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## Krasna Hora



VINAŘSTVÍ KRÁSNÁ HORA

riesling

**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 – 2016/2017 Krasna Hora Riesling

Krasna Hora's Riesling is made from two distinct Riesling clones and grown on 20-30 year old vines planted in loess and sand soils. The wine is a unique blend of grapes from both the 2016 and 2017 vintages which were harvested by hand in mid-October of each year. The 2016 vintage accounts for 60% of the blend and was 80% fermented in stainless steel and 20% on skins for one month. The 2017 vintage was destemmed, fermented and pressed in stainless steel and then fermented 3 months on lees. After fermentation, the blend was aged 60% in stainless steel and 40% in oak.

Crystal clear lemon gold with a hint of green. Lifted ripe stone fruit, especially peach and melons, with hints of herbs and minerality. There is great harmony between ripe fruit along with a crisp acidity that gives this wine both structure and elegance.

## Technical Specifications

<b>Varietal Composition:</b>	Riesling (Rhine clone)
<b>Vineyard Region:</b>	Krasna Hora / Moravia / Czech Republic
<b>Vine Age / Yields:</b>	20-30 year old vineyards
<b>Production Volume:</b>	9500 bottles
<b>Soil Types:</b>	Loess and sand soils
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, organic and biodynamic agriculture Both vintages hand-harvested in mid-October, fermentation using native yeasts, 2016 vintage was 80% fermented in stainless steel, 2017 vintage was fermented in stainless steel Aged 60% in stainless steel, 40% in oak. Unfiltered and unfined
<b>Alcohol / Volume:</b>	12.0%
<b>Acidity:</b>	6.8 g/L
<b>Residual Sugar:</b>	0.3 g/L