

# the wine trust

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## Krasna Hora

**Owner:** Vybiral 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 13<sup>th</sup> 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 Ruby

Krasna Hora's Ruby is a quaffable red blend of multiple French and Central European varietals, including Zweigelt, Pinot Noir, Cabernet Sauvignon, St Laurent and Merlot. It is made from hand-harvested, organically-grown grapes picked at the end of September. Pigeage / punch-downs during fermentation were performed in a combination of large oak and plastic casks, followed by 1-month of skin contact and malolactic fermentation in steel tanks. The resulting wine was aged 8 months in large oak casks.

This dry red wine has a deep and bright ruby color with hints of purple. The nose shows pronounced cherry, plum and red fruit notes, while the palate of this elegant and velvety blend has gently opulent red and forest fruits with a hint of licorice, fine tannins and acidity that create a wonderful freshness, lift and length.

## Technical Specifications

<b>Varietal Composition:</b>	Zweigelt, Pinot Noir, Cabernet Sauvignon, St Laurent and Merlot
<b>Vineyard Region:</b>	Krasna Hora / Moravia / Czech Republic
<b>Vine Age / Yields:</b>	Gently sloping vineyards, south / southwest exposures
<b>Soil Types:</b>	Loess soils
<b>Wine-Making / Vinification:</b>	Organic and biodynamic agriculture Hand-harvested grapes picked at the end of September, native yeast fermentation with pigeage (punch-downs) primarily in large oak casks, with some plastic casks. 1-month of skin contact and malolactic fermentation in stainless steel. Aged 8 months in oak casks.
<b>Alcohol / Volume:</b>	12.5%
<b>Acidity:</b>	5.1 g/L
<b>Residual Sugar:</b>	0.5 g/L