

the wine trust

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Krasna Hora



VINAŘSTVÍ KRÁSNÁ HORA

pinot noir

2018

Owner: Vybíral family

Country: Czech Republic

Region: Moravia

Founded: 1960s

Annual Production: 6,500cs

Description: Krasna Hora is a family-run winery boasting 7 hectares of organic vineyards in the historic region of Moravia, near the Austrian border. The region, which sits at the same latitude as Alsace and the Mosel, boasts a winemaking tradition dating to the 13th century when French monks planted the first vines. Today, Krasna Hora boasts a range of award-winning biodynamic wines that merge complexity and elegance.

Wine Notes – 2018 Krasna Hora Pinot Noir

Krasna Hora's Pinot Noir is made from a blend of three distinct Burgundian Pinot Noir clones grown in the loess soils of Moravia. The continental climate of the region features large diurnal temperature differences which are excellent at producing Pinot Noir grapes with aromatic intensity, acidity and freshness. The organic / biodynamic grapes were hand-harvested and the juice was fermented in big open-top casks and pressed following one month of skin contact. This was followed by 12 months of aging in oak before bottling the unfiltered and unfined wine.

This distinctive wine features a beautiful a mid-ruby color with a classic Pinot Noir nose of intense cherry and raspberry fruits along with faint hints of violets and thyme. The palate combines intense fruitiness with balanced and silky tannins and a refreshing, mouth-watering finish.

Technical Specifications

Varietal Composition:	Pinot Noir
Vineyard Region:	Krasna Hora / Moravia / Czech Republic
Vine Age / Yields:	Gently sloping vineyards, south / southwest exposures
Soil Types:	Loess soils
Wine-Making / Vinification:	Hand-harvested grapes, organic and biodynamic agriculture Three distinct Bugundian clones, fermented in big, open-top casks using native yeast and pressed following one month of skin contact. Aged 12 months in oak. Unfiltered and unfined.
Alcohol / Volume:	12.0%
Acidity:	4.9 g/L
Residual Sugar:	0.3 g/L