

This traditional Austrian grape variety is also the most widely cultivated in South Moravia, Czechia. The wine displays a bright yellow hue with lively citrus notes layered over delicate apricot aromas and a subtle peppery touch. Matured on fine lees in a small oak barrel, you can expect a refined texture and depth of flavour.



Grape Variety:	Gruner Veltliner
Region:	Moravia
Subregion:	Znojmo
Soil:	Clay
Bio:	Yes, Certified Organic
Planting:	2010
Density of Planting:	5000 Vines / HA
Harvest:	By Hand
Fermentation:	Spontaneous
Aging:	One year in a small oak barrel
Alcohol:	12.5%
Residual Sugar:	2.5 g/l
Acids:	5.3 g/l
Closure:	Cork
Serving Temperature:	11-12C

Pairs with pork, chicken and veal cutlet, fried fish, salads, asparagus, tuna.

Sur Lie is a special production method where the wine lies on the lees for one year with occasional stirring. This achieves a very rich, creamy, buttery aroma and taste. When the entire process takes place in a new oak barrel, the complexity of the wine is complete as demonstrated by this wine. The aroma reveals over ripe pears and almonds. The taste is creamy with pronounced sweet tannins.



Grape Variety:	Pinot Blanc
Region:	Moravia
Subregion:	Znojmo
Soil:	Clay, Sand
Bio:	Yes, Certified Organic
Planting:	2005
Density of Planting:	5000 Vines / HA
Harvest:	By Hand
Fermentation:	Spontaneous
Aging:	One year in a large oak barrel
Alcohol:	14.5%
Residual Sugar:	0.1 g/l
Acids:	4.0 g/l
Closure:	Cork
Serving Temperature:	11-12C

Pairs with roast chicken, creamy pastas, grilled fish, pork tenderloin, risotto, Asian spicy dishes

This 2021 Pinot Noir opens up with a nose of damp earth, black plum, raspberry and strawberry. The palate is bright on the attack with flavours of raspberry changing to red plum and wild strawberry. It is elegant and lifted with a finish showing the supplest of tannins and fresh acidity. There is a long finish that is bright with minerality.



Grape Variety:	Pinot Noir
Region:	Moravia
Subregion:	Znojmo
Soil:	Clay, Loess
Bio:	Yes, Certified Organic
Planting:	2013
Density of Planting:	5000 Vines / HA
Harvest:	By Hand
Fermentation:	Spontaneous
Aging:	Two years in small oak barrels
Alcohol:	12.0%
Residual Sugar:	0.1 g/l
Acids:	5.4 g/l
Closure:	Cork
Serving Temperature:	13-16C

Pairs with roasted and grilled meats, hearty pastas, stews.

An intense wine with a bright straw yellow colour. This wine has a seductive scent and flavour of honey, apricot and ripe yellow fruit. The fresh acidity makes it excellent for food pairings as well as desserts.



Grape Variety:	Riesling
Region:	Moravia
Subregion:	Znojmo
Soil:	Clay, Loess
Bio:	Yes, Certified Organic
Planting:	2008
Density of Planting:	5000 Vines / HA
Harvest:	By Hand
Fermentation:	Cultured Yeast
Aging:	Stainless Steel
Alcohol:	14.5%
Residual Sugar:	72,7 g/l
Acids:	6.4 g/l
Closure:	Cork
Serving Temperature:	11-12C

Sweet wine (375ml) that pairs with a wide range of menu items, not just dessert. Roast pork with apples, sushi, grilled halibut, hard cheese such as Comté, foie gras, blue cheese, tart tatin.