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## Krasna Hora

ČESTVÍ KRÁSNÁ HORA

Sauvignon blanc



**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 – 2017 Krasna Hora Sauvignon Blanc

Krasna Hora's Sauvignon Blanc is made from three distinct clones. The grapes were grown on loess soil and hand-harvested four separate times from the 10<sup>th</sup> of September until the 15<sup>th</sup> of October. The juice was 50% fermented in stainless steel with 6 months on lees, 35% in 500L 2 year-old oak casks with 6 months on lees (without sulphites) and 15% on the skins for 4 weeks. The wine was then aged in stainless steel for 6 months, after which it was blended.

The wine features a bright and intense lemon-yellow color, while the nose reveals flower blossoms with hints of citrus fruits, herbs and passionfruit. On the palate, there is a depth and weight that is exceptional, which is the result of carefully balancing the oak influence with the naturally aromatic character of the Sauvignon Blanc. This wine has juicy acidity, is medium to full bodied, with seamless harmony between oak and fruit with a powerful and long finish.

### Technical Specifications

<b>Varietal Composition:</b>	Sauvignon Blanc
<b>Vineyard Region:</b>	Krasna Hora / Moravia / Czech Republic
<b>Vine Age / Yields:</b>	Gently sloping vineyards, south / southwest exposures
<b>Production Volume:</b>	800 cases
<b>Soil Types:</b>	Loess soils
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, organic and biodynamic agriculture Harvested four separate times from Sept 10 to Oct 15, fermented using native yeast in stainless steel with 6 months on lees (50%), in 500L 2-year old oak casks with 6 months on lees (35%) and on skins for 4 weeks (15%). Aged 6 months in stainless steel, then blended.
<b>Alcohol / Volume:</b>	12.5%
<b>Acidity:</b>	6.8 g/L
<b>Residual Sugar:</b>	0.7 g/L