

NICHE & NOSH Product Sheet: Vino Marcinčák Bokovka



About the Winery:

Vino Marcinčák was founded in 1990 by Petr Marcinčák. It is the largest certified organic winery in Czechia at just over 110 hectares. It is expected to receive it's biodynamic certification by the end of 2025. The winery produces a wide range of sparkling and still wine, but is also one of top producers of "slamové" or straw wine.

Bokovka translates to "Sideways", a shout out to the popular American film of the same name shot in Napa Valley.

Winery	Vino Marcinčák
Product	Bokovka
Grape Variety	Cabernet Sauvignon + Merlot
Vintage	2023
Vineyard	The Novosedly winegrowing area subsoil is mostly of the Cenozoic era with undersea speleothem. Such comparable geological subsoil is found in the Medoc region of France. The soil is mostly gravel, sand and clay, with a high content of limestone.
Appellation	Moravia Mikulov
Vinification	Single cane pruning, 4200 vines / ha. The vines are 14 years old. The date of harvest was October 19, 2023. The wine was bottled February 2025.
Alcohol	14.5%
Residual Sugar	0.3 g/L
Acidity	5.9 g/L
Recommended Serving Temp	16-18C
Food Pairings	Grilled and Roasted Meats, Charcuterie, Hearty lasta and stew, venison



Product Sheet: Vino Marcinčák Pinot Gris Orange



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Winery	Vino Marcinčák
Product	Pinot Gris Orange
Grape Variety	Pinot Gris
Vintage	2017
Vineyard	The Novosedly winegrowing area subsoil is mostly of the Cenozoic era with undersea speleothem. Such comparable geological subsoil is found in the Medoc region of France. The soil is mostly gravel, sand and clay, with a high content of limestone.
Appellation	Moravia Mikulov
Vinification	Single cane pruning, 4500 vines / ha. The vines are 13 years old. The date of harvest was September 25, 2017. The wine was bottled in June 2018.
Alcohol	13 %
Residual Sugar	4.0 g/L
Acidity	5.6 g/L
Recommended Serving Temp	12-14C
Food Pairings	Spicy cuisine, suishi



NICHE & NOSH Product Sheet: Vino Marcinčák Pinot Noir



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Winery	Vino Marcinčák
Product	Pinot Noir
Grape Variety	Pinot Noir
Vintage	2023
Vineyard	The Novosedly winegrowing area subsoil is mostly of the Cenozoic era with undersea speleothem. Such comparable geological subsoil is found in the Medoc region of France. The soil is mostly gravel, sand and clay, with a high content of limestone.
Appellation	Moravia Mikulov
Vinification	Single cane pruning, 4200 vines / ha. The vines are 18 years old. The date of harvest was October 24, 2023. The wine was bottled in February 2025.
Alcohol	15.5%
Residual Sugar	0.4 g/L
Acidity	5.6 g/L
Recommended Serving Temp	16-18C
Food Pairings	Roasted and Grilled Red Meats, Hearty pastas and stews



Product Sheet: Vino Marcinčák Riesling Noble Rot



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Winery	Vino Marcinčák
Product	Riesling Noble Rot
Grape Variety	Riesling
Vintage	2023
Vineyard	The Novosedly winegrowing area subsoil is mostly of the Cenozoic era with undersea speleothem. Such comparable geological subsoil is found in the Medoc region of France. The soil is mostly gravel, sand and clay, with a high content of limestone.
Appellation	Moravia Mikulov
Vinification	Single cane pruning, 4200 vines / ha. The vines are 25 years old. The date of harvest was October 12, 2023. The wine was bottled in September 2024.
Alcohol	11.5%
Residual Sugar	126.4 g/L
Acidity	10 g/L
Recommended Serving Temp	10-12C
Food Pairings	Rich foods such as fois gras, desserts or by the glass