



Válka Winery

ORGANIC FAMILY WINERY

Cabernet Moravia

Grapes: 100% Cabernet Moravia

Sugar: Dry

Vintage: 2021

Appellation: Moravia | Velke Pavlovice

Description

Terrific summer red. Chocolate complemented by currants with hints of coffee. The wine is beautifully fruity with higher acidity and fine tannins. Thanks to the strong minerality, we can find a variety of layers and levels in the wine.

Food pairing: Perfect for summer barbecues, charcuterie, by the glass.

Terroir

The subsoil is overwhelmingly clay, loess and limestone. The orientation is south to south-west. The altitude is about 200 m above sea level. In autumn, daytime temperatures are normally around 25-30C but drops below 10C at night. As a result, we have grapes that are beautifully ripe but still beautifully fruity with strong acidity. Our approach to the soil and nature is fundamental, where we build maximum biodiversity and also approach winemaking partly biodynamically. We try to let nature express itself as much as possible and interfere with it as little as possible.

Vinification

Cabernet Moravia is our light summer red. Normally harvested in the first part of October. Maceration for about 40 days, then pressing, sedimentation and as with 100% of our wines: completely spontaneous fermentation without added yeasts or any intervention. 50% made in stainless steel and 50% in old used oak barrels. Minimum sulphur and no filtration. Vineyards is 24 years old.

Analytics and technical information

ABV: 12 %, Sugar: 0,2 g/l, Acidity: 6 g/l, Size: 750 ml,




NICHE & NOSH

Brenda@NicheandNosh.ca

902.448.5231





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Pet-Nat MuAu

Grapes: 50% Muscat Moravian, 50% Aurelius
Sugar: Dry
Vintage: 2023
Appellation: Moravia | Velke Pavlovice

Description

Wild, fruity, lively, fresh and sharply drinkable. A wine full of energy and life. A wonderfully fruity, cheerful Pet-Nat with a slight residue of sugar. Aurelius and Muscat. That's all. That gives it a lovely juicy acidity and wonderful aromatics. Citrus, nuts, meadow, apple. This we would drink just as it is because it's so much fun to drink.

Terroir

The subsoil is overwhelmingly clay, loess and limestone. The orientation is south to south-west. The altitude is about 200 m above sea level. In autumn, daytime temperatures are normally around 25-30C but at night they drop below 10C at night. As a result, we have grapes that are beautifully ripe but still beautifully fruity with strong acidity. Our approach to the soil and nature is fundamental, where we build maximum biodiversity and also approach winemaking partly biodynamically. We try to let nature express itself as much as possible and interfere with it as little as possible.

Vinification

Our first Pet-Nat. Harvested at the end of August. Light maceration for about 12 hours, then pressing. Spontaneous fermentation without added yeasts or any intervention. Completely made in stainless steel. No additional sulphur and no filtration. Closed to the bottle before fermentation ended. Pressure below 3 bars. Vineyards is 24 years old.

Analytics and technical information

ABV: 13 %, Sugar: 1,1 g/l, Acidity: 8,3 g/l, Size: 750 ml,



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Product Sheet: Valka Winery Nosislovsky Ryšák

About the Winery:

Vinařství Válka is a small family winery founded in 1991 by Karel Válka. The winery was certified organic in 2012. They have approximately 11 hectares under cultivation.

A ryšák is a blended rose. This particular bottle is a blend St. Laurent, Cabernet Moravia and Chardonnay. Though off-dry, it is beautifully balanced and pairs well with food or can be enjoyed by the glass.

Vintage	2022
Grape	St. Laurent, Cabernet Moravia, Chardonnay
Region Subregion	Moravia Velke Pavlovice
Tasting Notes	Creamy St. Laurent, spicy Cabernet Moravia and dense Chardonnay combine to produce a beautifully fruity, light fresh wine with a long finish. Strawberries, raspberries and sun in a glass.
Analytics	
Alcohol	13.5%
Residual Sugar	0.4 g/L
Acids	5.0 g/l



Product Sheet: Valka Winery Orange Palava

About the Winery:

Vinařství Válka is a small family winery founded in 1991 by Karel Válka. The winery was certified organic in 2012. They have approximately 11 hectares under cultivation.

Palava is a unique Czech white grape – a crossing of Gewurztraminer and Muller Thurgau. It gets its structure from the Muller Thurgau and it's incredible aromatics from the Gewurztraminer which are typically either tangerines or tea rose.

Vintage	2023
Grape	Palava (crossing of Gewurztraminer + Muller Thurgau)
Region Subregion	Moravia Velke Pavlovice
Tasting Notes	A balanced orange wine as it should be. A little tannin, a bit of barrel, a beautiful jasmine aroma, subtle oranges and dried fruit. Opulent body and beautifully smooth range.
Analytics	
Alcohol	13.5%
Residual Sugar	0.4 g/L
Acids	5.0 g/l



Válka Winery

ORGANIC FAMILY WINERY

Welschriesling

Grapes: 100% Welschriesling

Sugar: Dry

Vintage: 2022

Appellation: Moravia | Velke Pavlovice

Description

Mineral delicate fruity. Vibrant acidity with a rounded finish meadow blossom, gooseberry, currant and salinity. Light greenish-yellow colour. Short maceration and a short stay in small oak barrel makes it so smooth. The wine is perfectly suited to vegetarian dishes, aged cheeses and light white fish. Average yield 9 000 kg/ha.

Terroir

The subsoil is overwhelmingly clay, loess and limestone. The orientation is south to south-west. The altitude is about 200 m above sea level. In autumn, daytime temperatures are normally around 25-30C but drops below 10C at night. As a result, we have grapes that are beautifully ripe but still beautifully fruity with strong acidity. Our approach to the soil and nature is fundamental, where we build maximum biodiversity and also approach winemaking partly biodynamically. We try to let nature express itself as much as possible and interfere with it as little as possible.

Vinification

Welschriesling from our new Vineyard we harvest in the first part of October. Longer maceration for about 24 hours, then pressing, sedimentation and as with 100% of our wines: completely spontaneous fermentation without added yeasts or any intervention. Most of the time in stainless, but before bottling 1 month in used 300l oak barrels. Minimum sulphur and only gentle filtration. Vineyards is 5 years old.

Analytics and technical information

ABV: 12 %, Sugar: 2,9 g/l, Acidity: 5,1 g/l, Size: 750 ml,



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