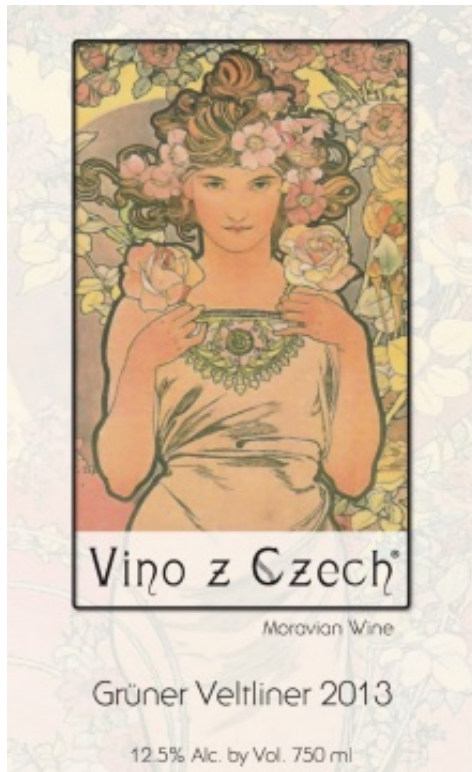


Vino z Czech



Producer: Vinselekt Michlovský
Varietal: Grüner Veltliner
Vintage: 2013
Total production: 800 cases
Alcohol: 12.5%
Sugar: 0.2 g/l
Acid: 5.9 g/l
Region: Moravia, Znojemsko, Olbramovice (Olbramovická hora terroir)
Style: Dry white



TASTING NOTES

Produced by Vinselekt Michlovsky, this 2013 Gruner Veltliner has soft acids that supplement the spiciness of the grape. This vintage offers bright fruit with a hint of meadow flowers and hazelnuts, a soft mouth feel with a clean, mineral finish. A perfect pairing with pasta, salad, roast turkey, grilled fish and hard cheeses. Sharing a border with Austria, the Moravian region of the Czech Republic is no stranger to great Gruner, in fact, Gruner Veltliner is one of the most planted grapes in the entire region.

VINIFICATION PROCESS

Grapes are hand picked from some of the best terroir in Moravia. The wine then undergoes controlled fermentation in stainless steel tanks and is bottled 12 months later.

ABOUT WINEMAKER

The winery was established in 1993 by Dr. Michlovský and originally produced wine designated for the production of sparkling wines. In 1995 the company started to bottle its own, best wines to archive them until their optimal maturity. Dr. Michlovský now focuses on producing wines of the highest quality. Among numerous national and international awards, Vinselekt Michlovský was honored as Czech winery of the year in 2009.

Dr. Michlovský is an innovator and vine expert and now also teaches Moldavian and Eastern European winemakers in the art of producing high-quality, natural wines.