



Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay are all our varieties particularly outstanding.

Tasting Notes: The color is greenish with golden reflections. The aroma is intense, dominated by tones of ripe yellow fruit and yellow apple. The taste is structured and smoothly follows the aroma. The finish is long, with pleasant acidity.

Winemaking: Fermented and aged in the stainless steel tank for months on the fine lees, then filtration and bottling.

Pairings: Great with light appetizers such as salads, seafood or fresh cheeses. The acidity and freshness perfectly complement these dishes. For main courses, Veltliner is the ideal partner for fish and various creamy or fatty dishes. The traditional pairing with Wiener schnitzel is perfect.

Brix at harvest (average): 21,2

Alcohol: 13,0%

Residual Sugar: 1,2 g/l

T.A.: 6,4 g/L

Final blend: 100%

Enjoy: Now or hold up to four years

Vineyard: Mix of granite and loess soil



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Tasting Notes: fermented in 1000 l barrels. This volume is ideal for the balance between the fruitiness of the Riesling and the trace of wood character. Golden yellow in colour. On the nose - notes of lime peel, dried ginger and a distinct saltiness that is due to the underlying soil. On the palate - juicy acidity that is in harmony with the citrus notes, long persistence and excellent potential for archiving.

Winemaking: The wine was fermented and aged in 1000 L barrels for 12 months, combination old and new barrels.

Pair With: Wide variety of pairings due to its acidity and subtle fruit flavors. Fatty foods like roasted pork or salmon benefit from Riesling's acidity, which cuts through the richness. Also suitable with creamy cheeses and spicy Asian cuisine by balancing the flavors. Great match for seafood especially shellfish and sushi, pairs well.

- Alcohol: 13,5%
- Residual Sugar: 5,2 g/l
- T.A.: 7,6 g/L
- Final blend: 100%
- Enjoy: now or hold up to 7 years
- Vineyard: Havraníky –granite soil



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Tasting Notes: A wine with a delicate greenish colour. The aroma has typical notes of blackcurrant leaf. The palate is fresh, lighter and straightforward with hints of blackcurrant twig along with a long mineral finish.

Winemaking: Fermented and aged in the stainless steel tank for 7 months on the fine lees, filtration and bottling.

Pair With: Sauvignon Blanc's bright acidity, herbaceous notes, and citrus flavors make it a versatile wine for food pairing. It pairs well with seafood, especially oysters, shellfish, and grilled fish, as well as fresh salads, goat cheese, and dishes with citrus based or herbal sauces. It also complements dishes with fresh herbs like cilantro, parsley, and basil, and is a good match for chicken and port.

- Alcohol: 12,0%
- Residual Sugar: 1,7 g/l
- T.A.: 6,4 g/L
- Final blend: 100%
- Enjoy: Now or hold up to four years
- Vineyard: Mix of granite and loess soil