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WINE

AND WINERIES OF MORAVIA AND BOHEMIA



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WINE AND WINERIES OF MORAVIA AND BOHEMIA

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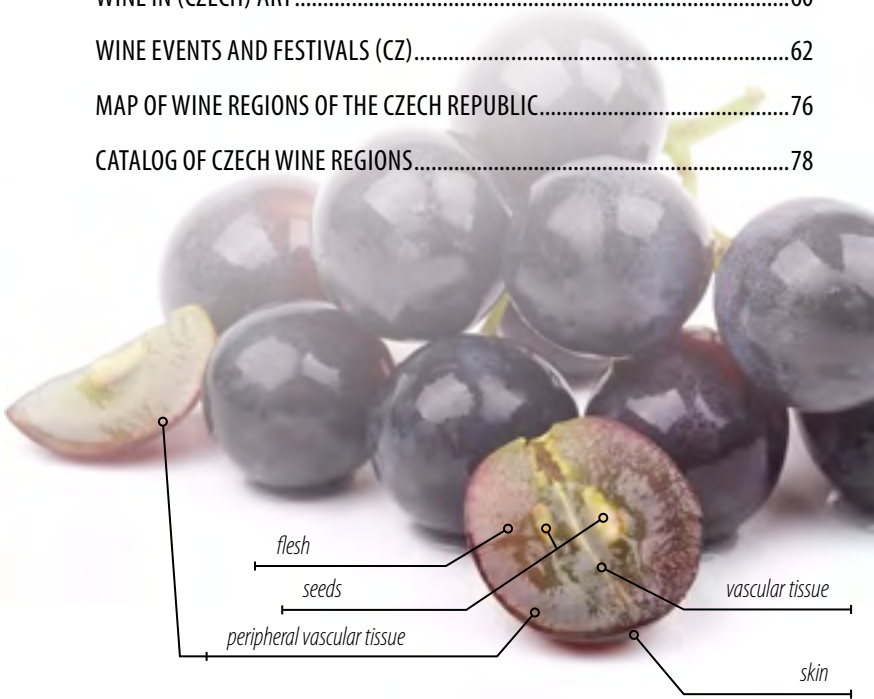
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INTRODUCTION

There is no other beverage (*except perhaps beer*) that has so enjoyed the attention of mankind as the fermented must obtained from the grapevine. The phrase “fermented grape juice” doesn’t roll off the tongue particularly well. But in fact, this term conceals the meaning of the “drink of the gods”, a concept that all countries and cultures seem to agree on when it comes to wine. What makes wine so special? Is it the taste, waiting to reveal new and new delicious tones? Perhaps its aroma, or its sparkling color, or its ability to elevate man over the petty concerns of everyday life? It’s a bit of everything, no doubt. Wine is simply a phenomenon. But it’s also a science – from cultivation, harvesting, production, maturation, storage, to the actual act of drinking it. This guide will try to reveal some of what happens in the vineyard and in the wine cellar before wine reaches your table. It also provides some advice on which wine to choose for this or that particular occasion, how to properly store it, and how to avoid fundamental errors when serving it. And since this book is primarily a visitor’s guide, it will take you further than the metaphorical world of wine, but also into our own wine country itself; to the vineyards of Bohemia and Moravia, to its cellars, and to wherever the best wine is that our country’s soil, and the skills of its local winemakers, are able to grow and produce.



Did you know that...

The actual word “**wine**” comes from the Latin word “vinum”. The challenge of producing and understanding wine is so extensive and complex that it is the subject of an entire scientific discipline known as **oenology**.



WINE PRODUCTION

The entire process of wine production begins with the beginning of the **grape harvest**. In Moravia and Bohemia, this takes place from the end of August (*early varieties*) to approximately late November (*late varieties*). In some cases, however, harvesting takes place later, even during the frost, for the purpose of making ice wine. But more on that later. After the grapes have been harvested, ideally in the shortest time possible, the stems must be separated from the berries (*known as destemming*). Here, one must be careful to ensure that the seeds in the berries do not break, since that would lead to the release of bitter substances into the must; this is a mistake that can no longer be corrected in the later processes. Then comes the stage of **pressing the grape mash**, as the grapes are called after destemming and with the skin broken. At this moment, the process of pressing

depends on whether white or red wine is being produced, since the two procedures are slightly, but fundamentally, different:

White wine: the mash for the production of white wine is pressed within only a few hours after destemming. Up to that point, **maceration** occurs, a process by which the

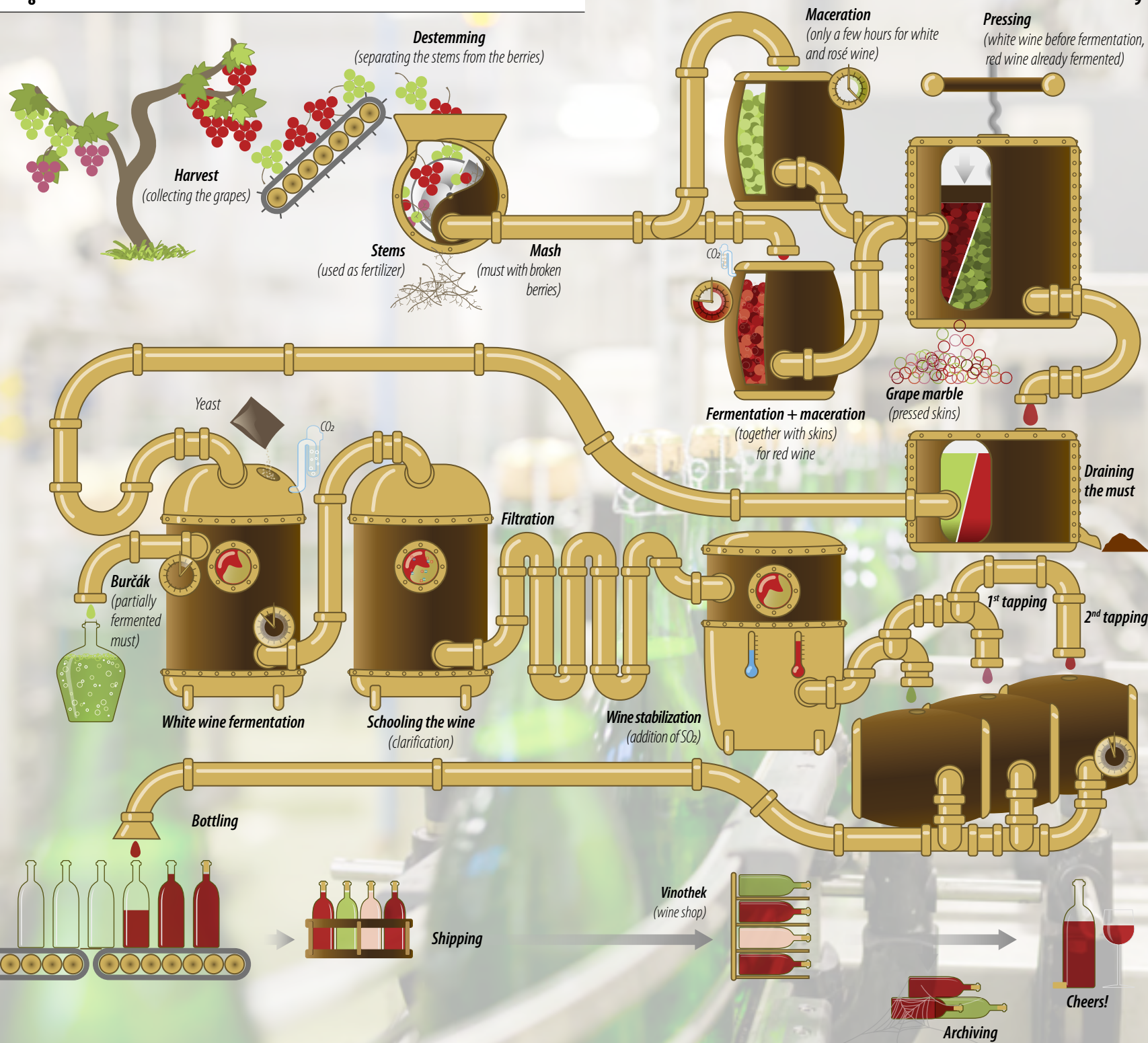
aromatic substances contained in the skins are released into the wine must. For white wine, maceration usually takes 3 to 6 hours.

Red wine: the mash for the production of red wines is pressed much later, usually after 6 to 10 days. During this time, the mash is allowed to ferment together with the skins, thereby **leaching the red color** from the skins into the must. It is important to mix the material during fermentation, since the skins concentrate on the surface, forming what we call a "marble hat". This layer must be constantly smashed, forcing the skins down into the must to release the desired color.

Rosé wines: these are produced either from red varieties that do not have such a high concentration of red color, or from blue varieties in which the fermentation phase is left out. Claret wines make up a separate chapter, being produced by the rapid pressing of blue grapes without fermentation. This results in an almost clear wine with a slight hint of pink.

All the same, the process of pressing itself is then the same for both types of wine: the pressure separates the must from the skins. The entire process, however, is not as simple as it might seem: there are several types of **presses** – mechanical, hydraulic, and pneumatic.





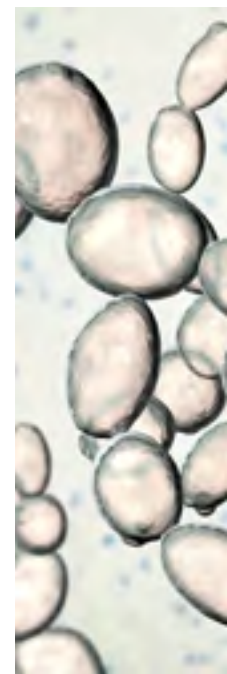
Pneumatic presses are the most sophisticated, and especially the gentlest to the grapes, compressing them with air pressure through a special bag inside a stainless steel cylinder. This prevents the seeds from being crushed inside the grapes, and unwanted impurities such as seeds and tannins do not get into the must. The quantity of the pressed must is usually between 60–80%. Since the must still contains various deposits (*such as stem residues*), it still has to be filtered.

Then comes the **fermentation** process, one of the most important stages of wine production. In this process, the wine yeast converts the sugars (*glucose and fructose*) in the must into **ethanol**. **Carbon dioxide** (CO_2) is produced as a by-product. The yeasts that cause alcoholic fermentation are single-celled organisms that multiply by



dividing. This is a yeast of the **Saccharomyces** genus (*similar to baker's and brewer's yeast*) and was “domesticated” by humans many thousands of years ago. The fermentation process can be chemically indicated as $\text{C}_6\text{H}_{12}\text{O}_6 = 2\text{C}_2\text{H}_5\text{OH} + 2\text{CO}_2 + \text{heat}$ (*sugar \rightarrow alcohol + carbon dioxide + heat*). The process continues until all the sugar in the must is consumed, or until the alcohol concentration reaches a level that is already toxic to the yeast enzymes (*about 16%*) and the fermentation stops by itself. If necessary, the fermentation can also be stopped artificially (*e.g. by radically lowering the temperature to below 5 °C*). Fermentation can take place in wooden barrels (*for some types of wine, fermentation in wooden barrels is even necessary*), but today fermentation vessels (*tanks*) made from stainless steel are mostly used.

In some cases, especially in colder years, there is a higher concentration of **malic acid** present in the grapes. This gives the wine an undesirable sharper taste. It is possible, though, to degrade this acid to a finer lactic acid through what is called **malolactic fermentation** (*we also call this apple-milk fermentation*). This is a process that



usually takes place after the initial alcoholic fermentation. It's not fermentation in the true sense, but rather an enzymatic reaction in which malic acid is converted into lactic acid and CO_2 gas. The resulting wines are then more harmonious, rounder, and fuller. They also have the added advantage of higher stability. Controlling the process of malolactic fermentation is not quite simple; among other things, it's essential to monitor the low content of sulfur dioxide in the wine and the optimum temperature (20–25 °C).

After the fermentation is finished, the wine has to be replaced into another container (*called the **first racking***) so that it does not lie on the lees, or the sediments formed by dead yeast at the bottom of the fermentation vessel. Often a second racking is performed in which other sediment sludges are separated.



With the end of fermentation, however, the wine production is still far from over. There are a number of steps needed to achieve the highest quality end product; in Czech and Moravia, we call this **schooling the wine**. And this is where the real art of the experienced and skillful winemaker begins. One of the essential steps is **clarification**, also known as the **beautification** of the wine. Even though most of the dead yeast settled at the bottom of the fermentation vessel, there are still some particles scattered in the wine that need to be removed. **Clarifiers** are used for this purpose; these are artificially added natural substances which, due to their opposite electric charge, attract each other and thus “trap” impurities and sludge in the solution and then draw them to the bottom of the container. Clarification makes it possible to clean the wine quickly; it also stabilizes

the wine (*increases its resistance to future turbidity*) and significantly improves its sensory perceptible properties.

The sediments must then be removed from the wine, which is done by **filtration**, or by passing the wine through a filter, which catches the solid particles in the wine. The degree of filtration and requirements for purity (*respectively the amount of different types of sediments*) differs by various wine countries.

In the case of “quality” wines, for which uniform quality must be achieved for each new year (*vintage*), the wine is **blended** (*coupage, mixing*). The objective here is to compensate for possible deficiencies of individual wines (*excess sugar, acids, or alcohol content*). Mixing at least two different varieties or vintages creates a higher quality wine that could not be produced from a single variety. A skilled winemaker is thus able to take advantage of the exceptional characteristics of each of the mixed varieties. Let us, then, remember the expression **cuvée**, or blended wine.

Before the wine is bottled, it must be ensured that it retains its characteristics (*especially clarity, color, taste*) in the bottles for as long as possible. This is achieved by the process of **stabilization**, which eliminates undesirable microorganisms in the wine.



During stabilization, the wine is cooled and heated, and **sulfur dioxide** (SO_2) is also added. This is used for color stabilization and disinfection and has been used in winemaking for thousands of years. It works as a preservative in wine, attracting the microorganisms present; and since it also binds dissolved oxygen, it also acts as an antioxidant. Of course, the sulfur dioxide content of the wine must not exceed a certain maximum value, as quantities above 50 mg/l (*free SO_2*) are already recognizable by the consumer and would thus be disruptive. A true wine connoisseur will of course recognize smaller quantities.



Sulfur dioxide (SO_2) has a disinfectant effect, so it is also used to disinfect premises and cellars for storing fruit and vegetables, as well as wine barrels. Its antibacterial effects, as well as its ability to reduce the effects of oxygen and enzymes and thus prevent damage to the wine's color and aroma, make it an essential additive to wine at various stages of production. Sulfur dioxide is added to white wines before fermentation begins, thus reliably preventing the must from browning. Be careful, though – if too much sulfur is used, the color of the wine is damaged (*"bleached"*) as well as other adverse effects. Last but not least, it also shows up in the taste, giving the wine a sulfuric smell, which is, of course,

unacceptable. Not to mention the effects on human health. Sulfur dioxide must therefore be handled with caution – free SO_2 should not be present in the wine in quantities of more than **50 mg per liter**. This is the limit up to which the "normal nose" will not notice the compound in the wine. Although it's practically impossible to produce wine entirely free of sulfur dioxide, its presence in wine must be explicitly stated on the label by law.

Here it's worth mentioning the existence of so-called "authentic" wines, which (*among many other features*) are characterized by the "non-use" of sulfur dioxide during production. A minimum amount of this preservative is used only before bottling.



Bottling the wine should be done when the wine is in the right "condition", i.e. clear, matured, and stable. Once filled, the bottle must be perfectly closed by a stopper. One will often encounter a scholarly debate about whether the material of the stopper affects the taste and quality of the wine. It has been known for many thousands of years that a cork taken from the bark of a tree called the cork oak (*Quercus suber*) is the best material for corking wine and does not affect its taste.

■

BURČÁK (partially fermented wine)

When wine has been fermented for only a few days and has an alcohol content of between 1 and 7%, thus making it only a partially fermented must, it is known as “burčák” in Czech and Moravian culture. This is a highly popular drink, characterized by a pleasant taste due to its balanced ratio of sugar, acids, and (still) low alcohol content. The burčák that is typically drunk (*and sold*) comes from white grapes. Since the fermentation of must is a very “turbulent” process, the ratio of alcohol to sugar (*and acids*) in burčák wine changes rapidly; that means that it has to be drunk at the right time. True connoisseurs know that even the correct hour (!) is important, so they’re able to wait patiently for just the right moment. In Czech, the individual stages of fermentation of burčák have their specific names that reflect the fantasy of winegrowers and their passion. Here’s a few poetic translations:

- » **sweet** – the early phase, when the amount of sugar significantly outweighs the alcohol content
- » **boiling** – the sugar, alcohol, and acids have reached harmony in the taste
- » **after the break** – the “break” means at this stage, the alcohol and its flavor are increasing
- » **soap vat** – the flavor is ambiguous, the sugar fades into the background, the alcohol is pronounced, and the acids are already more noticeable
- » **young wine** – the fermenting substances are settling, and the burčák is essentially becoming



a pure wine which is already beginning to manifest the aroma and taste of a particular variety.

Even though the word “burčák” may sounds like a folk designation, it is clearly indicated by the **Czech wine law** (*precisely, Act No. 321/2001 Coll., On Viticulture*). This law stipulates that only a product made from this year’s domestic grapes may be offered and sold as burčák, and also that this sale may take place between 1 August and 30 November.

It is worth noting that despite its considerable (*and justified*) popularity, it is surprising that burčák is drunk in only a few countries of the world, especially (*except Moravia and Bohemia*) in neighboring **Slovakia, Austria, and Germany**. It is true that the people of England know

burčák, but we consider their designation for it (“*partially fermented wine*”) to be dry and factual, lacking the delicious onomatopoeia of our Czech word: burčák.

An old folk wisdom states that each person should drink as much burčák in a season as there is blood in his veins (*editor’s note: not at once*), and only then will he fully experience the beneficial effects of this young wine.

And one last remark on this topic for burčák drinking novices: when you buy that burčák at a wine festival or winemaker and put it in your car to take home, just be sure to **slightly loosen the caps** of the bottles (*mostly plastic PET*). Otherwise, you’re in for an unpleasant “cook, little pot, cook” surprise when you get home. But every winemaker and retailer will undoubtedly warn you.

A HISTORY OF WINE AND WINERY

Wine grapes were cultivated already in **ancient Egypt** at least **3,000 years BC**; wine was known by the ancient Greeks, of course, who also contributed to its spread throughout Europe. It's safe to say that wine was typical for ancient cultures, and winegrowing was already a high art at the time. The Greeks even worshiped the god of wine, **Dionysus**, son of the highest god, Zeus. The Romans were happy to join the wine cult, with their god of wine and unbridled mirth being **Bacchus**. During their campaigns, the Romans "exported" grapevines far to the north, to areas of today's Spain, France, Germany, and Great Britain. This is apparently how wine came to the Czech lands, respectively to southeast Moravia, sometime in the 3rd century AD during the reign of Marcus Aurelius. The spread of wine in Moravia (*as well as the Christian faith*) was probably the credit of the Thessalonica brothers **Cyril** and **Methodius**.

Did you know that...

In 2010, archaeologists discovered what is likely **the oldest winery in the world in Armenia**. The age of this ancient winery is estimated to be more than 6,000 years.



Mělník — a vineyard above the confluence of the Vltava and Elbe rivers

It is not clear how wine came to Bohemia. One possibility is the “western” option, claiming that wine grapes were imported from the East French Empire. The second (*more interesting*) version comes from the chronicler Vaclav Hájek of Libočany, although this must be understood with caution, since Hájek is known for his somewhat looser handling of historical facts. His version holds that wine imported from Moravia was drunk during the baptism of **Spytihněv**, the son of Prince **Bořivoj I. Ludmila**, Bořivoj’s wife and the first Czech saint, was so delighted by the drink that she requested Moravian vine to be brought to Bohemia and planted there.

This clearly would have been in the **Elbe** river valley, near **Mělník** (*still known as Pšov at the time*). There are also theories that describe the exact location of the first vineyard (*near the village of Drásky*). Legend even holds that **St. Wenceslas** himself, the symbolic eternal ruler and **patron of Bohemia**, as well as of **winemakers and vintners**, worked in this very vineyard. He was also the grandson of the same Saint Ludmila.

It is also possible that the **Celts**, particularly the **Boii** tribe, brought their taste for wine (*and of course its cultivation*) to our territories. It was known that they were



notorious for their excessive consumption of alcohol, which happened to spread successfully throughout our lands after their arrival (*about the 5th century BC*). Today’s archaeological findings of wine jugs still provide tangible evidence of the Celts’ love for wine. Moreover, it was apparently the Celts to whom we owe the **invention of the wine barrel**. It should be noted that the Celts produced wine not only from grapes, but from other fruits as well. And, of course, they knew beer, or at least something that was remotely similar to it.

In Moravia, the situation is somewhat clearer. It is believed that grape seedlings were brought to the region beneath Pálava by the **Roman army of Emperor Marcus Aurelius** (121-180) sometime between 176 and 178 AD. At that time, South Moravia (*in theory*) could have been a Roman province. There are scholars, however, who strongly reject this version. Great strides in wine growing, documented by archaeological findings, occurred during the **Great Moravian Empire**. Even the early Middle Ages was favorable to winemaking;

with the advent of Christianity in Moravia, monasteries emerged that devoted themselves to wine growing and **planting vineyards**. Moravian winemakers were benefitted by the Bohemian King **Charles IV**, who supported the development of viticulture in Moravia by a **decree that freed newly established vineyards from paying taxes for twelve years**. The period of greatest winemaking development in Moravia occurred in the 16th century and continued until the beginning of the 19th century. During that time, the total area was about three times larger than it is today



Traditions in Moravia are evident to this day



WINE AND LEGISLATION

Matters concerning wine, winegrowing, and viticulture are regulated in the Czech Republic by Act No. 321/2004 Coll. The law is basically divided into two main parts, one for vineyards and one for wine-making. The vineyard part mainly deals with regulations concerning the planting of grapevines, grubbing vineyards, and vineyard registration. The winemaking part then mainly focuses on methods of wine production and distribution as well as the obligations of wine producers and recipients.

One of the important “paragraphs” of the Wine Law is the determination and delimitation of winegrowing areas as well as the related method of geographically indicating wines produced in the Czech Republic. This law divides our country into two main winegrowing areas, respectively Moravia and Bohemia.



Winemaking in the Czech Republic

Total area of vineyards in the Czech Republic 19,633.45 ha
Area planted 17,198.05 ha

Wine region of Bohemia:

a total of **72** winegrowing communities,
164 growers,
152 vineyard tracks,
662 ha

- » subregion **Litoměřická** ... 293 ha
- » subregion **Mělnická** ... 360 ha

Did you know that...

The largest wine company in the Czech Republic is Bohemia Sekt s. r. o.

Other (smaller) wine regions in the Czech Republic:

- » **Vineyards in Prague** –
(Prague falls into the Mělnická subregion):
- » **Salabka vineyard in**
(with 4.5 ha, the largest vineyard in Prague)
- » **St. Clare vineyard in Troja**
(in the Troja botanical garden)
- » **Máchalka vineyard**
(1.9 ha, Vysočany, Prague 9)
- » **Grébovka vineyard**
(1.7 ha, Havlíčkovy sady, known for the structure called the Vineyard Gazebo)
- » **St. Wenceslas vineyard**
(Castle) – one of the oldest vineyards in Bohemia, probably founded in the 10th century by (according to legend) the Czech Prince St. Wenceslas himself
- » **Modřanská vineyard**
(1.5 ha, originally the Archbishop's, the lowest situated vineyard in Prague, at an altitude of 198 to 232 m)
- » **Vyšehrad vineyard**

Wine region of Moravia:

a total of **312** winegrowing communities,
18,874 growers,
1,126 vineyard tracks,
16,536 ha

- » subregion **Velkopavlovická**
- » subregion **Mikulovská**
- » subregion **Slovácká**
- » subregion **Znojemská**

Did you know that...

The largest winegrowing community in the Czech Republic is Velké Bílovice with 722 ha and 1,009 growers.

Did you know that...

*The oldest vineyard in the Czech Republic is named **Sobes**; it belongs to the Znovín Znojmo winery and is located in the Podyjí National Park.*

Did you know that...

The largest owner of vineyards in the Czech Republic is Znovín Znojmo a. s. with 500 ha of vineyards.

THE EFFECT OF WINE CONSUMPTION ON HUMAN HEALTH – WINE AS A MEDICINE?

The influence of (*moderate*) wine consumption on human health has been discussed since time immemorial, and this topic has been covered by a number of more or less relevant studies. The debate continues on whether white wine or red wine is healthier (*assuming that wine is healthy*). Another question is how much wine is beneficial to health, and the frequency of its consumption. There are opinions (*and studies*) that suggest that wine is simply alcohol and is therefore harmful to health in any case. It is difficult to unequivocally defend one's opinion when there are dedicated experts on both sides using irreversible facts to prove their points. This means that at least one side is wrong, or (*as is often the case*) the truth lies somewhere in the middle. Still, there is no doubt that this debate takes only moderate consumption into consideration, as mentioned. But what does that mean? It means a daily consumption of 20 to 40 g of alcohol for men and 10 to 20 g of alcohol for women. In terms of pure alcohol, this corresponds to 2 to 4 dl of wine for men and 1 to 2 dl of wine for women. Such consumption is said to have preventive effects against heart attack and angina pectoris. Evidence for this can be seen in the significantly higher mortality rate from heart attack in several developed countries in the world where wine is consumed minimally, in contrast to the Mediterranean countries. France stands out among these countries (*the "French paradox"*): the French, although they like to eat meaty and fatty foods, sausages and cheeses, still excel in low mortality from heart disease, namely heart attacks. The reason is said to be simply concealed in their regular and practically daily consumption of wine as a normal drink served with (*almost*) every meal. Who can truly judge what the truth is? What is certain, though, is that the first and foremost thing to keep in mind when drinking wine (*and alcohol in general*) is to use common sense. Then everything else falls into place naturally.

■



GLOSSARY OF BASIC WINE TERMS

Acids in wine – these are mostly tartaric acid and malic acid. They are natural components of wine and contribute significantly to its taste properties. Acetic, lactic, citric, succinic, and sulfuric acids are also found in the wine to a small extent; the latter is the only one that gets into the wine artificially, through sulfurization.

Aftertaste – the taste that comes at the end of the overall taste.

Alcohol in wine – ethanol formed by the fermentation of sugar in grape must.

Aperitif – alcoholic drink served before meals, meant to encourage the appetite.

Archive wines – no longer used; see vintage wines.

Armagnac – a wine distillate with the oldest tradition in France, produced in the Armagnac province in Gascony in southwestern France.

Baco Noir – a blue vine variety, originally from France, referred to as Bago in Moravia

Barrique – designation of wine according to the type of barrel, preferably made of summer oak wood. Aging in such a barrel gives the wine the desired specific tones in taste and aroma.

Bâtonnage – one of the activities learned in wine training; the sludge from the dead yeast is stirred, then left in the wine.

Beaujolais – the very first young wine to enter the market. Worldwide, it is always sold from the third Thursday in November.

Bouquet – a summary of the aromas of wine.

Brut – sparkling wine with maximum 12 g of residual sugar per liter. It is a hard wine (*see the classification of sparkling wines according to the amount of residual sugar*).

Bubbly (šumivé) wine – wine with a CO₂ content that was created by the secondary fermentation of additionally added sugar. This fermentation takes place either in bottles or in tanks. Not to be confused with sparkling wine.

Burčák – partially fermented grape must with at least 1% alcohol and at least 40 % unfermented sugar.

Cabinet wine – its sugar content is at least 19 °ČNM, made from a maximum of three varieties. Usually lighter, dry, with lower alcohol content, suitable for daily consumption.

Carbonated wine – not to be confused with sparkling wine: carbonated wine is produced by artificial carbonation.

Champagne – famous sparkling wine from the **Champagne – Ardenne region of France**. Only wines from these vineyards can bear the Champagne brand. In the vernacular, the term “champagne” is used, although incorrectly, for all “bubbly” wines.

Châteauneuf-du-Pape – originally “papal wine”. One of the world’s most famous (*red*) wines from the wine region around the village of the same name on the banks of the Rhone, north of Avignon and south of Orange.

Chianti – a well-known and probably the most widespread Italian red wine produced in Tuscany. It bears the symbol of a black rooster. It is (*or rather was*) characterized by a “chubby” bottle with braid (*basket*) of cattail.

Claret – white wine made from blue grapes.

Clarification of wine (sometimes as beautification) – purifying the wine through removal of sedimentation by adhering them to clarifiers, which are substances with an electric charge. The sediment is then removed together with the sludge during bottling.

Cognac – a famous wine distillate (*brandy*) from white varieties from the wine region around the French town of Cognac. Top cognacs are matured for decades. Distillates from other regions may only be referred to as brandy, even though it is a similar product.

Complex wine – a balanced and harmonious wine, rich in taste and smell.





Druhák – literally, “seconds”.

A designation for wine substitute. It may not sold, but may be prepared by the manufacturer only for its own use.

Dry wine – wine with a low content of residual sugar (*max. 9 g per liter*).

Flat wine – none of the flavor components of the wine are attractive.

Flat wine – wine lacking acids, thus lacking freshness.

For sparkling wines:

- » **brut nature**
... sugar content less than 3 g/l
- » **extra brut**
... sugar content below 6 g/l
- » **brut**
... hard, sugar content less than 12 g/l
- » **extra sec**
... especially dry, sugar content 12–17 g/l
- » **sec**
... dry, sugar content 17–32 g/l
- » **demi-sec**
... semi-dry, 32–50 g/l
- » **doux**
... sweet, residual sugar over 50 g/l

For still wines we distinguish the following grades:

- » dry
- » semi-dry
- » semi-sweet
- » sweet

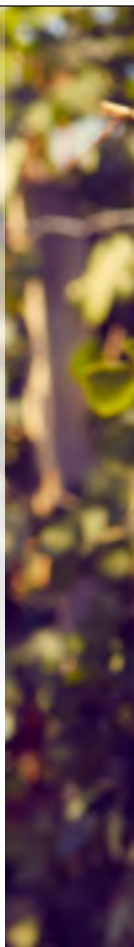
Cuvée, also Coupage – blending one wine with another, or “cutting”; mixing wines (*varieties or musts*) in order to obtain a specific taste.

Degustation – the assessment and evaluation of wine by tasting.

Demi-sec – semi-dry sparkling wines with a residual sugar content of 32–50 g/l.

Dense wine – a distinctive wine with a firm structure and sufficient extract.

Digestif – a drink served after meals for better digestion. These are often the heavier wines.



Fortified wine – wine with added alcohol, or “strengthened”. The total alcohol content is min. (*by law*) 17.5 %. Fortified wines are divided into liqueur and aromatized wines.

Fresh wine – usually young wine with remnants of CO₂ and acids and aromas.

Frizzante – a fine sparkling wine, produced by adding a small amount of CO₂ when bottling.

Grape – the fruit of the vine, from the botanical point of view it is a panicle.

Hard wine – a wine that has a distinct and unpleasant acid.

Ice wine – grapes harvested when they are already frozen. The result is a wine with a lower alcohol and high sugar content.

Must – the liquid portion obtained from grape vine varieties. It is usually obtained by pressing. It should be noted that the must of white and blue grapes is virtually the same color.

Pipette – a glass container used for tasting or pouring wine. It is filled by suction.

Pomace – the waste product after pressing grapes – seeds, skins, stems, etc. It can be used in further processing to make “druhák”, a wine substitute (*only for the personal use of the winemaker*).

Port wine – dessert liqueur wine with added wine distillate with a total alcohol content of 18%.

Quality classes – wines are classified into individual classes according to their sugar content. The wine law defines the individual classes:

class	sugar content (°C _{NM})
wine	11–15
country wine	from 14
quality wine	15–19
cabinet wine	19–21
late harvest	21–24
special selection of grapes	24–27
special selection of berries	27–32
special selection of botrytis-affected berries	over 32
ice wine	min. 27
straw wine	min. 27

Quality wine – in Europe, only domestic grapes from a vineyard for quality wine from a single wine region. Wine production must take place in the wine region where the grapes were harvested. Maximum yield 14 t/ha. The wine must be classified by the Czech AFIA.

Residual sugar – sugar that has not been converted into alcohol during fermentation. Its quantity (*in grams*) is indicated on the label. Still and sparkling wines have a special terminology for this purpose.

Rosé wine – an intermediate step between white and red wine, made from blue grapes.

Round wine – a wine with balanced components of taste with none of them standing out. This can sometimes be a defect.

Schooling the wine – clarification, filtration, and all other technological operations performed by the vintner.

Sekt – quality sparkling wine.

Selection of grapes – one of the quality classes of wine, see Quality classes.

Short wine – usually a light wine with short taste duration.

Simple wine – usually a light wine for everyday drinking, with all components of taste balanced.

Sommelier – a person who selects, purchases, and recommends wines, compiles the wine list, and provides wine service directly at the table.

Spark in wine – a designation for a high-purity wine. When held against the light, the wine appears to sparkle.

Spumante – (from Italian) fully sparkling wine.

St. Martin's Wine – On 11 November, early varieties are already fermented and can be tasted as young wines.

Still wine – wine without carbon dioxide, the opposite of sparkling or sparkling wine.

This year's wine – wine put into circulation by 31 July in the year following the grapes harvest.

Tokaj wine – wine originating in the Hungarian and Slovak wine region of Tokaj. This is a typical yellow wine (*varieties include Furmint, Lipovina, Yellow Muškát, Zeta*) matured in barrels when exposed to air (*oxidative method*).

Vermouth – aromatized and alcohol-added wine with 16 to 18% alcohol.

Vintage – the year in which the grapes were harvested. Its quality is influenced mainly by the weather at the end of vegetation (*August, September*). Quality years were 1992, -3, -7, -9, 2000, -2, -3, -6, -11, -12, -15, -17, -18, and -19.

Vintage wine – wine from a harvest older than two years. Previously, the term archive wine was used.

Wine breathing – exposing the wine to air for a certain time after opening the bottle has a positive effect on the taste experience.

Wine capital – in the Czech Republic, this was declared as Valtice in 2006 because of its rich wine history, many vineyards, cellars, and as the seat of many wine institutions.

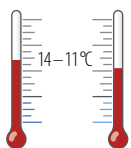
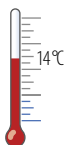
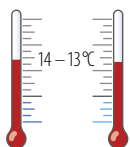
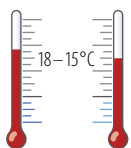
Wine tears – slowly flowing arches on the inner side of the glass, formed by turning the glass.

Wine temperature – the ideal serving temperature. White and sparkling wines are served at 8–10 °C, full red wines at 16 °C, young red wines at 12–14 °C, rosé wines at 10–12 °C. (*see below*)

Renowned vintages of wine

In general, we can say that in order for a vintage to be a “success” in a certain region, at least two conditions must be met: **soil moisture** and **sunlight**. During the vegetation of the vine, it must rain sufficiently, and conversely during the ripening of grapes, in autumn, it should be warm and sunny. This is all assuming that the cold winter frost does not destroy the vine. Looking at past years in **Moravia**, we see that the years (vintages) **2015 to 2018** may be described as **excellent**, with 2014 and 2013 being relatively weaker years.

ideal serving
temperature



Large red wine

The wide open glass allows for a higher contact surface with air and lets the wine “breathe”
Older red wines with complex aromas like Bordeaux, Pinot Noir, Burgundy...

Small red wine

The narrower glass directs the effect of the bouquet directly to the nose of the taster
Light red wines like Beaujolais, St. Martin

Fortified wines

Smaller glass than for wine, but with a round cup pointing the aroma towards the nose
Port, Madeira

Sherry

An even smaller glass than the port, emphasizes the fruity aroma

Large white wine

Smaller and narrower glass than for small red wines, but with a wide cup
Chardonnay and Burgundy

Small white wine

The shape of the glass retains and concentrates the aroma
Aromatic lighter wines – e.g. Sauvignon

Rosé

An open glass directs the wine directly to the tip of the tongue, enhancing the effect of the sweet taste
Young rosé

Sweet wines

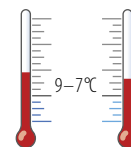
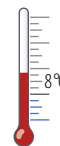
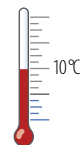
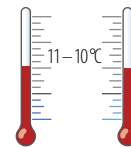
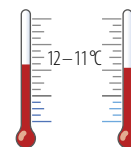
A round glass, when drinking, directs the wine to the back of the mouth
Sweet, unfortified wines – nutmeg, ice wines

"Flute"

The narrow shape keeps the wine cool and allows you to see and appreciate the bubbles when you drink

Champagne, Asti Spumante, sparkling wine

ideal serving
temperature



THE PRINCIPLES OF SERVING WINE – A BIT OF ETIQUETTE

Sure, wine can be poured from a plastic bottle into mustard glasses, every one a different size, and everyone will be happy, but still. . . Wine is (*or should be*) a noble beverage that deserves respect, and drinking it should therefore be a ritual with certain rules. This not only enhances the experience of a good wine, but it also prevents drinking wine simply to “drink”. This is especially true for quality wines purchased for important events and occasions, such as family gatherings. Such a ritual has its fixed requirements, both “technical” and social.

Let's start with the **wine temperature**. Since a really warm white wine (*let's say 20 °C*) is completely undrinkable, it always needs to be chilled before serving. If we store wine in a wine cellar at an ideal temperature, say 11 °C, that's one less concern. Sparkling wines, however, absolutely need to be chilled: this should have a drinking temperature of between 6 and 9 °C. And since the wine always warms slightly after being poured into a glass, it should be chilled to about 2 °C lower. The temperature of white wines, light red wines, and fruit wines will be between 9 and 12 °C. Red wines should have a temperature of 12 to 14 °C when consumed.

Once we know that the moment of uncorking and serving will come, we place the bottle containing **red wine** in a vertical position about one day in advance, so that all solid particles can peacefully settle to the bottom. The sediment must be kept in mind when pouring the wine into glasses; pour carefully, and don't empty the bottle completely, or you'll inevitably find deposits in the last glass. If there is a lot of sediment on the bottom (*mostly in old red wines*), then we move to **decanting**. What's this about? Decanting consists in gently pouring the contents of the bottle into a decanter (*a glass container with a sophisticated shape in which the wine has a maximum free surface*





area that makes contact with the air as much as possible). The purpose of pouring the wine is to separate the clear content from the cloudy layers at the bottom of the bottle. This is why we pour the wine against the light, so as to see into the wine. A side effect of decanting is also to aerate the wine, giving it a chance to develop its aromatic and taste properties before serving. This is why white and young wines are sometimes decanted as well.

Now comes the moment to open the wine – it's probably pointless to describe how the corkscrew works, but it is

important to turn the corkscrew into the stopper perpendicularly into the center. Try not to drill all the way through the stopper (*the cork*). Then slowly pull it out, slightly twisting the corkscrew left and right. After removing the stopper, it's good to wipe the bottle neck with a napkin. All this is quite natural, of course, and mostly goes without saying. The next steps, though, should be somewhat reminiscent of a ritual ceremony: before pouring the wine for our guests, we should **taste it and make sure that you can't taste the cork**. This aftertaste can be recognized without expert training, and the only solution is to open another bottle.

If we are satisfied that the wine is all right, we pour it into (*perfectly washed and polished*) **thin-walled glasses**, with at least a 5-cm long stem, not cut or colored in any way. Fill the glasses up to approximately two thirds, making sure that the neck of the bottle does not “clink” on the edge of the glass. We fill our own glass last! When pouring the wine, it is good etiquette to acquaint our guests with at least the variety and its vintage. If appropriate, we can add information about the origin of the wine and its producers. It always depends on who our guests are and whether we expect them to be interested in these details. Be careful, though; here too, less is more, because we can overwhelm our guests with too much technical information and even come across as snobbish.

And a few more tips that everyone knows about, but it does no harm to remind them here:

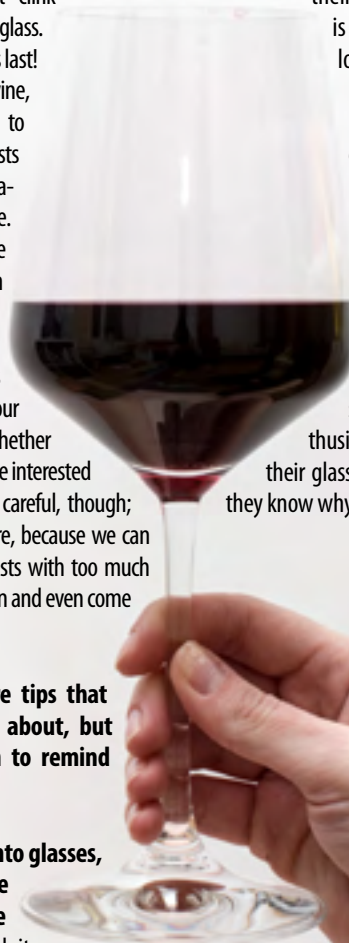
When pouring into glasses, never hold the bottle by the neck! Always hold it by the body, even better, by the lower half. Only tough guys and whisky-drinkers in classic western films hold the bottle by the neck.

After pouring into the glass, turn the bottle 90 degrees so that the wine, especially red, doesn't drip onto the tablecloth.

Refill your guests' glasses! If your guest says, “no more” than we can safely disregard the first refusal as politeness, but heed the second objection! In any case, letting a guest wait with an empty glass is a gross social offense. But refill their glass only when there is just the last small swallow left in the glass.

Always hold the wine glass by the stem.

On the one hand, our hand will not heat up the wine through the thin glass, and on the other hand it looks better – somewhat “enlightened” but not snobbish. Note that enthusiastic winemakers hold their glass even by the stem. And they know why.



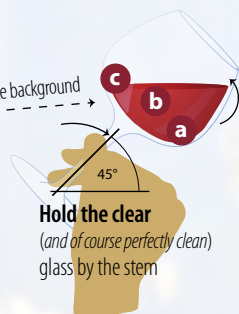
If you're not a true wine expert (*winemaker or vendor*), it's best to avoid “wannabe” discussions about wine – serious comments about “acidity” and “bouquet” will come across as comical from the mouth of a novice.

1

VISUAL EVALUATION



Look at the full wine glass against a clear white background



Hold the clear
(and of course perfectly clean)
glass by the stem

Evaluating the wine:

a color – shade and intensity

b clarity – the wine must be perfectly clear. Murkiness, haziness, and the like mean that the wine is unacceptable. If you see tiny floating particles, reject the wine.



c viscosity, bubbles – watch for any resistance in the liquid and a sparkling quality (typical for sparkling wines)

2

EVALUATING THE AROMA

Smell the glass first before swirling it

Poor wine – the wine **smells unusual**, unpleasant or like **vinegar** – possible signs of oxidized wine, contains acetic acid or is **contaminated by the cork**



3

Swirl the glass to release the remaining aroma, and smell immediately



4

Oldest wines smell of spices, wood, leather

Young wines – flowers, fruits



5

IN THE MOUTH

Take a sip, about 10 ml (two teaspoons) is sufficient. "Roll" the wine in your mouth



Sweet taste – you feel it at the tip of your tongue

The wine should be a perfect combination of all three flavors

Sour taste – you feel it (on the sides of the tongue) as a contrast to the sweet taste

Bitter taste – you feel it in the mouth after 15 seconds

3

2



If you want to taste other wine samples, it is advisable to rinse your mouth with **clear water** and neutralize the previous tastes.

WINE IN A BOX?



Wine packaged in a “Tetra Pak” is generally considered to be of the lowest quality, often rightfully so. These boxes (*otherwise typical for milk or juices*) usually hold fruit wines, made from apples or other fruits. It’s rare to find good wines in these containers. But there is another, more sophisticated type of box, the “**bag-in-box**”. This packaging is often used for the sale of ciders. It contains a shrinking bag that’s **equipped with a tap which prevents air from contacting into the wine during tapping**, so the beverage can remain in usable condition for relatively long after opening (*when stored in a cool place*). Today, there are many relatively good wines in bag-in-box packaging. The price will reveal much – if it’s suspiciously low, you should use caution. In any case, it is important to study the information on the packaging – what variety it is, what country the grapes come from, who the producer is, where the wine was filled, etc.



WINE AND PACKAGING FROM PLASTIC MATERIALS

We often see wine offered in plastic bottles (*PET*). **Does wine belong in such packaging** or does it not? In terms of the aesthetic and “philosophical” view, vintners are clear on this – **of course not**. Some even claim that a plastic bottle is undignified and offensive to wine, as a noble beverage that deserves respect, and that glass and wine inherently go together. Glass is suitable for storing wine for aesthetic as well as practical reasons: glass does not react with the acids in wine, unlike (*allegedly*) plastic. On the other hand, **PET bottles** are cheap, so in a situation where price is the deciding factor, wine sellers must think economically and sell wine in cheaper packaging. If we’re buying a few liters of wine to take with us to the cottage for the weekend, a PET bottle will do just fine.





HOW TO CHOOSE A WINE FOR A FESTIVE OCCASION

A party, wedding, birthday, college or high school graduation ceremony (*careful, the graduate might not be allowed to drink wine yet*) — all this certainly requires a festive toast. And the flow of good wine, of course, continues well after the initial ceremonies. The host, then, is faced with the task of ensuring a “quality beverage” for the occasion. This, naturally, should be wine. But how to choose?

Naturally, the more important the occasion, the better quality will be the wine chosen, logically selected among the more expensive. But does this equation apply automatically? The more expensive the wine, the better? For the most part, yes; but like with any “goods”, there are exceptions. When deciding which wine to choose, we first have to answer some fundamental questions:

White or red? Here’s an easy answer: unless you’re celebrating with a narrow group of friends whose priorities and “tastes” you’re familiar with, take both. There’s always someone who doesn’t drink red wine, and vice versa.

Glass bottles, or poured from the shop barrel? Here the answer is more complicated, since the price comes

into play. And cask wines, of course, are cheaper. And you most likely have your favorite wine vendor and your favorite variety that you have excellent experience with. Exactly — this is a case where the more expensive wine may not be the better choice. But this is different: you simply can’t pour wine from a green two-liter plastic bottle at a family celebration or fancy occasion. You don’t

want to come across as a cheapskate. And futile arguments that this is an excellent proven variety would likely make the situation more embarrassing. A natural solution, then, would be to pour the shop wine into glass jugs and serve from these. This may look better, but glass jugs are not beneficial to the wine, since its temperature will rise quickly. Not to mention that the wine in the jugs must be completely drunk, since it’s a problem to store it afterwards. In this case, then, it’s better to purchase wine in 0.75 liter glass bottles.

More alcohol or less? It’s definitely better to select a wine with a lower alcohol content that guests can easily drink for a longer time. Make sure to prepare plenty of good pure water, which should (*definitely*) be consumed while drinking wine (*and alcohol in general*).

Sweet or dry? You won’t make a mistake by choosing a gentler less pronounced wine. This will likely be universally accepted by all the guests. Even those who prefer sweeter and more aromatic wines wouldn’t drink them for too long. Dry and semi-dry wines are a clear choice here. Classical suitable varieties include Grüner Veltliner or Welschriesling.

What about the toast? Of course, we can clink our glasses with the same wine that we’ll be drinking later. As a rule, though, it’s nice to open a bit of bubbly for the toast; a chilled sparkling wine is a clear and traditional choice. Recently, even the increasingly popular frizzante, a light, lightly carbonated wine, has become acceptable. Naturally, it should be served well chilled: the colder, the better.

VARIETIES

There are thousands of different varieties of grapes, and they can be sorted into many different categories. Varieties were created by natural crossing in the past, although targeted breeding has been more popular in recent years. For our purposes, the most basic criterion is probably to divide them into vine **grape varieties** and **table varieties** (*unsuitable for wine production*). Vine grapes divide further into varieties for **white** and for **red wines**. The chart below presents an overview of at least the best known and most cultivated varieties, including their country of origin (*if known*), a description of the aroma and taste (*albeit often subjective*) of the wine they produce, and recommendations of suitable dishes to complement them. The (*approximate*) color of the wine is also indicated.



WHITE WINES:



AURELIUS

origin: Moravia



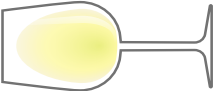
aroma: fruity

taste: fresh, brisk, full with stronger acids



DĚVÍN

origin: Slovakia



aroma: distinctive, linden honey

taste: slightly spicy



HIBERNAL

origin: Germany



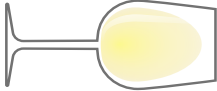
aroma: fruity, intense

taste: slightly spicy



CHARDONNAY

origin: France



aroma: intense, full, balanced

taste: full, long-lingering, slightly spicy, pleasantly acidic, mineral



IRSAI OLIVER

origin: Hungary



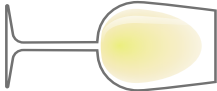
aroma: spicy, nutmeg

taste: nutmeg, low acid content, short



KERNER

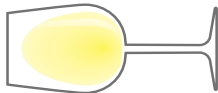
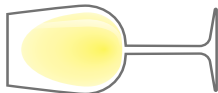
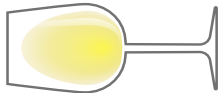
origin: Germany



aroma: fresh and aromatic

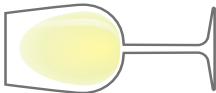
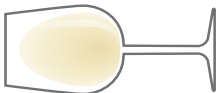
taste: floral-fruity, full, pleasantly acidic, bitter finish

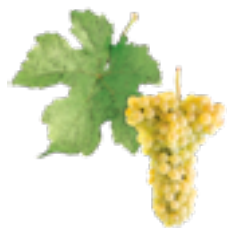
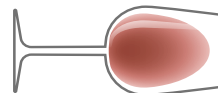
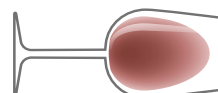
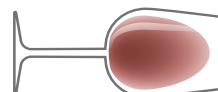
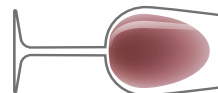


**MORAVIAN MUSCAT****origin:** Moravia**aroma:** distinctly nutmeg, citrus fruits**taste:** lighter, less acidic, juicy, mineral finish**MUSCAT OTTONEL****origin:** France**aroma:** gentle nutmeg**taste:** mild, shorter, nutmeg**MÜLLER THURGAU****origin:** Switzerland**aroma:** nutmeg, spicy, fruit tones (*grapefruit, peach*)**taste:** fresh, low acidity**NEUBERGER****origin:** Austria**aroma:** delicately aromatic, fruity**taste:** medium full to full, viscous, less acidic**PÁLAVA****origin:** Moravia**aroma:** red Traminer,

exotic fruit, vanilla

taste: aromatic, fresh, long-lingering**PINTO BLANC****origin:** France**aroma:** mild, floral, fruity (*pear*)**taste:** full, long-lingering, elegant, containing acids**PINOT GRIS****origin:** France**aroma:** with tones of fruit (*orange*)**taste:** full, long finish, smooth**RIESLING****origin:** Germany**aroma:** varies according to vintage and soil type
(*fruity for young wines, floral to honey for older*)**taste:** full, fresh

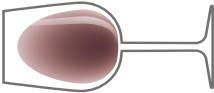
**WELSCHRIESLING****origin:** unknown**aroma:** diverse range (*red currant, tropical fruits, etc.*)**taste:** fresh, full, with pleasant acidity**SAPHIRA****origin:** Germany**aroma:** fruity, wild strawberries and raspberries**taste:** forest fruits**SAUVIGNON****origin:** France**aroma:** intense – gooseberries, black currant, lemons**taste:** long-lingering, very full**SOLARIS****origin:** Germany**aroma:** fruity, floral, slightly nutmeg**taste:** fresh, pineapple, hazelnut**SILVANER GRÜN****origin:** probably Austria**aroma:** slightly spicy, without special aromatic elements**taste:** lightly spicy, full**GEWÜRZTRAMINER****origin:** unknown**aroma:** spicy, distinctive**taste:** concentrated, fruity (tropical fruits), honey, spicy**FRÜHROTER VELTLINER****origin:** Austria or Italy**aroma:** neutral, sometimes even honey-like, almond**taste:** full with low acid content**GRÜNER VELTLINER****origin:** probably Austria**aroma:** spicy, fruity, fresh, intense**taste:** fresh, fruit tones, pleasantly higher acid content

**VERITAS****origin:** Moravia**aroma:** delicately fruity**taste:** refreshing, harmonic, pleasant**RED WINES:****ALIBERNET****origin:** Ukraine**aroma:** strong cabernet**taste:** medium to full, rougher, higher tannin content**ANDRÉ****origin:** Moravia**aroma:** stone fruit, blueberries**taste:** full, harmonious, with higher tannin content**CABERNET MORAVIA****origin:** Moravia**aroma:** delicately cabernet**taste:** gently cabernet, black currant**CABERNET SAUVIGNON****origin:** France**aroma:** black currant**taste:** always black currant, then cherries, blackberries, hearty, long-lingering



DORNFELDER

origin: Germany

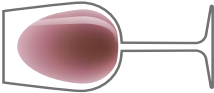


aroma: strongly fruity
taste: medium-bodied, forest and stone fruits



BLAUFRÄNKISCH

origin: Austria

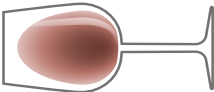


aroma: fruit – blackberries, cherries, plums
taste: full, rich, higher tannin content, softens with longer archiving



MERLOT

origin: France

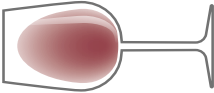


aroma: forest or stone fruit
taste: smooth, supple, low acid content



BLAUER PORTUGIESER

origin: unknown

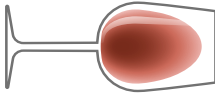


aroma: delicately floral, stone fruit tones
taste: mild, harmonic, less acidic and tannic



NERONET

origin: Moravia

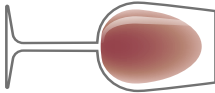


aroma: neutral, mild
taste: full with less acidity, black currant



PINOT NOIR

origin: France (brought to Bohemia by Charles IV)

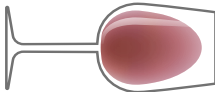


aroma: pleasant, forest fruit
taste: full, low acid content, very fine tannins, smooth



ST. LAURENT

origin: France

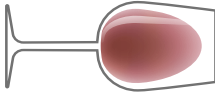


aroma: strongly cherry or black currant
taste: full, pleasant tannins
(young wines sometimes contain high acidity)



ZWEIFELT

origin: Austria



aroma: fruity spicy, berry fruit
taste: full, sufficient tannin content, mild, smooth



Did you know that...

Nowadays you can buy your own “wine cellar”, even for a city apartment.

Air-conditioned wine cabinets are available in a variety of sophisticated designs and can be a nice home accessory. They are very quiet, virtually inaudible; the only disadvantage is the electricity, although a wine cabinet will consume noticeably less than a conventional refrigerator.



STORING WINE AT HOME

If you're not planning to drink the wine you've brought home on that very same evening, then you should think about storage. Few people have their own wine cellar, which of course is the best place to store wine, so you'll need to improvise to create similar conditions at home. When doing so, just remember a few important principles:

First, **always lying down** – the bottle must be stored horizontally so that the stopper is below the surface and so that

air can not get through, thus completely preventing oxidation of the wine. This problem naturally doesn't occur with PET bottles that have a hermetically tight screw-cap. The morning before you plan to drink it, gently place the bottle vertically so that any sediment can sink to the bottom.

Always in the dark – solar and other radiation can cause various and undesirable photochemical changes in wine. It naturally happens that, in the quest for

a dark storage place, wine will find itself in the company of other items and foods that need to be stored in the dark, such as potatoes, garlic, and onions. This is not good; after some time the wine can absorb the aroma of these items. And don't even think of storing wine together with detergents and other chemicals.

Keep a steady temperature – the ideal temperature for wine storage is 11 °C. This, however, isn't an essential condition; it is much more important that

the storage temperature is stable. It may well be noticeably lower than 11 °C, but it must not fluctuate. Temperature fluctuations, even momentary, are harmful to wine. Keep your wine calm; quakes, vibrations, relocation, and the like are not at all beneficial to the wine. And how long can you store a wine? This varies widely depending on the wine, but it's good to know that very long-term storage is beneficial to heavier red wines.

■

WINE IN (CZECH) ART

What Czech person would dare to claim ignorance of **Neruda's novel** about how "**King Charles and Bušek of Vilhartice** (today *Velhartice*) now sit at the oak table"? This is probably the best-known Czech poem celebrating wine and grapes (in this case from Burgundy, from where it was imported to Bohemia by Charles IV, who loved wine). Admittedly, the poet is celebrating the Czech land and its people metaphorically in a comparison with wine. Nonetheless, he does present an interesting fact here that the vine imported from the sunny south of France and planted in Czech soil produces a wine that tastes

quite different: "I'm bringing grapes from Burgundy here," stated the king, berating his deeds, "and that vaunted Czech soil turns them into this kind of weed!". The poem has a happy ending when his wise Luxemburg majesty learns that wine matured in the Czech lands actually has something to it: "You know – you must examine it, my Dear Bušek! This wine has a special character, initially bitter, but then sweet – **We think that we have drunk our fill!**" (Note here the characteristic use of the majestic plural first person). We also mustn't forget the passionate song by Matuška celebrating the Nightingales of

Madrid ("Thirst is great...") once again, in honor of a glass of good wine. Jaroslav Seifert, one of the greatest Czech poets and Nobel Prize laureate, reveals in his memoirs (*All the Beauty of the World*) how he spent many nights sitting and talking to poets with a glass of wine (and it was never just one glass). Also worth mentioning, among other things, is the chapter "The Five Drops of Vladimír Holan". It concerns, of course, wine, where the kind reader learns about the remarkable "theory" coined by the poet Holan (1905–1980): when we turn the bottle, drunken (and seemingly empty) with its neck downwards and are patient enough,

we will always get five more drops of the precious drink. The famous **Chinese poet Li Po** (701–762) was known for his bohemian lifestyle and contempt for conventions and, among other things (or mainly?) for his love of wine. But not only that – his poetry celebrated wine and his drinking so perfectly that he was considered the master of "drinking poetry". To be fair, though, he was a masterful artist of the nature and beauty of life in general. His wine became his fate, they say, when he apparently drowned in a cold river, drunk. But this is a song too distant from the vineyards of Moravia and Bohemia.



WINE EVENTS AND FESTIVALS

The viticulture phenomenon is naturally reflected in a number of **social and public events**, mainly harvest festivals, wine festivals, exhibitions, wine and wine-making competitions, tastings, and so on. They take place practically throughout the Czech Republic – not only in the centers of winegrowing areas – and the size and long tradition of some of them have gained them considerable renown.



HERE'S AN OVERVIEW OF SOME OF THE BEST-KNOWN ONES



» Pálavské vinobraní

 (September, Mikulov)

Palava wine harvest. Historical parade, folklore ensembles, concerts, market, historical crafts, wine market, Czech championship in recognizing wine aromas
www.palavske-vinobrani.cz

» Znojenské historické vinobraní

 (September, Znojmo)

Znojmo historical wine harvest. Traditional wine festivals (*and burčák*), royal procession, knightly tournaments, music and dance performances, fireworks
www.znojemskevinobrani.cz

» Mělnické vinobraní

 (September, Mělník)

Mělník wine harvest. Traditional weekend wine holidays celebrating the popular burčák and with a rich musical accompanying program on Mir Square (*paid entry*) and fairground attractions
www.melnickevinobrani.cz

» Litoměřické vinobraní

 (September, Litoměřice)

Litoměřice wine harvest. Wine celebrations, costumed parade led by the Czech King and Roman Emperor Charles IV. Varied cultural program
www.mkz-ltm.cz

» Burčákové slavnosti

 (October, Hustopeče)

Burčák celebrations. A historically conceived three-day celebration of this "sweet stormy liquor"
www.burcakoveslavnosti.cz

» Valtické vinobraní

 (October, Valtice)

Valtice wine harvest. Traditional wine and burčák festivals, accompanied by performances of folk costumes and children's ethnographic ensembles as well as modern music
www.valtice.eu

» Vítání St. Martina

 (November, Blansko)

Welcoming St. Martin. Celebrations held in honor of the patron saint of Blansko, St. Martin. Wine presentations, handicraft fair, historical parade led by St. Martin on a white horse
www.martin.blansko.cz

» Svatomartinský Mikulov

 (November, Mikulov)

St. Martin's Mikulov. Tasting of young wines from the Mikulov wine region at the chateau, historical market, music and folklore performances, traditional goose menu in selected restaurants
www.mikulov.cz

» Svatomartinský košť

 (November, Brno)

Tradiční košť prvního vína St. Martin's Tasting. Traditional tasting of the first wine organized by the Vintner's Fund; taste more than 100 types of wine on Freedom Square
www.wineofczechrepublic.cz



One of the largest events in the Czech Republic supporting public awareness of quality wines and gastronomy. **Every year in October and November** it attracts ca. 3,000 wine lovers to beautiful Český Krumlov. The extensive program includes visits to around 20 **tasting and sommelier events** in partner restaurants and other interesting venues open to festival visitors. These programs are represented by the country's best sommeliers, merchants, and winemakers, offering the best of **Czech and international wineries**. The festival includes a show of local gastronomy and wine pairing with dishes. The programs are focused on the production of individual wineries as well as thematic programs that extend to education on wine and viticulture.

The festival also includes **traditional events** for the general public: the **Castle Wine Festival** features around 25 wineries from all over the Czech Republic and the world, offering about 300 wine samples in an open tasting using tokens. The **grand opening and tasting of St. Martin's wines on November 11 on the Český Krumlov main square** is popular. This is associated with a weekly St. Martin's menu served in select local restaurants.



EXTRA

The organizers of the festival have also returned grapevine cultivation to Český Krumlov – the **Český Krumlov Solaris wine** can be traditionally harvested and tasted each year. Other varieties are featured each year.



ČESKÝ KRUMLOV WINE FESTIVAL

Českokrumlovský rozvojový fond, spol. s r. o.,
Sdružení cestovního ruchu Český Krumlov z.s.
info@festivalvinack.cz

**Details and current
festival program at**
www.festivalvinack.cz

 /festivalvinack





WINE (BIKE) TOURISM

! Remember, even on a bicycle, the legal tolerance for blood alcohol level is zero.

The activity of winemakers, whether in Moravia or in Bohemia, has left a significant mark on the character of the landscape – vineyard-covered slopes, cellar alleys, and typical folk villages. It's no wonder, then, that the wine regions (*but also various wine events and wine fairs*) are an attractive destination for hikers and visitors. Today's extensive network of hiking and cycling trails that connect interesting places associated with viticulture is just what they're looking for.



Moravian Wine Trails (MVS)

A network of approximately 1200 kilometers of cycling routes that combine cycling with the viticulture and wine traditions of Moravia.

Construction began in 1999, and today this network connects most of the major winegrowing communities, heritage sites of South Moravia, and many vineyards. The routes are divided into 11 circuits connected by a central route (*the backbone*). Theoretically, if you would ride all the circuits, you would experience the charming vineyard landscape all the way from Znojmo to Uherské Hradiště.

On the following pages, each Moravian winegrowing subregion, is featured on a map of one selected trail along with a list of the most interesting stops along the way.



Moravian Wine Trails (MVS)

www.stezky.cz



BRNO WINEMAKER TRAIL (map on page 131)

length: 92 km

difficulty:



points of interest along the route:

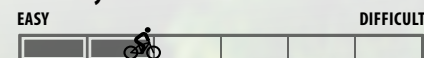
- Acacia lookout tower at Výhon (Židlochovice)
- Baroque forge technical monument (Těšany)
- Moravský Krumlov Renaissance chateau (Moravský Krumlov)
- Dolní Kounice Chateau (Dolní Kounice)



BZENEC WINE TRAIL (pg. 105)

length: 30 km

difficulty:



points of interest along the route:

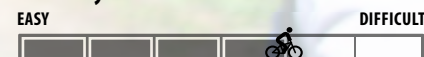
- Doubí lookout tower (Vážany)
- U Sklepů complex (Polešovice)
- Jan Amos Komenský Memorial (Žeravice)
- Doubí lookout tower near Vážany (Vážany)



ANDRÉ REGION (pg. 105)

length: 40 km

difficulty:



points of interest along the route:

- Bzenec Chateau Winery (Bzenec)
- House with front annex (Těmice)
- Doubí lookout tower (Vážany)
- U Sklepů complex (Polešovice)
- Jan Amos Komenský Memorial (Žeravice)
- Doubí lookout tower near Vážany (Vážany)



**KYJOV WINE TRAIL** (pg. 105)**length:** 95 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Na Adamcích (*Nenkovice*)
- Bukovany lookout tower near Kyjov (*Bukovanský mlýn*)
- Kyjov Chateau (*Kyjov*)
- Ždánice Chateau (*Ždánice*)

**MIKULOV WINE TRAIL** (pg. 79)**length:** 84 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Lednice-Valtice Complex (*Valtice*) – UNESCO
- Tíře Chmelar herb garden (*Valtice*)
- Aqualand Moravia (*Pasohlavky*)
- Na Turoldu cave (*Mikulov*)
- Novosedly bunker (*Novosedly*)
- Village reservation (*Pavlov*)
- Dívčí hrad ruins (*Mikulov, Pavlov*)

**BLUE MOUNTAINS** (pg. 137)**length:** 30 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Kobyli Museum (*Kobylí*)
- Slunečná lookout tower (*Velké Pavlovice*)
- Kraví Hora lookout tower near Bořetice (*Bořetice*)

**MUTĚNICE WINE TRAIL** (pg. 105)**length:** 62 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Acacia lookout tower at Výhon (*Židlochovice*)
- Baroque forge technical monument (*Těšany*)
- Moravský Krumlov Renaissance chateau (*Moravský Krumlov*)
- Dolní Kounice Chateau (*Dolní Kounice*)

**OLD MOUNTAIN** (pg. 79)**length:** 36 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Tabulová nature reservation (*Bavory*)
- Dunajovice Hills (*Dolní Dunajovice*)

**STRÁŽNICE WINE TRAIL** (pg. 105)**length:** 98 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Aeolian sands (*Strážnice*)
- Certoryje (*Mala Vrbka*)
- Travičná lookout tower (*Tvarožná Lhota*)
- Dutch-type windmill – Kuželov (*Hrubá Vrbka*)
- Village reservation (*Blatnice pod Svatým Antonínkem*)
- Wine cellar complex Petrov-Piže (*UNESCO*)
- Strážnice Chateau (*Strážnice*)
- Museum of South Moravian Villages (*Strážnice*)
- Na Batáku Petrov (*Petrov*)
- Slovácký dvůr (*Ostrožská Nová Ves*)





UHERSKÉ HRADIŠTĚ WINE TRAIL (pg. 105)

length: 73 km

difficulty:



points of interest along the route:

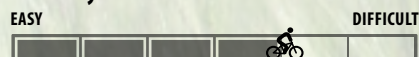
- Hluk Castle (*Hluk*)
- Maják lookout tower (*Šrotík*) in Staré Město (*Staré Město*)
- Hraběcí lookout tower near Vlčnov
- Rovnina lookout tower near Uherské Hradiště
- Farmhouse No. 93 (*Topolná*)
- Vlčnov – farmhouse No. 7 (*Vlčnov*)
- Baťa Canal technical monument (*Uherské Hradiště*)
- Veletiny-Stará Hora village reserve (*Veletiny*)
- Vlčnov-Kojiny village reserve (*Vlčnov*)
- Uherský Ostroh Chateau (*Uherský Ostroh*)
- Veselí nad Moravou Chateau (*Veselí nad Moravou*)
- Baťa Canal port (*Veselí nad Moravou*)
- KOVOZOO – the only metal zoo in Europe (*Staré Město*)
- Wine "Breeding" Station (*Polešovice*)



VELKÉ PAVLOVICE WINE TRAIL (pg. 137)

length: 150 km

difficulty:



points of interest along the route:

- Crooked Lake (*Přítluky*)
- Nedánov lookout tower near Boleradice (*Boleradice*)
- Slunečná lookout tower (*Velké Pavlovice*)
- Nové Mlýny technical monument (*Přítluky*)
- Čejkovice Chateau (*Čejkovice*)
- Permanent exhibition of Easter eggs (*Borkovany*)
- Sonnentor herb paradise (*Čejkovice*)
- Museum of Kobylí village
- Municipal Museum of National History (*Velké Bílovice*)
- Trail above the vineyards (*Kobylí vrch*)



PODLUŽÍ WINE TRAIL (pg. 105)

length: 130 km

difficulty:



points of interest along the route:

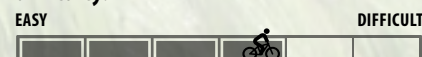
- Confluence and original floodplain forest (*Lanžhot*)
- Na Podluží lookout tower (*Nový Poddvorov*)
- Pohansko Chateau (*Břeclav*)
- Slavonic fortified settlement in Mikulčice (*Mikulčice*)
- Sonnentor herb paradise (*Čejkovice*)
- Memorial of Cabernet Moravia variety (*Moravská Nová Ves*)
- Neoveská wine trail (*Moravská Nová Ves*)
- Old Quaternary Museum (*Lusatia*)
- Slovácko Cottage (*Dolní Bojanovice*)
- Windmill with exposition (*Starý Poddvorov*)



ZNOJMO WINE TRAIL (pg. 153)

length: 189 km

difficulty:



points of interest along the route:

- Na Hrázi bunker (*Znojmo*)
- Šatov infantry cabin (*Znojmo*)
- Moravský Krumlov Chateau (*Moravský Krumlov*)
- Emin Chateau (*Hrušovany nad Jevišovkou*)
- Znojmo Chateau (*Znojmo*)
- Žerotice ruins (*Žerotice*)



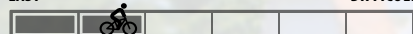
MORAVIAN WINE TRAIL (MVS)**length: 245 km**

The main cycling route between Znojmo and Uherské Hradiště which connects ten separate cycling routes of the “Moravian Wine Trail”.

**MIKULOVSKÁ (MVS) (pg. 79)****length: 58 km****difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Na Turoldu cave (*Mikulov*)
- Pouzdřany steppe-Kolby (*Pouzdřany*)
- Děvín-Kotel-Gorge (*Horní Věstonice*)
- Novosedly bunker (*Novosedly*)
- Pavlov village reserve
- Ruins of Sirotčí Hrádek (*Klentnice, Mikulov*)
- Ruins of Dívčí hrad (*Mikulov, Pavlov*)

**SLOVÁCKÁ (MVS) (pg. 105)****length: 112 km****difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Doubí lookout tower near Vážany
- Maják lookout tower (*Šrotík*) in Staré Město (*Staré Město*)
- Modrá lookout tower near Uherské Hradiště (*Modrá*)
- Na Podluží lookout tower (*Nový Poddvorov*)
- Rovnina lookout tower near Uherské Hradiště
- Baťa Canal (*Uherské Hradiště*)
- Milotice Chateau (*Milotice*)
- Kyjov Chateau (*Kyjov*)
- Šardice residence (*Šardice*)
- KOVOZOO – The only metal zoo in Europe (*Staré Město*)
- Windmill with exposition (*Starý Poddvorov*)
- Chateau with Bzenec lime tree (*Bzenec*)
- House with front annex – No. 48 (*Těmice*)
- Ořechov Chateau (*Ořechov*)
- Leopold spa (*Buchlovice*)
- Military Museum of General Sergej Jan Ingr (*Vlkoš*)

**VELKOPAVLOVICKÁ (MVS) (pg. 137)****length: 56 km****difficulty:**

EASY

DIFFICULT

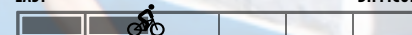
**points of interest along the route:**

- Vyhlička U Obrázku lookout tower near Starovičky
- Kraví Hora lookout tower near Bořetice
- wooden windmill technical monument (*Klobouky u Brna*)
- Čejkovice Chateau (*Čejkovice*)
- Klobouky u Brna Chateau (*Klobouky u Brna*)
- Sonnentor herb paradise (*Čejkovice*)
- Museum of Kobyly village
- Trail above the vineyards (*Kobyly vrch*)

**ZNOJEMSKÁ (MVS) (pg. 153)****length: 63 km****difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Slup technical monument (*Jaroslavice*)
- Na bunker Hrázi (*Znojmo*)
- Šatov infantry cabin (*Znojmo*)
- Znojmo Chateau (*Znojmo*)
- Šobes, the oldest vineyard in Moravia (*Podmolí*)

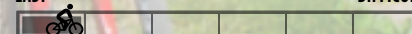
SKALICA WINE ROUTE (pg. 105)

(crosses the Moravian-Slovak border)

length: 37 km**difficulty:**

EASY

DIFFICULT

**points of interest along the route:**

- Baťa Canal – Skalica Port (*Skalica*)



Wine trails in Bohemia

Wine tourism and cycling are naturally popular in the Czech Republic. Even though there is no unified system of wine trails like in Moravia, the Mělník and Litoměřice subregions also have marked trails that will lead you to vineyards, to wine cellars, to winemakers... to the wine. Below you'll find tips on the most interesting ones.



WHERE THE VLTAVA FLOWS INTO THE ELBE (pg. 166)

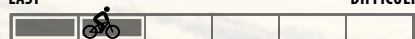
Elbe Trail / R section (*Litoměřice–Mělník*)

length: 45 km

difficulty:

EASY

DIFFICULT



points of interest along the route:

- confluence of the Vltava and Elbe rivers (*Mělník*)
- Exhibition on Czech Winery (*Litoměřice Castle*)
- Mělník Chateau (*Mělník*)
- Lobkowicz Baroque chateau (*Roudnice nad Labem*)
- Theresienstadt Ghetto Museum (*Terezín*)
- Říp Mountain



LITOMĚŘICE WINE TRAIL (pg. 180)

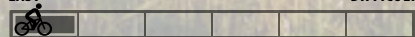
It starts in Litoměřice in the castle courtyard, passes through Litoměřice, Žalhostice, Žernoseky, and Lovosice. Along the route you'll learn about the local wines, the history of local winemaking, the winemakers themselves, and the sights around the trail.

length: 15 km

difficulty:

EASY

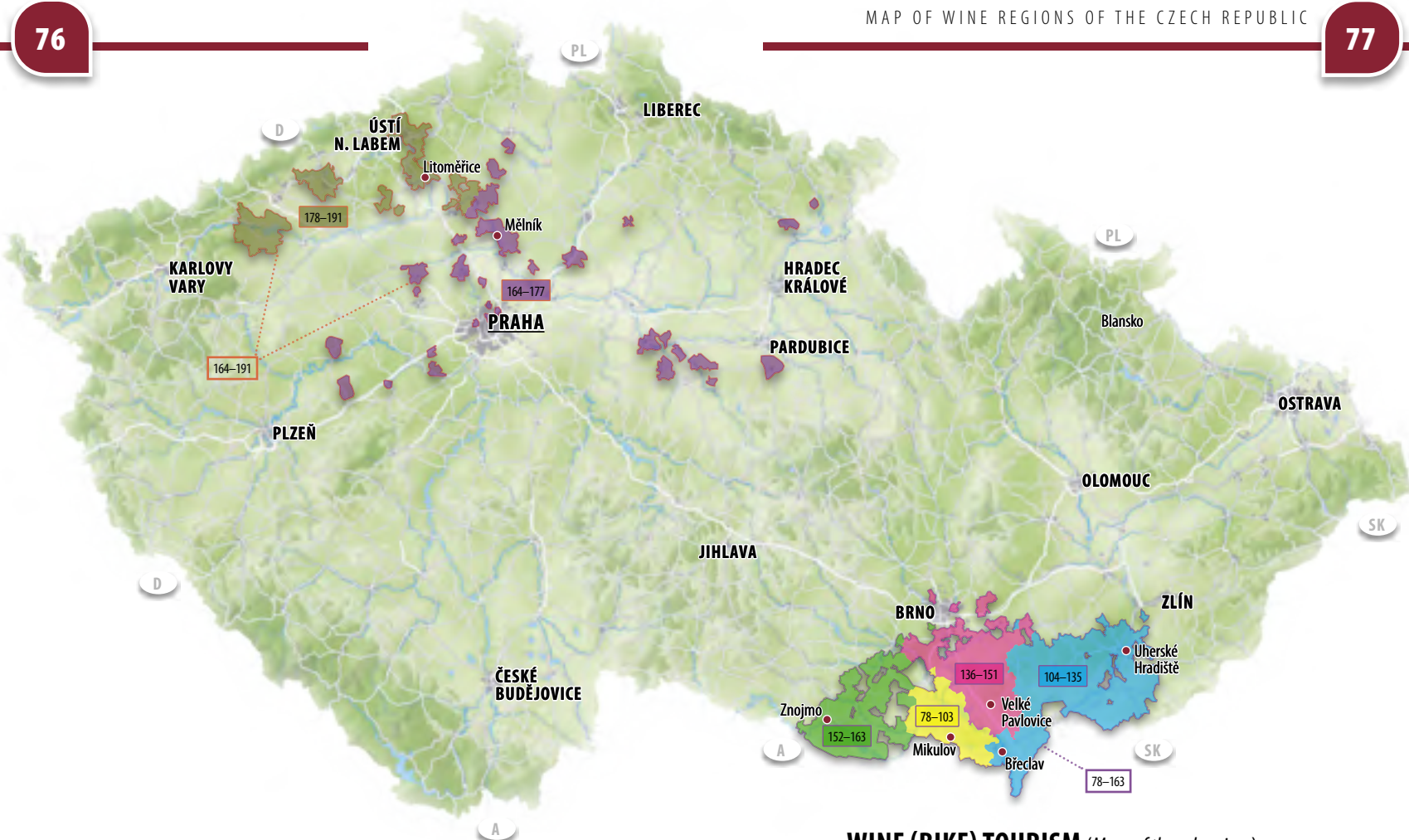
DIFFICULT



points of interest along the route:

- There are ten stops with information panels on this wine tourism educational trail





MORAVIA WINE REGION

78–163

- 78–103 Mikulov wine-growing subregion
- 104–135 Slovácko wine-growing subregion
- 136–151 Velké Pavlovice wine-growing subregion
- 152–163 Znojmo wine-growing subregion

BOHEMIA WINE REGION

164–191

- 164–177 Mělník wine-growing subregion
- 178–191 Litoměřice wine-growing subregion

WINE (BIKE) TOURISM *(Maps of the subregions)*



—	Moravian Winemaker Trails (MVS) ... pg. 79 / 105 / 137 / 153
—	Mikulov Wine Trail pg. 79
—	Old Mountain pg. 79
—	Bzenec Wine Trail pg. 105
—	Uherské Hradiště Wine Trail pg. 105
—	Kyjov Wine Trail pg. 105
—	Mutěnice Wine Trail pg. 105
—	Skalice Wine Trail pg. 105
—	Strážnice Wine Trail pg. 105
—	Podluží Wine Trail pg. 105
—	Brno Wine Trail pg. 137
—	André Region pg. 137
—	Blue Mountains pg. 137
—	Velké Pavlovice Wine Trail pg. 137
—	Znojmo Wine Trail pg. 153
—	Elbe Trail pg. 166 / 180

MIKULOV SUBREGION

A favorable climate, extraordinary composition of soils, and hardworking people – these are the circumstances that gave rise to probably the most famous winegrowing subregion in our country.

This region, today known as the Mikulovská winegrowing subregion, with the **town of Mikulov** at the center, is where the first mention of the cultivation of the grapevine in our territory ever appeared – namely in the **Pálava** area. The region is characteristic for its unique natural conditions that supported the formation of extraordinary vineyards. **Typical varieties** for this subregion are Ryzlink vlašský, Veltlínské zelené, and Sauvignon; these are varieties that are suitable for the area's calcareous soils, clays, and sands. For more than a thousand years, the vine-growing tradition has inevitably reflected through the area's culture and life of the people.

The Mikulovská subregion in "numbers": total area: **4,737 ha** of vineyards (25.3 % of vineyards in the Czech Republic) and **30 winegrowing communities**. The most cultivated **varieties**: especially white wines – Sauvignon, Ryzlink vlašský, Müller Thurgau, Ryzlink rýnský. The red wines are mainly represented by Svatovavřínecké, Frankovka, and Cabernet Sauvignon.

As mentioned, the town of Mikulov has been the heart of the area for centuries; this was also because of the powerful families of Liechtenstein and Dietrichstein. They who supported the vineyards in every way possible, as it was naturally a significant source of income for them.



Town	vineyard / winery / winemakers' association
C4 Bavorý	Gala Vinařství
C4 Bavorý	Palavín, s. r. o.
C4 Bavorý	Tanzberg Mikulov, a. s.
C4 Bavorý	Vinařství Dmola
B4 Břeží	Vinařství Kern (P. 87)
B4 Břeží	Vino Kadrnka (P. 95)
B4 Břeží	Vinařství Hlaváč (P. 86)
B4 Břeží	Vinařství Vavříček (P. 92)
B4 Břeží	Vinařství U Kňourků
D4 Bulhary	VICAN RODINNÉ VINAŘSTVÍ
C4 Dolní Dunajovice	Stanislav Šoman (P. 90)
C4 Dolní Dunajovice	Vinařský dvůr U Mlýnků (P. 89)
C4 Dolní Dunajovice	Vinařství Baláž (P. 85)
C4 Dolní Dunajovice	VINAŘSTVÍ MIKROSVÍN MIKULOV a. s. (P. 88)
C4 Dolní Dunajovice	Vinařství Tichý (P. 91)
C4 Dolní Dunajovice	Martin Šebesta (P. 94)
C4 Dolní Dunajovice	VINAŘSTVÍ ZÁMEČNÍK (P. 84)
C4 Dolní Dunajovice	Vino Holec
B4 Drnholec	NOVÉ VINAŘSTVÍ, a. s.
E5 Hlohovec	Vinařství Jaroslav Hajda
C3 Horní Věstonice	Moravčikova vína
C4 Klentnice	Vinařství Ing. Zdeněk Peřina
E5 Lednice	Domaine Eisgrub, Vinné sklepy Lednice, s. r. o.
E5 Lednice	Moravský sommelier® – vinotéka a radniční sklep Lednice
E5 Lednice	VINAŘSTVÍ LEDNICE ANNOVINO a. s. (P. 82)
C5 Mikulov	Rodinné vinařství Mikulov
C5 Mikulov	Vinařské centrum s. r. o.
C5 Mikulov	Vinařství Fučík
C5 Mikulov	Vinařství Galant
C5 Mikulov	Vinařství Ing. Vojtěch Pazderka
C5 Mikulov	Vinařství Kosek
C5 Mikulov	Vinařství Tuřold Mikulov, s. r. o.
C5 Mikulov	Vinařství Volařík (P. 93)
C5 Mikulov	VÍNO LÍPA MIKULOV s. r. o.
C5 Mikulov	VÍNO Mikulov, spol. s r. o.
C5 Mikulov	WINBERG Mikulov s. r. o.
B4 Novosedly	Vinařství Kovacs s. r. o.
B4 Novosedly	Vinařství Vlínka
B4 Novosedly	Vino Marcinčák, Ing. Petr Marcinčák
B4 Novosedly	Vinofol, s. r. o.
D3 Pavlov	Ing. Pavel Krška – Palavia Vinum
D3 Pavlov	Reisten, s. r. o. (P. 98)

Town	vineyard / winery / winemakers' association
D3 Pavlov	Vinařství Jiří Šilínek
D3 Pavlov	Vinařství NEPRAŠ & Co.
D3 Pavlov	VINAŘSTVÍ PAULUS PAVLOV
D3 Pavlov	Vinařství Pavlov, spol. s r. o.
C4 Perná	Maňák Josef – vinařství a penzion
C4 Perná	Vinařství Josef Forman
C4 Perná	VINAŘSTVÍ PERGEN
D3 Popice	SONBERK, a. s.
D3 Popice	Vinařství Gotberg, a. s. (P. 96)
C2 Pouzdřany	KOLBY a. s. (P. 99)
C2 Pouzdřany	Vinařství Josef Dočekal
D5 Sedlec	Sedlecká vína
E6 Valtice	CHÂTEAU VALTICE – Vinné sklepy Valtice, a. s.
E6 Valtice	MORAVÍNO s.r.o.
E6 Valtice	Salon vín České republiky
E6 Valtice	Vinařský dvůr Valtice
E6 Valtice	Vinařství Černý Valtice
E6 Valtice	Vinařství Ing. Jiří Kopeček – Vinařský dům
E6 Valtice	Vinařství Ivan Bílkovič
E6 Valtice	Vinařství Obelisk
E6 Valtice	Vinařství Zapletal Valtice
E6 Valtice	Vinný sklep Martin Štěpánek
E6 Valtice	Zámecký sklep A.D. 1430 – CHÂTEAU VALTICE – Vinné sklepy Valtice, a. s.
E6 Valtice	Střední vinařská škola Valtice, příspěvková organizace
E6 Valtice	VINAŘSTVÍ VALTICKÉ PODZEMÍ (P. 83)
E6 Valtice	Střední vinařská škola Valtice

Did you know that...

In the cellar of the **Mikulov chateau**, there is a **giant wine barrel** with a capacity of 1,014 hl. It was made in 1643 and was used to store the "tithe wine", which was collected by the Dietrichsteins from their subjects, to whom they rented their vineyards. The parameters of the barrel (allegedly the eighth largest in Europe) are impressive: it is 621 cm long, weighs over 26 tons empty, and is held together by 22 hoops, each weighing 390 kg. However, it probably only served as a wine container for about 50 years. Then the barren years came and there was nothing to fill the barrel, so it dried up.





The new visitor center of the **LEDNICE ANNOVINO WINERY**, Nejdecká Street (1 min by car from the center, towards Bulhary). Guided tours of modern viticulture with free tasting of wines created in Lednice – wines of varieties Pinot Gris, Traminer Red, Pálava, Hibernál, Welschriesling, and others. Our specialties are clarets (white wines from blue grapes), Pinot Gris selection from botrytis, straw wines, orange and cherry wines – wine from Moravian orchards. A new item is HONEY'S, a combination of wine, fruit, and Honey Pear honey, Apricot, Raspberry, and Honey Black Currant. Also suitable for homemade cocktails.

GUIDED TOURS

ANNOVINO Visitor Center

This unique building of the Visitor Center is built of shell limestone formed by fossils and is registered in the Czech Book of Records. The original furniture is made of old wine barrels. Also visit the exhibition of fossils and wine artifacts which was created in cooperation with the Regional Museum of Mikulov.

EXTRA

LEDNICE ANNOVINO WINERY – THE VALTICE UNDERGROUND

This was awarded the "Champion Top Wine Destination of the Czech Republic", became the "Best Winery of the Czech Republic for 2012 (*Kudy z nudy*)" and won the public vote for "Winery of the Year 2012 – Vindemia Publica".



VINAŘSTVÍ LEDNICE ANNOVINO a. s.

Visitor Center
Nejdecká 714, 691 44 Lednice
obchod@vinarstvilednice.cz
www.vinarstvilednice.cz

SALES IN BOHEMIA: +420 602 627 105

SALES IN MORAVIA: +420 724 331 382



VALTICE UNDERGROUND WINERY

CHAMPION OF THE COMPETITION TOP WINE DESTINATION OF THE CZECH REPUBLIC. OPEN ALL YEAR ROUND!

Winery & Underground Wine Town – a unique **labyrinth** of restored sections of **historical wine cellars**, interconnected with a **total length of 900 m**. The origin of the cellars dates back to **1289** when the Minorite Monastery was founded. The cellars are owned by the winery and feature their own distinctive wines.

Taste the wines from the Valtice Underground Winery, a wine imprinted by fossils, from a vineyard rich with shell limestone. These wines are slightly mineral and are especially suitable for culinary experiences. Enjoy true Moravian hospitality offered by our "Sklepiři"® (wine experts with a knowledge of the wine-growing environment and unique terroir).

The Valtice Underground organizes corporate and private **events**, weddings, birthdays, and celebrations with cold and warm banquets. Tours also include an exhibition of historical signed bricks, wine glass, and fossils, all with a narrative and accompanied by traditional folklore music. If you discover a new favorite wine, of course you can purchase it at favorable terms.

Seasonal events here enjoy a great reputation (Grand Opening – April, Night of Open Cellars – June, traditional evenings with dulcimer – from April to November, Burčák Festival, Pumpkin Harvest, and St. Martin's Goose Feast).



Wines can be ordered on our **website** or by **mail** (see **contacts**). The Valtice Underground offers guided wine tastings for individuals and groups as well as program reservations from its range of selected services.

EXTRA

If you decide to keep your wine in the ideal conditions of the Valtice Underground archive cellars, free of charge, you will be given a key and have access to your wines and parts of the cellar labyrinth at any time.

VINAŘSTVÍ VALTICKÉ PODZEMÍ

Underground City of Wine & Winery

Vinařská č. ev. 47
691 42 Valtice
Infoline: +420 723 600 423
info@valtickepodzemi.cz
www.valtickepodzemi.cz

f /Vinařství Lednice Annovino - Valtické Podzemí





The **Zámečník Winery** manages 5 hectares of its own vineyards and 1 hectare of rented vineyards with an annual production of 25,000 bottles and a bit of cask wine on the side.



PORTFOLIO

Mixtures of Steppe Runner, Old Plates, Aromatico, with of course Welschriesling, Grüner Veltliner, Sauvignon, Sauvignon Gris, Pinot Blanc and Gray, Pálava, Traminer Red, Blue Portugal, Merlot, Cabernet Sauvignon, Muller Thurgau, Irsai Oliver, Moravian Muscat, Solaris.



AVAILABILITY

Continuous sales mainly from the cellar directly or at events in the Czech Republic, with deliveries to only a few wine bars and shops; more information on our website.

VINAŘSTVÍ ZÁMEČNÍK

Polní 636
691 85 Dolní Dunajovice
Tel. +420 723 672 260
info@vinozamecnik.cz
www.vinozamecnik.cz
f Vinařství Zámečník



We are a **small family winery** located in the winegrowing village of Dolní Dunajovice, where we also manage 12 hectares of vineyards. Annual production varies between 50 and 60 thousand bottles of wine, depending on the character and development of the vintage. The natural soil, climatic, and microclimatic conditions of the Mikulov winegrowing subregion allows us to primarily focus on white varieties, which make up 70% of our total production.



PORTFOLIO

KLASIK line – this forms the bulk of our production; dry, semi-dry, and semi-sweet light to medium full wines. We recommend drinking this wine within 2-3 years after it's bottled. BALÁŽ line – primarily dry, medium-bodied to massive and full-bodied wines with a distinct varietal character. These wines have the potential to archive and further mature. TANNOWITZ line – dry wines from the best vineyards and which have been in barrique barrels for at least a year. Large, powerful, and opulent wines with a distinctive terroir character and great archiving potential. PONTIC line – only dry wines aged in barrels. This line is also home to our first and only orange wine – Traminer Red. FRESHSECCO line – gently sparkling wines, mostly semi-dry and semi-sweet, very light, fresh, and fruity.



DEGUSTATIONS

Degustation events take place directly in our winery's tasting room, or in the wine cellar under the guesthouse. We offer guided tastings for groups from 8 persons. There are 8 or 10 wine samples to choose from.



AVAILABILITY

The winery is open Mon-Fri from 8:00 to 15:00. Other times or on the weekend by prior arrangement only.

VINAŘSTVÍ BALÁŽ

U Traktorky 654, 691 85 Dolní Dunajovice
Winery: +420 725 043 567
lucie@vinarstvibalaz.cz
Guesthouse: +420 607 273 659
jiri@vinarstvibalaz.cz
www.vinarstvibalaz.cz
f /vinarstvibalaz @ /vinarstvibalaz





A young winery following family traditions.

The owner gained experience in working in wineries and cellar operations during his ten years of practice in the neighboring winery. When he founded his own winery in 2010, he finally began to live his dream. The Hlaváč Winery is located in Březí near Mikulov, not far from Pálava and surrounded by the Dunajovice Hills. Its vineyards are planted in a location with excellent vineyard soil, specifically two south-facing vineyards on Ořech Hill and Liščí Hill, which are typical for cultivating the Welschriesling and Burgundy varieties.

The owner's only dream is to take care of the vine and its grapes as carefully as possible; he focuses on the quality of the cut, green work, shrub load, cultivation, while minimizing any chemical steps in vineyards that are part of integrated production. The grapes are picked by hand and processed with the most gentle technology available. He strives to perfect the wines to the highest quality, as the raw materials allow, to give them robustness, juiciness, fruitiness and honey-like quality.

"Taste our wine with a smile!"



PORTFOLIO

The varietal composition consists of Welschriesling, Rheinriesling, Sauvignon, Pinot Gris, Chardonnay, Pálava, and Pinot Blanc.

VINAŘSTVÍ FRANTIŠEK HLAVÁČ

Sklepní 596
Březí 69181
Tel. +420 603 700 728
vinohlavac@gmail.com
www.vinohlavac.cz

/Vinařství František Hlaváč



K • E • R • N
VINAŘSTVÍ



This winery was **founded in the late 1990s** in the wine village of Březí near Mikulov; it follows up on a family tradition that dates back to the year 1956 which began with winemaker Josef Kern. The winery focuses on managing vineyards in the Mikulovská wine-growing subregion. One of the best vineyards has always been considered to be on the slopes of the Dunajovice Hills. It is on these slopes of Liščí Hill and Ořechová Hill where the vineyards of the Kern winery are located with a total area of 25 hectares.



PORTFOLIO

The main varieties include Welschriesling, Kerner, Grüner Veltliner, and Merlot. The assortment also includes Sauvignon, Rheinriesling, Pinot Blanc, Dornfelder, Rubinet, and others.

Wines are produced here in stainless steel tanks using controlled fermentation as well as in wooden barrels; the winery has recently been testing maturing the wine in concrete.



DEGUSTATIONS

Wine tastings are possible on request, or our wine representatives can even come to you and present their wines anywhere throughout the Czech Republic.



AVAILABILITY

We will be happy to tell you about the availability of our wines; simply contact us.



VINAŘSTVÍ KERN

Sklepní 546
691 81 Březí
Tel. +420 736 624 086
info@vinarstvikern.cz
www.vinarstvikern.cz





EXTRA

Winemaker of the year 2019 and 2015, Champion of the Valtice Wine Markets of 2019, annual medals for the Prague Wine Trophy, Oenoforum, Vinalies Internationales, Wine Salon of the Czech Republic, Great American IWC, International Wine Challenge, Concours Mondial de Bruxelles, Decanter, and others.



DEGUSTATIONS

Sit by your glass and overlook the beautiful peaks of the Pálava Hills in our tasting cellar in Dolní Dunajovice. Open daily during the summer holidays. In May, June, and September from Friday to Sunday. For individual tasting orders, see contacts.

MIKROSVÍN MIKULOV

TASTING CELLAR
Sklepní 657
691 85 Dolní Dunajovice
Vladimíra Mrázová
Tel. +420 724 476 481
vladimira.mrazova@mikrosvin.cz
www.mikrosvin.cz



This family winery is located in Dolní Dunajovice; we cultivate wine grapes with two employees on 9 hectares of our own vineyards on the renowned tracks of the Mikulovská subregion. We produce 50,000 bottles per year. All vineyards are managed in integrated production mode with an emphasis on manual work while caring for the individual shrubs. We produce only attributive wines. Our philosophy revolves around constantly maintaining high quality wines which then have the potential for longer maturation in the bottle. Our wines reflect the experience that Filip gained during his work in the prestigious Weingut Kunstler Winery in Germany from the Rheingau region. Filip was also awarded Enologist of the Year 2014 in the Czech Republic.



PORTFOLIO

Our white wines are fermented in stainless steel containers while only a small part is fermented in wooden acacia barrels. The red wines are fermented in stainless steel tanks and are immediately moved to wooden oak barrels to mature after pressing. We focus on growing varieties such as Rheinriesling, Welschriesling, Grüner Veltliner, Sauvignon, Pálava, Hibernál, Solaris, Chardonnay, Pinot Gris, Merlot, Pinot Noir, Zweigelt, and others such as from the lines of Liščí Hill, Dunajovice Hill, U Boží muky, Turoid, Rosentické, and more. The wines reflect the terroir of this area and are among the best in Moravia.



DEGUSTATIONS

Tastings are possible by appointment directly in our cellar, where the wines are produced and processed. Degustations can also take place in the winemaker courtyard near Mlynky in Dolní Dunajovice with accommodations. Distribution: VIA VINI a.s., GLOBAL WINES & SPIRITS, VICOM spol. s.r.o.



AVAILABILITY

Filip Mlýnek Winery – production cellar Dolní Dunajovice, Vinařský dvůr u Mlýnků, Dolní Dunajovice

VINAŘSTVÍ FILIP MLÝNEK

Kostelní 661
691 85 Dolní Dunajovice
Tel. +420 736 472 365
filipmlynek@email.cz
lenkamlynkova@email.cz





Šoman Winery is a family company founded in 1999. It cultivates 10 hectares of its own vineyards in integrated production. The grapes are processed in a newly built modern hall. Above the original cellar is a guesthouse which thus creates a comprehensive winemaker's facility, where visitors can view a sample vineyard with the grown varieties, followed by the complete production process of wine, culminating in a wine tasting experience with refreshments and accommodation. For us, grapevines and winemaking is not only our source of our livelihood, but most of all, it's our hobby and our life!

All vineyards are newly planted in the vineyard lines of Plotna and Levá Bavorská with a predominantly south-eastern exposure on medium-heavy loamy-day soils in the cadastral territory of Dolní Dunajovice and Perná.



EXTRA

Guesthouse at Rudé armády No. 652:

A newly built guesthouse in Dolní Dunajovice, located directly in the building of the Šoman Winery.

Guesthouse at Sklepní 321: A guesthouse with 4 rooms with 4 beds each, with a total capacity of 16 beds. *Long-term accommodations for negotiated prices.*



DEGUSTATIONS

Our tasting cellar is located directly in the winery at Rudé armády No. 652. Guided wine tastings for groups is possible upon prior arrangement. A degustation includes an educational tour of the vineyard with commentary + tour of the production and storage of wine. Wine tasting with a personal narrative by the winemaker.

VINAŘSTVÍ ŠOMAN

Rudé armády 652, 691 85 Dolní Dunajovice
Marek Šoman
Tel. +420 608 743 123
Stanislav Šoman
Tel. +420 728 781 043
vsoman@seznam.cz
www.vinarstvisoman.cz



The **Tichý Family Winery** is from Dolní Dunajovice; its story and tradition is reflected in the logo of the winery itself and, above all, in the love and sensitivity of wine production that has been passed down through the generations. It began with the grandfather Leoš, through his son Leoš, to his grandson Luboš, who together with his wife Klára (*the cellar master*) have built a contemporary but traditional image of the winery. Together, they care for 4 hectares of vineyards with an annual production of 30,000 bottles. The vineyards are situated in the unique national natural monument of the Dunajovice Hills on the vineyard tracks of the Mikulovská subregion Pod Slunným vrchem, Dunajovický kopec, and Zimní vrch. The orientation of the vineyard tracks mostly faces southwards, which guarantees the grapes sun all day, bringing a unique sparkle to your wine glass. The winery's main varieties are Welschriesling, Müller Thurgau, Rheinriesling, Chardonnay, Pinot Blanc, Pinot Gris, and Zweigelt.



PORTFOLIO

White, rosé, and red wines. Dry, semi-dry, semi-sweet, sweet wines.



DEGUSTATIONS

From 10 persons. Always by prior telephone agreement.



AVAILABILITY

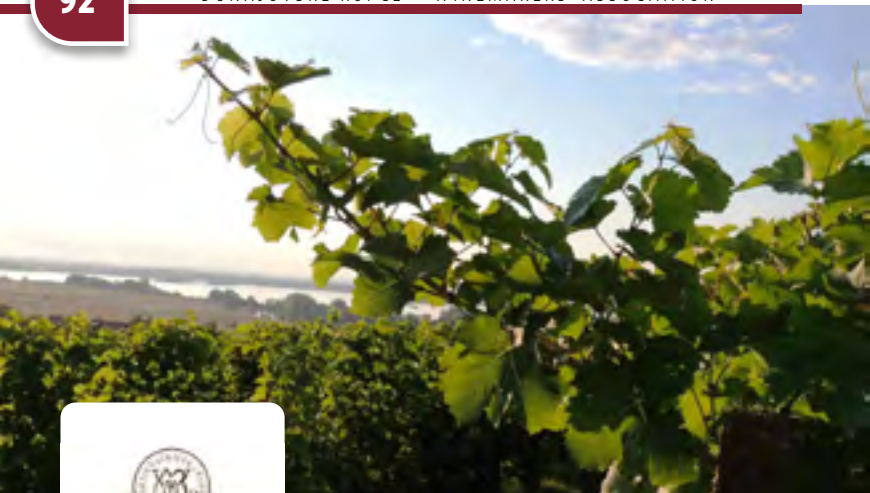
Monday to Sunday, always by prior telephone agreement.



VINAŘSTVÍ TICHÝ – DOLNÍ DUNAJOVICE

Sklepní 330
691 85 Dolní Dunajovice
Tel. +420 723 085 279
Tel. +420 728 424 747
info@vinarstvitichy.cz
www.vinarstvitichy.cz
f /vinarstvitichy





Our family winery specializes in the production of **high-quality varietal wines** typical for the regions of Mikulov and Pálava. We believe that only the best quality grapes can give great wine, which is why our wines come mainly from our own grapes. We harvest them by hand, in optimum ripeness, without compromising on quality. We produce wines using traditional methods using modern technologies. Our vineyards are located in the best terroirs of South Moravia, in the Mikulov wine region in the villages Břeží (*Ořechová hora line*), Dolní Dunajovice (*Plotný line*), Horní Věstonice (*U Venuše line*) and Dolní Věstonice (*U Kapličky line*).



PORTFOLIO

Our winery offers tastings of white wines such as Welschriesling, Rheinriesling, Sauvignon, Grüner Veltliner, Pinot Gris, Chardonnay, Hibernál, Pálava, Kerner, Irsai Oliver, and Solaris; red wines include Cabernet Moravia, Saint Laurent, Blaufränkisch, and Blue Portugal.



EXTRA

Our winery offers luxury accommodations in 2 pensions (*up to 26 persons*), organized tastings led by our sommelier, seating in our wine cellar, tastings in our vineyard, tours of our vineyards, banquets, corporate and private celebrations, and other more adventurous events.

VINAŘSTVÍ VAVŘÍČEK

U Hřiště 604, 691 81 Břeží u Mikulova
Mgr. Martin Vavříček
Tel. +420 731 463 930
martin@vavricek.eu
www.vavricek.eu
www.vinarstvivavricek.cz
/penzion a vinařství Vavříček



VINAŘSTVÍ VOLAŘÍK
MIKULOV



Volařík Mikulov Winery = Kingdom of Moravian Wallachia

This winery manages 80 hectares of its own vineyards in the Mikulovská subregion. It focuses on varieties typical of the area below Pálava, especially Welschriesling and Welschriesling, Pálava, and Grüner Veltliner. Since it began in 2007, the winery has specialized in white attributive wines as well as rosé and sparkling wines. It emphasizes the location of its vineyard and creates its own line of TERROIR wines – a combination of the most prestigious vineyard lines with the most suitable variety. The wine labels from the Terroir collection highlight the name of the vineyard line – Kotelná, Železná, Ořechová hora, Věstonko, Purnice, U Venuše. Organic wines were added in 2014 – the interspecific varieties of Hibernál, Johanniter, Saphira, and Solaris are organically grown in the Věstonko vineyard in Perná.



EXTRA

In a short time, the winery has managed to establish its position among the producers of the best quality wine in the Czech Republic. It won the title of Champion in the Valtice Wine Markets in 2011, 2013, 2014, and 2018, was awarded Winemaker of the Year in 2011, 2014, and 2018, and was awarded for the best collection in the King of Wines in 2010-2012, 2014-2016, 2018, and 2019.



DEGUSTATIONS

Daily tasting is available directly at the winery, overlooking the landmarks of Mikulov.



VINAŘSTVÍ VOLAŘÍK

K Vápence 2a, 692 01 Mikulov
Tel. +420 519 513 553
info@vinarstvivolarik.cz
www.vinarstvivolarik.cz
/vinarstvivolarik
/vinarstvi_volarik





MARTIN
ŠEBESTA

RODINNÉ VINÁŘSTVÍ



A family winery with **20 years of tradition**, growing grapevines on 10.5 hectares of self-planted vineyards on the famous Liščí Hill and Ořeňová Hill in Břeží near Mikulov. The character of the wines is influenced by the terroir, or the soil and climatic conditions. Our winery has abandoned its pursuit of medals and awards, instead making every effort to base our mission and lifestyle around everyone who wants to experience the beautiful world of wine and the beauty of the region below Pálava. To this end, a winery complex with a guesthouse was constructed in Dolní Dunajovice. Our motto is "Gifts of the earth, sun, and human labor".



VINAŘSTVÍ MARTIN ŠEBESTA

Lipová 688, 69185 Dolní Dunajovice

Martin Šebesta

Tel. +420 603 468 385

vino.sebesta@seznam.cz

www.vino-sebesta.cz

Tel. +420 604 571 940 (*Degustations & accommodations*)

@Vinařství-Martin-Šebesta



DEGUSTATIONS

For groups of 8 to 40 people with optional above-standard accommodations (24 beds). Seating in a cozy environment with a view of the Pálava and Holy Hill in Mikulov with refreshments. Suitable for corporate events and individuals.



KADRKA

RODINNÉ VINÁŘSTVÍ
z BŘEZÍ



A small family winery from Břeží near Mikulov. Officially founded in 2009, now the fourth generation of vineyards and wine producers. Members of the Dunajovské kopce Association, promoting Welschriesling.

Our vineyards cover over 11 hectares in Břeží – Ořeňová hora, Liščí vrch, Dobré Pole – Staré and Mikulov – Za Turolcem, producing 60,000 bottles of mostly white wines. 70% of our production is Welschriesling and Rheinriesling. Our vineyards have up to 6,000 shrubs per hectare, one bottle per shrub. We minimize chemical usage. We do not use herbicides, but rather fertilize with organic dried cow or chicken fertilizer.

Our white wines are fermented and matured in our cellars in stainless steel tanks, acacia and oak barrels, and concrete containers. We keep the wines on a fine sediment for a long time, giving them a more creamy, full, multilayered character, and only a minimum of sulfur is needed to preserve them. The red wines ferment for several months in concrete containers. The mash is then pressed, and after a year it is transferred to wooden barrels, to mature for 12 to 18 months.



EXTRA

Our winery was awarded Winemaker of the Year (2018) of the Czech Republic in the category Small Family Winery up to 200,000 liters, while at the same time winning the title National Champion of White Wines with our Riesling.

VÍNO KADRKA

Mládežnická čp. 411

691 81 Břeží

Tel. +420 731 187 012 Jindřich Kadrka

jindrich.kadrka@icloud.com

Tel. +420 739 038 091 Marcela Kadrnková

marcela@vinokadrka.cz

www.vinokadrka.cz





Gotberg
VINÁŘSTVÍ



We are a **modern winery from Popice near Hustopeče**, from the landscape near Pálava and the Novomlýnské reservoir which is part of the Mikulovská wine-growing subregion. We produce wine exclusively from grapes of our own production. We currently manage 56 hectares of our own vineyards on the vineyard tracks **Panenský kopec, Svidrunk, Sonberk, Stará hora, and Unědy**.



PORTFOLIO

We have chosen varieties that are typical and suitable for planting with special regard to the type of soil, subsoil, and microclimate. Our white wines include **Pálava, Red Traminer, Rheinriesling, Silvaner Green, Moravian Muscat, Pinot Gris, Chardonnay, and Sauvignon**, while our reds include **Blaufränkisch, Merlot, and Pinot Noir**. The range includes a wide range of white, red and rosé wines, including young St. Martin's and more massive and stratified wines with archiving potential; fresh and fragrant frizzante or sparkling wines produced by the traditional bottle fermentation method with long maturation on yeast sludge, and recently also **Gotbertines – non-alcoholic lemonade**. Our Gotberg wines have been awarded at numerous international and domestic competitions. Our greatest pride is the Platinum Medal from the prestigious Decanter London competition, which our Rheinriesling won with 97 points out of 100.



DEGUSTACE

We offer **organized wine tastings** for corporate clientele or groups of friends or colleagues. During the tasting, visitors can look directly over the production premises, learn about the varieties, wine, and viticulture, taste samples of different types of wines, with of course snacks and various culinary refreshments. The winery building, especially our **unique "Diamond" tasting room** provide a sufficiently representative space for your business partners. After the tasting, you can take advantage of accommodations in any of the seven rooms available to guests on the first floor of the building.

Public tastings: April and August
opening hours: year-round.

GOTBERG, a. s.

U Sadu 394, 691 27 Popice
Tel. +420 530 330 132
gotberg@gotberg.cz
www.gotberg.cz
/VinarstviGotberg
/vinarstvigotberg





This winery is located in the **traditional wine-growing** village of Pavlov in the heart of the Pálava microregion; the history of viticulture here dates back to the 3rd century AD, when the first vineyards in Moravia appeared at the foot of the Pálava Hills. The winery was founded in 1999 and today occupies a leading position in the wine market. It produces exclusively high-quality vintage wines from hand-picked, selected grapes grown on 31 hectares of its own vineyards. The work in the vineyards is carried out in a gentle way and with utmost care so that the bushes thrive and are not overloaded.



PORTFOLIO

The combination of warm climate, extraordinary soil with a high calcium content, the uniqueness of human labor, and a combination of modern and traditional process create distinctive wines with an unmistakable character that reflects the specific terroir of Pálava. The basis of quality wine is to carefully work with varieties that best match the character of the vineyard and which have been selected on the basis of geological research of the soil profile. The winery's flagship wines are varieties Pinot Blanc, Welschriesling, Rheinriesling, and Sauvignon.

Our wines can be purchased at:
eshop.reisten.net



DEGUSTATIONS

Our winery features a tasting barn on picturesque Česká Street which provides an authentic space for tastings, private events, corporate parties, and a presentation of our winery's portfolio. In the summer, you can enjoy sitting in the tasteful garden the taste of the wine with meats from local suppliers. We have recently begun offering guided tastings of our wines.

REISTEN, s.r.o.

Zahradní 288
692 01 Pavlov

Shipping and orders:

venclouva@reisten.cz

Stodola tasting room:

minarikova@reisten.cz

www.reisten.net



kolby



The winery was **founded by Oldřich Drápal in 1997** and is now owned by the J&T Group. It takes its name from the Kolby slope on the edge of the Pouzdřany steppe near the winery.

The highly calorific loess and unique microclimate work together to create a typical steppe terroir which is reflected in the tastes and scents of our wines – from young, light wines with a fresh acidity to mature full mineral wines. The work in the vineyards mostly takes place by hand, as gently as possible. We do not overload our shrubs, and we care for their health and nutrition all year round. We combine modern methods with traditional methods, hand-harvested grapes, gentle pressing and filtration, maceration on the grape peels, controlled fermentation, maturation on fine sediment, and of course operational hygiene.



PORTFOLIO

We grow 9 white and 3 blue varieties on nearly 40 hectares. Our flagship wines are Rheinriesling and Welschriesling, then Pinot Blanc and Chardonnay of the Burgundy varieties.



DEGUSTATIONS

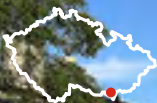
You can taste our wines, including wines that are not available for purchase but only for tastings, in our winery's pleasant garden. After a tour of the production section, seating with refreshments is prepared in the cellar. Upon agreement, we can ship you the wines you choose.

KOLBY, a.s.

Česká 51
691 26 Pouzdřany
Tel. +420 731 687 273
winebar@kolby.cz
winebarrustonka.cz
www.kolby.cz

/VinarstviKolby





LEDNICE-VALTICE COMPLEX

An area covering nearly 300 km² located on the border of Moravia and Lower Austria. During the 18th and 19th centuries, the ruling Liechtenstein family transformed the area into a large natural park. The park now includes two large castles in Lednice and Valtice as well as a number of smaller heritage structures, the Lednice Ponds, a minaret in the Lednice Castle Park, the Temple of Apollo, Jan's Castle, the Hunting Castle, and many other attractions. The Lednice Garden makes it no secret that its founders took inspiration from Versailles in France.

Did you know that...

The Lednice-Valtice complex, with its area of 283.09 km², is the **largest artificially created area in Europe**. It is often called the "Garden of Europe". The Lednice Minaret, at 60 m high, is the tallest building of this type in non-Islamic countries.

MIKULOV

In the Middle Ages, this area was likely the site of a fortified settlement where a fortified castle was later built. The castle was mostly built under the Lords of Liechtenstein, who owned Mikulov for more than three hundred years. The Liechtensteins later turned the castle into a small Renaissance fortress, mainly for defense against the threat of the Turks. Other owners of the Mikulov castle who significantly contributed to its architecture were the Dietrichstein family, who owned it until 1945. It is held that Napoleon Bonaparte stayed at the castle during their ownership.



Mikulov





Pálava

PÁLAVA

A protected landscape area with fertile fields and vineyards. It is typical for its whitish limestone rocky landscape. It is part of the UNESCO Biosphere Reserve of Lower Morava.



NOVÉ MLÝNY

A cascade of dams built on the Thaya (*Dyje*) River in the 1970s and 80s. It consists of three reservoirs: Mušovská (*upper*), Věstonická (*middle*), and Novomlýnská (*lower*) reservoirs, the latter being the largest lake in Moravia (1,668 ha). The upper and lower reservoirs are mainly used for recreational purposes (*ideal conditions for windsurfing and yachting*), while the middle reservoir is a nature reserve (*protected nesting places for waterfowl*).



Nové Mlýny



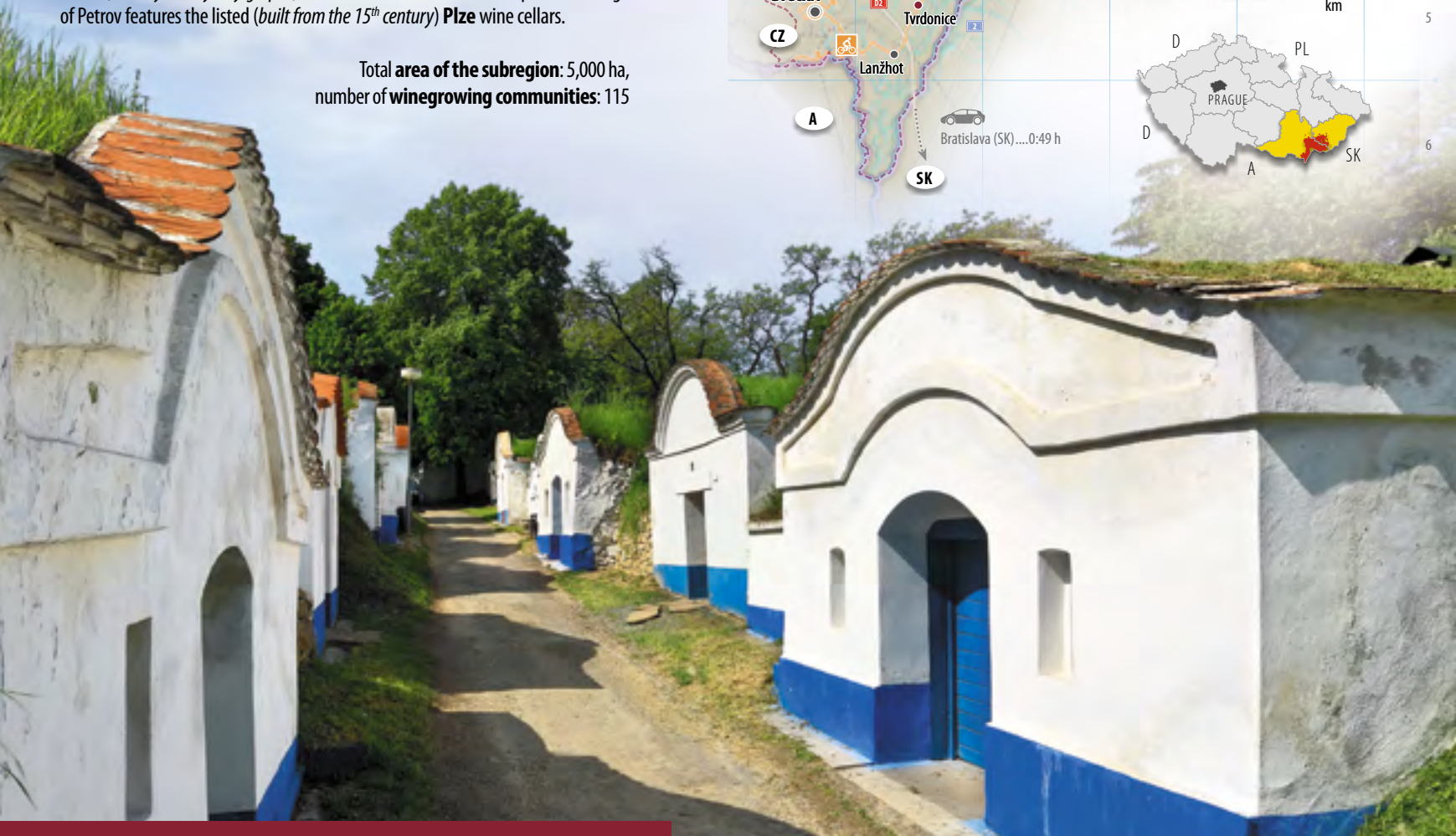
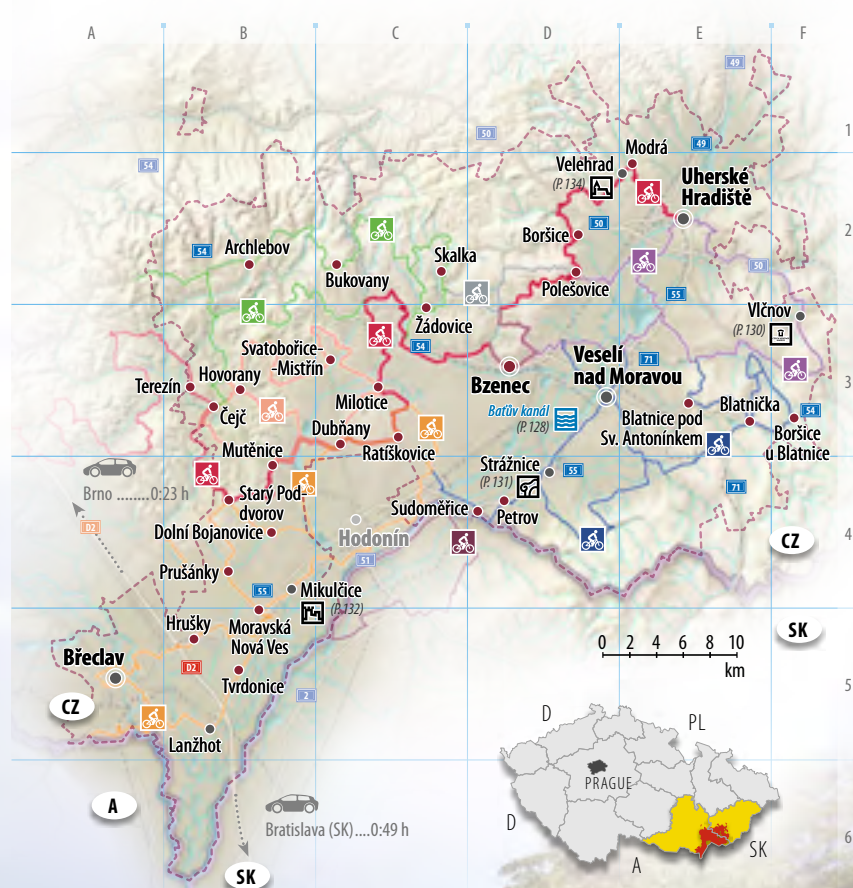
SLOVÁCKO SUBREGION

Southeastern part of Moravia bordering Austria in the south and Slovakia in the east.

This is a subregion with **diverse natural conditions** producing a diverse range of varieties: full, fresh aromatic wines with mild acidity are born in vineyards in relatively higher altitudes – the White Carpathians are home to the **varieties Rulanské bílé** and **Rulanské šedé**, as well as Ryzlink rýnský. The blue varieties are **Frankovka**, Zweigeltrebe, and Cabernet Moravia, which is a new variety. The northern part of the subregion is beneficial to the early varieties **Müller Thurgau** and **Muškát moravský**.

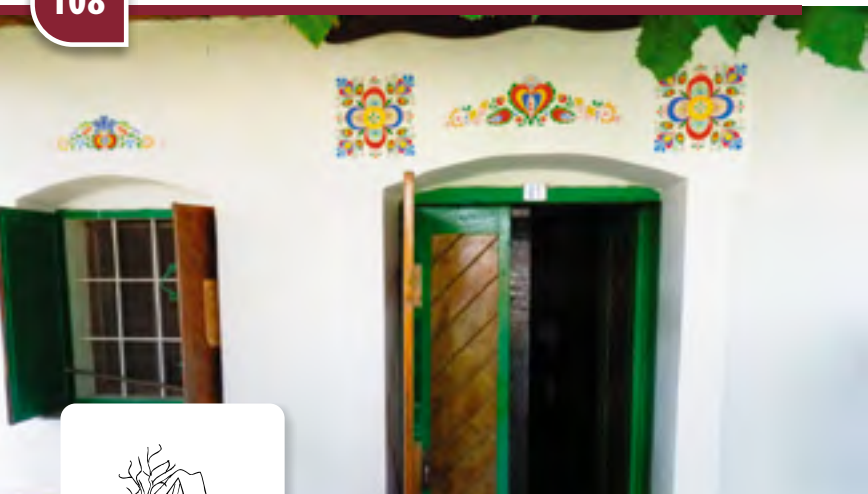
The heart of the subregion is **Bzenec**, where the vineyards surrounding it are home (from Ryzlink rýnský grapes) to the famous wine Bzenecká lipka. The village of Petrov features the listed (built from the 15th century) **Piže** wine cellars.

Total **area of the subregion**: 5,000 ha,
number of **winegrowing communities**: 115



Town	vineyard / winery / winemakers' association
B2 Archlebov	SPIELBERG CZ, s. r. o.
E3 Blatnice pod Sv. Antonínkem	Víno Blatel, a. s.
E3 Blatnice pod Svatým Antonínkem	Hruška Pavel
E3 Blatnice pod Svatým Antonínkem	Mladé Vinařství
E3 Blatnice pod Svatým Antonínkem	Vinařství Polehňa
E3 Blatnice pod Svatým Antonínkem	VÍNO BLATEL, a. s.
E3 Blatnice pod Svatým Antonínkem	VÍNO BLATEL, a. s. – vinný sklep Pod Lipou
E3 Blatnice pod Svatým Antonínkem	Víno Jan Polehňa
E3 Blatnice pod Svatým Antonínkem	Víno Masarik s. r. o.
E3 Blatnička	Víno Hruška s. r. o.
D2 Boršice	Vína ze Sovína Lukrom s. r. o., vinný sklep Sovín
F3 Boršice u Blatnice	Víno Zlomek & Vávra s. r. o.
A5 Břeclav	Rodinné vinařství Břeclav s. r. o.
C2 Bukovany	Bukovanský mlýn
D3 Bzenec	Chateau Bzenec, spol. s r. o.
D3 Bzenec	Vinařství Bzenec – JUDr. Ďurinová Blanka
D3 Bzenec	Vinařství Kněží hora, s. r. o.
D3 Bzenec	Vinařství Petr Bunža Bzenec
D3 Bzenec	Vinum Moravicum a. s.
D3 Bzenec	Zámecké vinařství Bzenec s. r. o. (P. 122)
B3 Čejč	Císařské sklepy Horák
B3 Čejč	Horákova farma, a. s.
B4 Dolní Bojanovice	Šebestovo vinařství – Pavel Šebesta
B4 Dolní Bojanovice	VINACZ, spol. s r. o.
B4 Dolní Bojanovice	Víno Bílík
B4 Dolní Bojanovice	Vinařství Antonín Blažek
B4 Dolní Bojanovice	Vinařství Čevelovic sklep
B4 Dolní Bojanovice	Vinařství Líčeník
B4 Dolní Bojanovice	Vinařství Šebesta Pavel
B4 Dolní Bojanovice	Vinař Jiří Uherek
C3 Dubňany	LIVI, spol. s r. o.
C3 Dubňany	Vinařství a vinohradnictví Jestřáb Vojtěch
C3 Dubňany	Vinařství Ing. Spěvák František
C3 Dubňany	VINAŘSTVÍ Plešinger, spol. s r. o.
C3 Dubňany	Leona Šebestová – Vinné sklepy Skalák
B3 Hovorany	Arcibiskupské vinné sklepy, spol. s r. o.
B3 Hovorany	Bronislav Grmolec
B3 Hovorany	Rodinné vinařství Machalínek
B3 Hovorany	Spolek Hovoranských vinařů, o. s.
B3 Hovorany	Nešpor Jiří
B3 Hovorany	Vinařství Fasora a synové (P. 118)
B3 Hovorany	Rodinné vinařství Vydařilý (P. 119)

Town	vineyard / winery / winemakers' association
B3 Hovorany	Rodinné vinařství Zahnaš (P. 120)
B3 Hovorany	Víno Karel Kučera
B3 Hovorany	Vinařství Mančík
B3 Hovorany	Vinařství Petříček
B3 Hovorany	Vinařství Slabý – Slabý Vratislav
B3 Hovorany	Víno Škrobák
B5 Hrušky	Vinařství Jaroslav Beneš – Bonus Eventus (P. 123)
B5 Hrušky	Vinařství U Dvou lip, s. r. o.
B5 Lanžhot	Agrolip, a. s.
B4 Mikulčice	B/V vinařství a. s.
C3 Milotice	Vinařství Krist s. r. o.
E2 Modrá	Jaroslav Nešpor – Collegium Vinitorum
B5 Moravská Nová Ves	Vinařství Nešpor & Ralský – Collegium Vinitorum
B4 Mutěnice	Ing. Petr Mokruša
B4 Mutěnice	Modré Vinařství Mutěnice
B4 Mutěnice	Vinařství Mutěnice, s. r. o.
B4 Mutěnice	Vinospol, spol. s r. o.
B4 Mutěnice	Vinařství Plchut
B4 Mutěnice	Vinařství Vagunda
B4 Mutěnice	Vinařství Nováček
B4 Mutěnice	Vinařství Mokruša
B4 Mutěnice	Vinařství Petr Bíza
B4 Mutěnice	Vinařství Štěpánek s. r. o.
B4 Mutěnice	Vinařství Vydařilý
B4 Mutěnice	Vinařství Trávník
B4 Mutěnice	Vinařství Joch
B4 Mutěnice	Vinařství Marian Vrba
D4 Petrov	Šlechtitelská stanice vinařská, s. r. o.
D2 Polešovice	Zeas Polešovice, Vinařství U Kostela
B4 Prušánky	Jan Zálešák – Víno Nechory
B4 Prušánky	Moravia víno, spol. s r. o.
B4 Prušánky	Rodinné vinařství Košut (P. 113)
C3 Ratíškovice	Vinařství Josef Šebesta
C3 Ratíškovice	B/V vinařství a. s.
C2 Skalka	Krásná hora s. r. o.
B4 Starý Poddvorov	Vinařství Bařina Tomáš
D4 Sudoměřice	Vinařství Bučkovi (P. 124)
C3 Svatobořice-Mistřín	Vinařství U Šťastných
C3 Svatobořice-Mistřín	Vinařství Josef Dufek
B3 Terezín	Vinařství Esterka
C3 Žádovice	Vinařství Štěpán Maňák



NECHORŠTÍ VINAŘI



The picturesque **village of Prušánky** is one among one hundred and fifteen villages of the Slovácká wine subregion, and its 250 hectares of vineyards are among the largest. Wine has lived in the hearts of the people here since time immemorial; the winemaker motif is even in the village's coat of arms and historical seals.

The local winemakers farm on four vineyard tracks – **Nechory, Úlehle, Podkovné, and Čtvrtky**. The unique wine-cellar village of Nechory has become the center of all wine-growing events. Local wine lovers and producers, following in the wine-growing experience of their ancestors, created the Nechory Winemakers' Association which brings together both large-scale professional winemakers and enthusiastic amateurs for whom viticulture is a lifelong hobby. The vision of the association is to maintain the vineyard and wine traditions as well as to promote and improve the culture and consumption of vine products. This is one of the reasons why the association began organizing open cellar events in the cellar streets of Nechory.

SPOLEK NECHORŠTÍ VINAŘI

Nechory – a village of wine cellars

Prušánky č. p. 11, 696 21

www.nechorstivinari.cz

[f /nechorstivinari](https://www.facebook.com/nechorstivinari)

[@ /knechoramdosklepa](https://www.instagram.com/knechoramdosklepa)



You can meet the winemakers of Nechory, as well as their renowned and awarded wines, at the June summer event "To the Cellars of Nechory", in November during the autumn journey "To the Cellars of Nechory for Young Wines", and for a taste, "With the Nechory Winemakers". This is when the cellars are open to visitors for 10 weeks, during the summer holidays until the beginning of September, every day in the afternoon.

The winemakers of Nechory invite everyone to experience the unique atmosphere of the wine cellar lanes and to discover the local hospitality; not only at their events, but at any time of the year. In Nechory and Prušánky, the excellent wine and surrounding countryside make every time of year a beautiful one.



20. 6. To the Cellars of Nechory

This is a traditional Saturday all-day wander that leads through more than 20 open cellars in the Nechory cellar lanes. Each visitor receives an identification card, a guide, tasting glass, pen, wine bag, vouchers for buying wine, and a bottle of mineral water. Throughout the day, your steps are accompanied by dulcimer music, with another entertainment program in the evening. Visitors can buy wine to take home directly from the winemakers on Saturday as well as during the Sunday morning after the event.



25. 6. až 2. 9. With the Nechory Winemakers

From the last week of June to the first week of September, you'll find at least two open cellars in Nechory every afternoon. You can dine here with the cellar master and, above all, sample his wines and naturally buy some to take home. Winemakers offer their unique wines from Thursday to Wednesday, always from 14:00, at least until 19:00, and they enjoy the peaceful and cheerful tasting session with their visitors.



28. 11. To the Cellars of Nechory for Young Wines

On the Saturday of the eve of the first Advent Sunday, the winemakers of Nechory invite you to the first tasting of the young wines of the new year (*and others as well*). In the cellar lanes of Nechory you'll enjoy the pre-Christmas atmosphere with more than 20 cellars open. In addition to the tasting, there are also a number of competitions to partake in. A ticket also includes a portion of hot soup to warm up. The evening entertainment with wine, singing, and dancing in a heated tent is brought to you by an "old time band". The wine, perhaps as a Christmas gift, can be purchased from the winemakers on Saturday as well as Sunday mornings after the event.



The Slovácko culture is inherently associated with **grapevine** and **viticulture** – the Slovácká wine-growing subregion is the largest and the most colorful of all four subregions in Moravia and covers the easternmost and northernmost territory of South Moravia. The Association of Slovácko Winemakers strives to promote this subregion and to highlight the culture and beauty of Slovácko to everyone who comes here. The varietal composition and diversity of the landscape, soils, and microclimate of the Slovácká wine-growing subregion is especially appreciated by wine lovers who are looking for terroir and uniqueness in wine. Slovácko is not just a region of wine, though; it is a place of living folk folklore, festivals, traditional crafts, dances, songs, and costumes.

Get acquainted with the folklore, nature, wine, and culture of Slovácko from the deck of a houseboat floating along the Baťa Canal; or by bike, with beautiful cycling paths leading you through individual regions of the Slovácká wine-growing subregion – Podluží, Mutěnicko, Bzenecko, Kyjovsko, Strážnicko, and Uherskohradištsko. Everywhere you go, you'll be greeted and invited to the cellars of smaller and larger winemakers and wineries.

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www.slovactivinari.cz



EVENTS OF 2020

BZENEČ

11. 4. **Wine (is) in the glass**
1. 5. **Traditional wine exhibition, 66th year**
30. 5. **Open cellar day**
14. – 16. 8. **Bzenec pilgrimage**
15. 8. **Wines from chateaux**
18. – 19. 9. **Bzenec folk costumes**
19. 9. **Pinot & Riesling Harvest**
13. 11. **Bzenec cellars by candlelight**
14. 11. **Bzenec St. Martin's Celebrations**
14. 11. **Wine between the pallets**

UHERSKÉ HRADIŠTĚ

13. 6. **VOC Wine Festival**
12. 9. **National wine exhibition of the Slovácká subregion**

SVATOBOŘICE-MISTŘÍN

2. 5. **Traditional 8th wine exhibition together with a show of 50 professional winemakers from across the Republic**
22. 8. **Open cellars of Dufek winery, for the first time with a tour of historic cellars**
11. 11. **Opening St. Martin's wines and St. Martin's goose**

MUTĚNICE

25. 4. **Open cellar day in Mutěnice**
3. 7. – 30. 8. **Tasting at the winemaker's summer open cellars**
4. 9. – 5. 9. **Wine Days**
10. 10. **Wandering through the Slovácká vineyards**
14. 11. **St. Catherine Wine Celebrations**

PRUŠÁNKY

18. 4. **Nechory wine tasting**
30. 5. **May Singing at Nechory**
20. 6. **To the cellars of Nechory**
25. 6. – 2. 9. **With the Nechory winemakers**
5. 9. **Tapping the mountain in Nechory**
19. 9. **Costume harvest under Nechory**
28. 11. **To the cellars of Nechory for young wines**

MORAVSKÁ NOVÁ VES

18. 4. **Spring open cellar day**
 1. 5. **Folk Craft Day (with wine show)**
 5. 7. **Summer open cellars**
 12. 9. **Wine harvest festival**
 12. 9. **Wine tasting, Cabernet Moravia variety**
 7. 11. **Autumn open cellar day**
 26. 12. **Wine blessing**
- BLATNICE POD SVATÝM ANTONÍNEM
16. 5. **Wandering around the sheds of Blatnice**
 8. 8. **Sheds under the stars**



ASSOCIATION OF SLOVÁCKO WINEMAKERS



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ASSOCIATION OF SLOVÁCKO WINEMAKERS



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PETR MOKRUŠA

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VINO MASARIK s.r.o.

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ZEAS POLEŠOVICE, VINAŘSTVÍ U KOSTELA

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This winery, with its **long tradition reaching back to the 19th century**, is located in Prušánky where the "Nechory" village of wine cellars holds its archive and presentation cellars. Its headquarters are in Moravská Nová Ves. It grows grape vines on 16 hectares of its own vineyards, primarily white and traditional Moravian varieties. Grapes are processed using modern technologies that respect traditional methods. Wines are also matured in barrique barrels. The winery is run by Luděk and Jaroslav Košut. Annual production reaches 100,000 bottles, and the wine has won important awards: the National Wine Salon of the Czech Republic, medals in the Valtice Wine Markets, and Vinex. Other awards include the AWC Vienna and Weinparade Poysdorf in Austria, the Finger Lakes International Wine Competition in the USA, the Great American International Wine Competition, and Decanter London. Celebrations in Prušánky and Nechory include Open Cellars – To the Cellars of Nechory, Nechory wine tasting, while September hosts the ceremonial "tapping" of the mountain and the wine harvest.

PORTFOLIO

White: Pinot Gris, Pinot White, Chardonnay, Silvaner Green, Red Traminer, Pálava, Rheinriesling, Sauvignon, Aurelius. **Red:** Pinot Noir, Cabernet Sauvignon, Blaufränkisch, Zweigelt, André



DEGUSTATIONS

Wine sales Mon-Fri 8:00-16:00
Hlavní 89, 691 55 Moravská Nová Ves



AVAILABILITY

Degustations, presentations, by telephone arrangement. Nechory 375-376, 696 21 Prušánky

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THE WINEMAKER'S ASSOCIATION OF DOLNÍ BOJANOVICE was founded in 2016 and brings together more than thirty members.

The association's members include both professional winemakers and those who devote their free time to viticulture.

One of the events organized by the association every year is the large local wine exhibition which always marks the beginning of spring. Summer begins with the open cellars at the beginning of June, while at the end of summer the association traditionally co-organizes the ceremonial Mountain Tapping. In autumn, the association is active at the Dolní Bojanovice St. Wenceslas feast, where you can enjoy the best wines of the Dolní Bojanovice winemakers directly on the festive Sunday of the last weekend in September. During the first weekend in October, thousands of people traditionally hike through the village as part of an event organized by the Czech Tourists' Club, the "Hike through the Slovácko Vineyards", where local winemakers offer

VINAŘSKÝ SPOLEK DOLNÍ BOJANOVICE

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various local specialties in addition to wine and young "burčák" wine. Each year, the winegrowing club ends with a spontaneous Christmas Tasting of Young Wines. The biggest partner and patron of the Bojanovice Association is the local municipal office and its representatives.

Chairman of the Association

+420 723 865 157 Ing. Mgr. Jakub Čevela

1st Vice-Chairman of the Association

+420 777 564 280 Pavel Ličeník

2nd Vice-Chairman of the Association

+420 606 059 244 Vojtěch Bílík



WINEMAKER'S ASSOCIATION OF DOLNÍ BOJANOVICE



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www.vinaruherek.cz

[f](#) /sklepuherek



The Winemakers' Association of Hovorany, z.s., was founded on 4 October 2006 on the initiative of young winegrowers. The association's activities focus on the development and support of viticulture in the village of Hovorany. The association organizes seminars, lectures, and cultural events to promote Hovorany winemakers. At present, the association unites 25 members.



The association's winemaker members:

- Esterka Winery
- Fasora and Sons Winery
- Luboš Grmolec Winery
- Grmolec Family Winery
- Ivičič Family Winery
- Bohumír Juránek
- Svatopluk Kalábek Winery
- Karel Kučera Wines
- Machalínek Family Winery
- Mančík Winery
- Marada and Daughters Winery
- Josef Miklík
- Tomáš Novák Winery
- VinOstřížek
- Petříček Winery
- Vratislav Slabý
- Stávek Family Winery
- Jana Ševelová Family Winery
- Jan Švela Winery
- Šimeček Winery
- Škrobák Wines
- Šurýn Winery
- Vydařilý Family Winery
- Miroslav Vykydal
- Zahnaš Family Winery



SPOLEK HOVORANSKÝCH VINAŘŮ

Spolek Hovoranských vinařů, z.s.

Tel. +420 602 581 867
vinozhovorany@seznam.cz
www.vinozhovorany.cz
f /vinozhovorany



REGULAR EVENTS

WINEMAKERS' ASSOCIATION OF HOVORANY



February Winemakers' Ball



A traditional Moravian dance ball with brass music, unlimited tasting of about 100 wine samples, and a midnight raffle for coveted prizes.

March – weekend on the Feast of St. Joseph Wine exhibition and national exhibition of low-grown varieties



A wine tasting where you can taste over 600 samples of scored wines. In addition to traditional varieties, you can enjoy less-widespread varieties that you likely don't know about. Traditional dulcimer music for listening and dancing.

April – the last weekend in April Through the Hovorany vineyards



A trail between vineyards stretching about 5 km for pedestrians and cyclists alike. Local winemakers along the route offer their best wines and various specialties to eat. Costumed male folk singers provide entertainment during the day. The event continues into the evening with dulcimer music.

July – second weekend in July Open Cellar Day



This event invites visitors to meet the winemakers directly in their cellars, taste their wines, and also enjoy their culinary specialties. Costumed male folk singers provide entertainment during the day, and the event continues into the evening with dulcimer music.

November – weekend of the Feast of St. Martin Saint Martin in Hovorany



Just like in summer, you can meet the winemakers in their cellars. However, this event focuses on young and St. Martin's wines as well as St. Martin's food specialties. Male choirs sing and dance, and a children's folklore club also performs. Here, too, the event continues with evening dulcimer music.

For exact dates and more information about all events, visit www.vinozhovorany.cz or at f /vinozhovorany




**&FASORA
SYNOVÉ**


The family winery of Fasora and Sons was founded in 2001. The father Petr, with his sons Petr and Lukáš (who graduated from the wine institute in Lednice and is a winemaking oenologist), started by establishing their own vineyard, reconstructing and extending their inherited cellar agriculture, and building new production premises in 2011. They have thus satisfied their modern vision of producing white and rosé wines. In 2018, new technology was purchased for the gentle and quick processing of grapes.

The family owns approximately two hectares of vineyards in the Podvinohradí line, where a wide range of 55 grape varieties are concentrated in many clones with 60% white and 40% blue varieties. Many of them are new or rarely grown varieties. The winery focuses on careful manual cultivation with the participation of the whole family. So far, there have been no herbicides applied in the vineyards.

The winery produces around 15,000 bottles per year. White wines are offered as young wines with special attention to freshness and fruitiness, with red wines offered as at least two years old; they mature for one year in barrels (*mainly barrique*) and for the next years in bottles.



PORTFOLIO

Our vineyards hold more than 50 varieties, with a focus on new varieties. Our best whites are Noria, Rulenska, Palonia, Traminer Red, and Sauvignon, while the blues include Cabernet Dorsa, Cabernet Mitos, Acolon, Merlot, and Cabernet Moravia.



DEGUSTATIONS

We organize tastings for up to 25 people; each one usually includes 15 wines with an expert commentary and snacks from homemade pork specialties and roast meats.



GUIDED TOURS

Guided tours of the cellars are possible upon prior arrangement.

VINAŘSTVÍ FASORA A SYNOVÉ

696 12 Hovorany 203
 Lukáš Fasora
 Tel. +420 774 022 763
 Fasora.Lukas@seznam.cz
www.vinarstvifasora.cz


RW
 RODINNÉ VINAŘSTVÍ VYDAŘILÝ


This small **family winery** was assumed in 1989 by Jaroslav Vydařilý from his father, who was an agronomist at the Research Vineyard Station in Mutěnice. The father has lived around the vineyard and wine since he was sixteen, and today he produces wine with his son. Two generations participate in the work in the vineyard and in the cellar. The winery only processes its own grapes from 1.2 hectares of vineyards in Hovorany and Mutěnice.



PORTFOLIO

The winery combines traditional and modern methods in wine making. For white wines, they try to preserve the variety and primary aroma, while the red wines are mostly matured in barrique barrels. The selection includes traditional varieties such as Silvaner Green, Neuburger, and Pinot Gris, but also less frequent Traminer Yellow, Neronet, and Nitria. Also popular are the cuvée wines, such as Cuvée Garden, of which the winery produces up to 6,000 bottles a year.



DEGUSTATIONS

Tastings can be prepared for groups of up to 15 people.



AVAILABILITY

The wines can be purchased directly from the cellar.



RODINNÉ VINAŘSTVÍ VYDAŘILÝ

696 12 Hovorany 51
 Tel. +420 607 734 989
 Tel. +420 776 710 683

jara.vydarily@seznam.cz

www.vinozhovorany.cz/vinarstvi-vydarily

[f /RodinneVinarstviVydarily](https://www.facebook.com/RodinneVinarstviVydarily)

[ig /rodinnevinarstviwydarily](https://www.instagram.com/rodinnevinarstviwydarily)





Rodinné vinařství
Zahnaš



A family winery in the heart of the South Moravian Region and the Slovácká subregion in the village of Hovorany. Wine production in this family dates back to the First Republic and perhaps even further. The winery itself dates back to the 1960s, when the grandfather and his family planted the first vineyard, built a cellar, and began to grow wine grapes. The winery is presently in the care of Zdeněk Zahnaš and his sons Radek and Marek. These three men work together in a vineyard covering about half a hectare, harmonizing the taste and smell of wine into a delightful gratification of the senses.



preferences. We provide catering, accommodations, dulcimer music, traditional pig slaughter, and more. There is probably nothing we won't be able to arrange. Our winery co-organizes several events such as open cellars, wine trails, cellar degustations, and various festivals.



AVAILABILITY

Cellar tastings, degustations, various events, and wine sales can be arranged year-round.

RODINNÉ VINAŘSTVÍ ZAHNAŠ

Sklepy Na Benátkách

696 12 Hovorany

Tel. +420 724 265 791

vinarstvzahnas@centrum.cz

[f](#) /Rodinnevinarstvzahnas

[@](#) /vinarstvzahnas



WINEMAKERS' ASSOCIATION OF HOVORANY

Esterka
VINAŘSTVÍ

VINAŘSTVÍ ESTERKA

Terezín 164
696 14
Tel. 602 778 155

petr@vinarstvi-esterka.cz
ubytovani@vinarstvi-esterka.cz
www.vinarstvi-esterka.cz
[@](#) /vinarstviesterka
[f](#) /vinarstviesterka

K&K
KAREL KUČERA
Vino

VÍNO KAREL KUČERA

Hovorany 792
696 12

Tel. +420 606 308 859
kucera.umlyna@tiscali.cz
[f](#) /KuceraVino



RODINNÉ VINAŘSTVÍ MACHALÍNEK

Hovorany 54
696 12

Tel. +420 606 482 210
zdenek.machalinek@tiscali.cz
www.vinarstvi-machalinek.cz
[f](#) /RodinneVinarstviMachalinek
[@](#) @vinarstvimaghalinek



VINAŘSTVÍ MANČÍK

Ing. Pavel Mančík
Hovorany 60
696 12

Tel. +420 736 241 343
vinomancik@gmail.com
[@](#) /vinarstvi_mancik
[f](#) @vinarstvimaghalinek

VINAŘSTVÍ

VP
PETŘÍČEK

VINAŘSTVÍ PETŘÍČEK

Hovorany 795
696 12

Tel. +420 737 469 402
vinarstvipetricek@seznam.cz
www.vinarstvipetricek.cz
[f](#) /VinarstviPetricek

VINAŘSTVÍ SLABÝ – SLABÝ VRATISLAV

Hovorany 220
696 12

Tel. +420 720 685 660
vratislavslaby@seznam.cz



VÍNO ŠKROBÁK

Hovorany 596
696 12

Tel. +420 774 626 744
tondaskrobak@seznam.cz
[f](#) @vino Škrobák



DEGUSTATIONS

The wine cellar offers various guided and unguided wine tastings depending on the customer's



This winery is situated near the Bzenec Chateau, built in pseudo-Gothic style. The castle cellars, where experienced cellar masters look after the wines, was where the **first sparkling wine in Bohemia and Moravia** was produced in 1876. The winery dedicated the first sparkling wine of 2012, produced by the traditional method of fermentation in bottles, to this date.

In cooperation with its sister company Vinařství Mikrosvín Mikulov, the winery manages over 540 hectares of vineyards situated in the wine-growing subregions of Slovácká, Mikulovská and Znojemská. It produces about 5,000,000 bottles annually. It has won the title of Champion National Wine Competition of the Czech Republic – Wine Salon seven times, Winery of the year 2015, and Winemaker of the year 2016. In also participates annually in several prestigious international competitions, where it has received numerous awards, such as 96 points in the 2019 Decanter, or this year's success in the competition International Wine Challenge with the Czech White Trophy, receiving 95 points.



GUIDED TOURS

The winery offers tours of the chateau cellars and tastings that can be customized to your requirements, such as a "short option" of 90 minutes and a tasting of five wine samples, or a "long option" of 150 minutes to see the winery and taste ten samples. Guided tours can be booked in advance by phone: +420 737 214 510 or by e-mail: prohlidky@zameckevinarstvi.cz and our website.

ZÁMECKÉ VINAŘSTVÍ BZENEC s.r.o.

Zámecká 1508
696 81 Bzenec
Tel. +420 518 384 123
info@zameckevinarstvi.cz
www.zameckevinarstvi.cz
f /zameckevinarstvi



The Beneš Family Winery mainly produces wines from varieties typical of the Podluží region. Vine cultivation and wine production aim to ensure that the wines have a purely typical varietal character and are produced in the most natural way possible. We want the wines to be full, natural, and possess the characteristics of the variety and the particular vintage. We use processes that leave no significant affect on the varietal character of the wine and let them mature naturally on their own fine sediment. We use ceramic containers and stainless-steel tanks, including the barrels. We use modern processing technologies. Our wines take on the very character of the vineyard. The wine grapes come from the Hastrmany line, where there are heavier soils with a clay subsoil. This gives the wines a fullness and spicy acidity ideal for longer aging in the bottle. The Podsedky vineyard is located on a lighter sandy-calcareous loess, making for full and spicy extractive wines with a mineral aftertaste.

Our wines allow you to experience the typical taste of Podluží wines – discover a wine with distinctive variety and vintage character.



AVAILABILITY

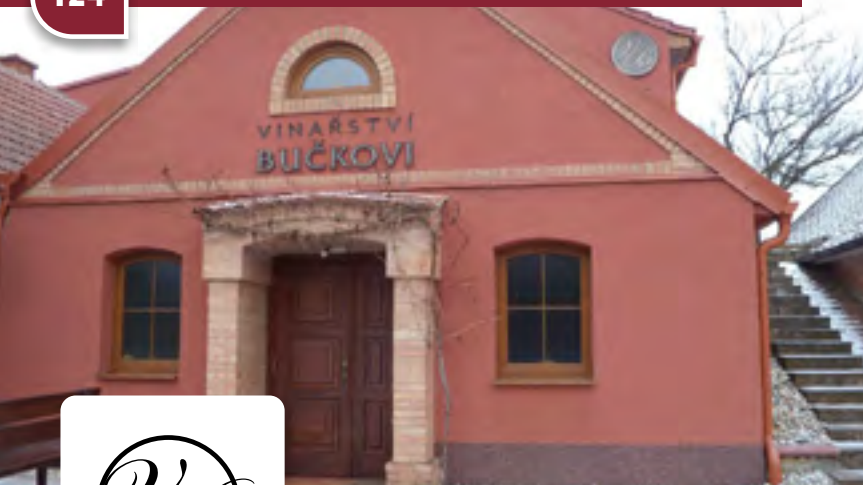
At many wine bars (*Břeclav, Valtice, Prague*), hotels and restaurants, but you can also come directly to us for a tasting. Our regular clients especially enjoy coming to taste the new vintages at the site where the wine originates.



RODINNÉ VINAŘSTVÍ BENEŠ, s.r.o.

Sklepni 641
691 56 Hrušky
Tel. +420 607 829 755
vinarstvi@vinobenes.cz
www.vinobenes.cz





This **family winery** in South Moravia in the border village of **Sudoměřice** was **founded in 1998**. A full Moravian winery today, it was originally built from a small wine cellar. It manages an integrated production of 6 hectares of vineyards with an annual production of about 30 thousand bottles. White varieties are processed by controlled fermentation and matured in stainless steel tanks while the red are fermented in vinifiers. Hand harvesting from our own vineyards guarantee only quality attributive wines of the white varieties Rheinriesling, Grüner Veltliner, Chardonnay, Sauvignon, Pálava, etc. The red varieties include Zweigelt, Cabernet Sauvignon, Merlot, and Pinot Noir. Honest work has rewarded the winery with awards for several wine varieties at the prestigious Valtice Wine Market competition.



EXTRA

For those who love good wine, the Sudomír Wine Guesthouse was opened in 2018 with a capacity of up to 25 beds and degustation rooms for about 35 people. It offers guided tastings with refreshments, celebrations, and corporate events all including a tour of the winery. The guesthouse is located in a quiet part of the wine cellar area behind the village of Sudoměřice.

SUDOMÍR GUESTHOUSE

Sudoměřice, wine cellars area
Tel. +420 608 758 265
penzion.sudomir@seznam.cz

VINAŘSTVÍ BUČKOVÍ

Sudoměřice 355, 696 66 Sudoměřice
Tel. +420 604 149 723
Tel. +420 608 758 265
info@vinarstvibuckovi.cz
www.vinarstvibuckovi.cz
@vinarstvibuckovi





The association was founded in 2007 by eleven **Mutěnice** winemakers. Their objective was to promote Mutěnice as the largest wine-growing village of the Slovácká subregion and the wines produced there, but also to organize open cellar days, events, and training for other Mutěnice winemakers and small winegrowers. It cooperates with the municipality of Mutěnice, who supports its events, such as the traditional **St. Catherine Wine Festival** in November and **Tasting with the Winemaker** in the summer. The association's members always meet on the first Tuesday of the month to deal with organizational matters as well as specialized issues of both a theoretical and practical nature. Since 2019, the association has held the trademark for the use of the name **Wine from Mutěnice**.



BÚDY MUTĚNICE, z. s.

Vinařská ulice 362, 696 11 Mutěnice

Chairman of the Association:

+420 728 974 666, vtravnik@centrum.cz

Vice-Chairman: +420 723 452 597

petr.mokrusa@tiscali.cz

info@vinozmutenice.cz

www.vinozmutenice.cz



REGULAR EVENTS 2020

- 25.4. **XII Open Cellar Day**
- 25.6. – 4.9. **Tasting with the Winemaker**
- 5.9. **Mutěnice Wine Days wine tasting**
- 14.11. **XI St. Catherine Wine Festival, autumn open cellars**



BÚDA MUTĚNICE WINEMAKERS' ASSOCIATION

VINAŘSTVÍ PLCHUT

A family winery with annual production up to 20,000 bottles. Primarily predicate wines with varying levels of residual sugar. Guided tastings and seating in the wine cellar.

Ing. Petr Plchut

Tel. +420 605 262 017

www.vinarstviplchut.cz

VINAŘSTVÍ VAGUNDA

A "small winery" whose objective is not the production of wine, but rather the satisfaction of anyone who visits them in the cellar. Guided tastings, seating in the wine cellar, and accommodation.

Bc. Josef Vagunda-Drgáč

Tel. +420 605 443 839

www.josefvagundadrgac.cz

VINAŘSTVÍ NOVÁČEK

A small winery (founded in 1980). Classic dry wines from the winery's own supplies. Guided tastings and seating in the wine cellar.

Ing. Josef Nováček

Tel. +420 603 893 281

VINAŘSTVÍ MOKRUŠA

A family winery whose wine is regularly included in the Wine Salon of the Czech Republic. Dry wines with special regard to varietal character, purity, and a long aftertaste. Tastings with expert commentary and seating in the wine cellar.

Ing. Petr Mokruša

Tel. +420 723 452 597

Iveta Mokrušová

Tel. +420 724 905 426

www.mokrusa.cz

VINAŘSTVÍ PETR BÍZA

A small family winery, pleasant white wines with a fruit bouquet and harmoniously harmonized acid, as well as wines produced by the sur lie method, orange wines, and frizzante. Guided tastings with seating in the wine cellar for 25 persons, accommodation with 22 beds.

Petr Bíza st.

Tel. +420 602 715 942

Petr Bíza Jr.

Tel. +420 725 084 788

www.sklepuzdeny.cz

VINAŘSTVÍ ŠTĚPÁNEK s. r. o.

The association's largest winery, with production of over one hundred thousand bottles. White & rosé wines with lower alcohol content and ideal ratio of residual sugar to acid. Guided tastings and seating in the wine cellar.

Petr Štěpánek

Tel. +420 723 915 228

www.vinarstvistepanek.eu

VINAŘSTVÍ VYDAŘILÝ

A family winery (founded 2008) with 4 hectares of its own vineyards. Special attention is given to the gentle course of all stages of production, and thus to the creation of unmistakable wines. Seating in the wine cellar with guided tastings and accommodation.

Petr Vydářilý Jr.

Tel. +420 724 791 105

Petr Vydářilý st.

Tel. +420 602 699 447

www.vinarstvivydarily.cz

VINAŘSTVÍ TRÁVNÍK

A family winery (founded in 1996) producing naturally dry wines with the typical varietal character of the local terroir, produced from classic Mutěnice varieties (Neuburg, Sylvaner Green, Welschriesling, Pinot Gris, and others). Seating in the wine cellar with tasting and (soon) with accommodation.

Jakub Trávník

Tel. +420 602 516 541

Vladimír Trávník

Tel. +420 728 974 666

www.vinarstvitravnik.cz

VINAŘSTVÍ JOCH

A young winery (est. 2014) that makes wines from its own grapes. It combines the classic production processes with the latest technologies. Seating in the wine cellar for 45 people, tasting and accommodation with 32 beds.

Jaroslav Joch

Tel. +420 777 666 758

www.vinarstvijoch.cz

VINAŘSTVÍ MARIAN VRBA

A family winery (est. 2009) that processes grapes from contracted growers. Production of light, fresh, fruity wines with a pleasant acid. Seating with tastings for 40 people and accommodation with 14 beds.

Marian Vrba

Tel. +420 776 287 868

www.vinarstvivrba.cz

BAŤA CANAL

A technical monument built on the Morava River in 1934–1938 by shoe-maker Tomáš Baťa. Today it is an attractive waterway with a wide range of tourist options, while boat rentals and organized cruises are available.



batacanal.cz



Strážnice



STRÁŽNICE

This town is mostly known for its annual festival of folklore called the Strážnické Slavnosti. The Strážnice Open-Air Museum, aka Museum of the Villages of Southeast Moravia, has nearly seven dozen buildings, making it the largest of its kind in South Moravia. The individual units set in an artificially modeled terrain demonstrate the characteristic appearance of Slovácko settlements, their composition, and how their residential and agricultural areas are furnished. The Museum also features examples of folk production and specific methods of agricultural work typical for a region strong in wine production.

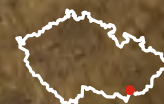


RIDE OF THE KINGS

An ancient festival whose origin dates back to pre-Christian pagan times. The festival is a showcase of folk groups, dance, music, and folk costumes of Eastern Slovácko; the most popular ones are in Vlčnov, Hluk, and Skoronice. The Slovácko Ride of Kings has been recognized by UNESCO for its intangible heritage. The king is always represented by a small boy riding a white horse and disguised in a woman's dress. His face is covered with ribbons, and he holds a rose in his mouth as a symbol of secrecy.

MIKULČICE

The largest and best-preserved fortified settlement of Great Moravia, the settlement of the Great Moravian kings of the Mojmirid dynasty. National Cultural Heritage Site.



Velehrad

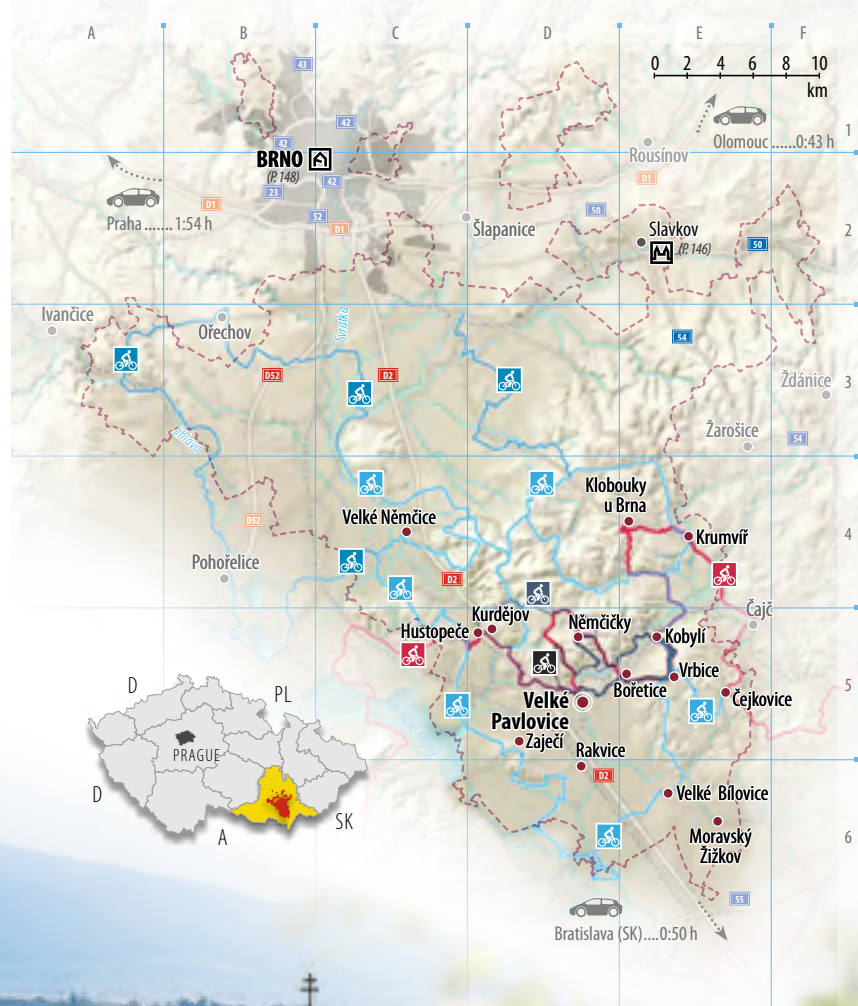


VELEHRAD

An important pilgrimage site in Moravia whose roots go deep back to prehistory. A Cistercian monastery was founded here at the beginning of the 13th century; its present appearance is the result of Baroque reconstructions and alterations as well as by extensions from the turn of the 19th and 20th centuries. The monastery was temporarily abolished and used by the army under Joseph II, but it was still used by Jesuits in later years.

The region where red wines are born in Moravia.

Total **area of vineyards**: 5,143 h (27.5 % of the area of vineyards in the Czech Republic),
number of **winegrowing communities**: 75



Town	vineyard / winery / winemakers' association
E5 Bořetice	Petrásek Stanislav
E5 Bořetice	Rodinné vinařství Jedlička, Bořetice a. s.
E5 Bořetice	Stapleton-Springer, s. r. o.
E5 Bořetice	Vinařství Springer
E5 Čejkovice	Jakub Šamšula vinařstvím
E5 Čejkovice	TEMPLÁŘSKÉ SKLEPY ČEJKOVICE, vinařské družstvo (P. 145)
E5 Čejkovice	Vinařství Bíza
E5 Čejkovice	Vinařství Veverka
E5 Čejkovice	Vinařství Vydařelý a Vinařství Holomáč
E5 Čejkovice	Víno Herzán Čejkovice
E5 Čejkovice	Zemědělská a.s. Čejkovice
D5 Hustopeče	Vinařství – penzion U Vrbů
D5 Hustopeče	Vinařství Hrabal Miroslav
E4 Klobouky u Brna	Pavlovín, spol. s r. o. (P. 140)
E5 Kobyli	Marcela Petráková Hříbalová – Sekt Jan Petrák
E5 Kobyli	Vinařství Bukovský s. r. o.
E5 Kobyli	Vinařství Vajbar Kobyli
E5 Kobyli	Víno z Kobyli – Patria Kobyli, a. s.
E4 Krumvír	Antonín Valihrach – Pod Kumstátem
E4 Krumvír	Vinařství Josef Valihrach
D5 Kurdějov	Hotel Kurdějov
E6 Moravský Žižkov	Vinařství Maděříč spol. s r. o.
D5 Němčičky	Vinařství Ludwig s. r. o. Archivní sklep Bořetice
D5 Němčičky	Vinařství Stávek Pavel a Radim
D5 Němčičky	Víno J. Stávek
D5 Němčičky	ZD Němčičky (P. 142)
D6 Rakvice	Réva Rakvice s. r. o.
D6 Rakvice	Rodinné vinařství Pavel Binder
D6 Rakvice	Vinařství Pfeffer s. r. o.
D6 Rakvice	Vinařství Vajbar
D6 Rakvice	Víno Rakvice spol. s r. o.
D6 Rakvice	Vinselekt Michlovský a. s.
E6 Velké Bílovice	Dalibor Osička
E6 Velké Bílovice	Domaine Hugo
E6 Velké Bílovice	Elwine Velké Bílovice s. r. o.
E6 Velké Bílovice	Habánské sklepy, spol. s r. o.
E6 Velké Bílovice	Hana Mádlová
E6 Velké Bílovice	Hotel Akademie – sklepní vinárna Vila Jarmila
E6 Velké Bílovice	Ing. František Zapletal
E6 Velké Bílovice	Ing. Jan Osička
E6 Velké Bílovice	Ing. Jaroslav Osička
E6 Velké Bílovice	Ing. Pavel Moravčík

Town	vineyard / winery / winemakers' association
E6 Velké Bílovice	Rodinné vinařství Artvin, s. r. o.
E6 Velké Bílovice	Rodinné vinařství Hrabal
E6 Velké Bílovice	Rodinné vinařství Sedlák
E6 Velké Bílovice	Rodinné vinařství Skoupil
E6 Velké Bílovice	Rodinné vinařství Spěvák
E6 Velké Bílovice	Rodinné vinařství Zdenek Polach
E6 Velké Bílovice	Sing Wine s. r. o.
E6 Velké Bílovice	Stanislav Mádl – Váš vinař (P. 144)
E6 Velké Bílovice	Tetur Vladimír
E6 Velké Bílovice	Velkobílovičká vína s.r.o.
E6 Velké Bílovice	Vinařství Bauman s. r. o. – vinný sklep
E6 Velké Bílovice	Vinařství Bílkovi
E6 Velké Bílovice	Vinařství David Osička
E6 Velké Bílovice	Vinařství Jaroslav Spěvák
E6 Velké Bílovice	Vinařství Jiří Rusnok
E6 Velké Bílovice	Vinařství Kachyňa
E6 Velké Bílovice	Vinařství Kubík
E6 Velké Bílovice	Vinařství Lanžhotský
E6 Velké Bílovice	Vinařství Nestarec
E6 Velké Bílovice	Vinařství Osička spol. s r. o.
E6 Velké Bílovice	Vinařství u sv. Martina
E6 Velké Bílovice	Vinařství Zapletal
E6 Velké Bílovice	Vinařství Zbyněk Osička
E6 Velké Bílovice	Vinařství Zemánek
E6 Velké Bílovice	Vinné sklepy Zapletal
C4 Velké Němčice	Kamil Prokeš vinařství
C4 Velké Němčice	Proqin
D5 Velké Pavlovice	Lubomír Zborovský
D5 Velké Pavlovice	Rodinné vinařství Suský
D5 Velké Pavlovice	Šlechtitelská stanice vinařská Velké Pavlovice, a. s. (P. 143)
D5 Velké Pavlovice	Vinařství Baloun
D5 Velké Pavlovice	Vinařství Lacina
D5 Velké Pavlovice	Vinařství Mezi Horami
D5 Velké Pavlovice	Vinařství V&M Zborovský, v. o. s.
D5 Velké Pavlovice	Vinium a. s.
E5 Vrbice	Vinařství Horák
E5 Vrbice	Vinařství Vít Sedláček
E2 Slavkov u Brna	Vinařství U sv. Kříže s. r. o. (P. 141)
D5 Zaječí	Soare sekt a. s.
D5 Zaječí	Vinařství Nosreti s. r. o.
D5 Zaječí	Vinařství Šabata s. r. o.
D5 Zaječí	Vinařství U Kapličky



Our love for wine comes first. Personal loving care for our vineyards and great winemakers give Pavlovín wines their renowned reputation. Every wine receives personal attention. And it's always a pleasure when their quality is appreciated. Guaranteed quality on the domestic market. The winery is located in Bohumilice, with the picturesque half-hectare vineyard right in front of the main cellar building.

The winery's philosophy is to make wine as best as possible, and one might state that they are succeeding. They focus on higher quality, but also affordability. This is demonstrated in their annual series of awards, the greatest domestic success being the title of Champion 2017 in the Valtice wine markets for Pinot Noir, selection of grapes 2015, which matured in oak barrique barrels.



PORTFOLIO

Sauvignon, Rheinriesling, Chardonnay, Blaufränkisch, and Pinot Noir remain this winery's traditional flagship varieties. New additions include virgin Pinot Gris, Hibernal, Solaris, Traminer, and Cabernet Cortis. It is currently completing the purchase of another 20 hectares of vineyards with modern and qualitatively excellent varieties such as Hibernal, Johanner, Solaris, Saphira, Malverin, Alleta, Cabernet Cortis, Riesling, and Golden Muscat.



AVAILABILITY

Fine wines from Pavlovín can be found in selected wine bars, specialized wine shops, and selected restaurants.

PAVLOVÍN, spol. s r.o.
Bohumilice 52
691 72 Klobouky u Brna
Tel. +420 736 751 553
www.pavlovin.cz



*Vinárství U sv. Kříže
Horní Nechory*



This winery, which translates to “**Winery at the Holy Cross**”, is located in the South Moravian region of Slovácko near the town of Prušánky in the rustic village of Nechory, home to over 400 wine cellars. It takes its name from the old sacral landmark which is where the old wine-making festival “Locking of the Mountain” is traditionally held on the first Saturday in September at sunset. The Winery at the Holy Cross grows vines as an integrated production process on the vineyards of Nechory and Čtvrtek over an area of 2.4 ha.



PORTFOLIO

The winery produces varietal quality wines, especially wines with special attributes from traditional varieties, for which the vineyard has an optimal location. The white wines are mainly Neuburg, Pinot Gris, Grüner Veltliner, and Pálava, while the red wines are Blue Portugal, Zweigelt, Neronet, and Dornfelder. In 2018, rosé wines were added, specifically Zweigelt Rosé and Pinot Noir Rosé.



Nechory cellars 36, 696 21 Prušánky
GPS: 48° 50' 42.720"N, 16° 58' 51.959"E



GUIDED TOURS

Year-round guided degustations of the winery's quality attributive wines together with a tour of the wine cellar. Short or long-term accommodations are available for up to 10 people.



DOSTUPNOST

To reserve accommodation, guided degustation, and for orders and wine sales: phone, e-mail, e-shop.

VINÁŘSTVÍ U SV. KŘÍŽE s.r.o.

Polní 1323, 684 01 Slavkov u Brna
Tel. +420 728 777 151
pytela.v@seznam.cz
vinarstviusvk@seznam.cz
www.vinarstviusvkrize.cz

/VinarstviUsvKrize





Němčický is a village with a **rich wine history**, mentioned as early in 1348 in the context of the sale of the vineyard. The Haban Anabaptists, who had their communal house in the village around 1560, likely contributed to the development of the local winery tradition. Today ZD Němčický farms 250 hectares of land, of which 92 hectares are its own vineyards, 118 hectares of arable land and 40 ha of orchards. The wines of ZD Němčický have won numerous awards: the title Czech King of Wines, the Wine Salon competition of the Czech Republic, and a number of diplomas. The winery's motto is: "First you have to dig, then you can sip".



PORTFOLIO

The cooperative produces quality and attractive wines exclusively from grapes from the wine region of Moravia. **We produce wines in several series:** **GRAND VINS** – wines specially selected after long aging in oak barrels. **PREMIUM** – our golden line. Full-bodied wines with a long aftertaste suitable for long-term maturation in a bottle. The best that a given year can offer. **KLASIK** – our silver line. Predominantly white and rosé wines, bottled under a screw cap which helps keep them young, juicy, fresh and with a high primary aroma. The sugar content of the grapes in this series is 19-23° NM.



AVAILABILITY

The company wine bar is open all year round, 7 days a week, practically non-stop. The entire assortment is available at company prices as well as several wines on tap. We offer pleasant seating in the shade, equipment rental for cyclists, and comfortable parking.

VINAŘSTVÍ ZD NĚMČICKÝ

Němčický u Hustopečí
Tel. +420 606 418 604
zdnemicky@quick.cz
www.zd-nemicky.cz



Šlechtitelská Stanice
VINAŘSKÁ PENZIÓN
ANDRÉ
VELKÉ PAVLOVICE



This "wine refinery" station was founded in 1901 at the foot of Poštor Hill. In 2009, **Jarmila and Vladimír Poliak** assumed ownership and rebuilt the "Šlechtitelka" into a top Moravian winery. The station farms 50 hectares of vineyards with 25 planted grape varieties. The vineyard is located in the warmest place in the Czech Republic with an average annual temperature of 11° C. At the top of Poštor Hill is a viewpoint "Floriánek" with a beautiful view onto the wide surroundings, from the Pálava Hills to the Little Carpathians in Slovakia.



AVAILABILITY

A **stylish restaurant** for 50 people with a unique view onto the barrel-filled cellar. The year-round garden in front has a capacity of 50 seats and offers a view onto our vineyards. In 2013, the **André viticulture guesthouse** was opened, offering 18 rooms and 3 cottages with a capacity of 50 beds and extra beds. The guesthouse has a fully air-conditioned greenhouse with a capacity of 60 seats and a wine bar with a capacity of 30 seats. Both spaces are suitable for holding various events such as company workshops, birthday parties, and weddings. The stylish restaurant for 50 people with a unique view onto the barrel-filled cellar. The **year-round front garden** has a capacity of 50 seats and offers a view onto our vineyards. The pension's **wellness** center is equipped with a modern combined sauna and whirlpool for four people.



GUIDED TOURS

Behind the guesthouse there is a wine nature trail and a beautiful relaxing garden with a rosarium with more than 600 rosebushes with 50 varieties of roses which are among the largest in Moravia. The trail leads through 7 terraces, where you can learn about the grape, table, and historical varieties which we have planted here.



ŠLECHTITELSKÁ STANICE VINAŘSKÁ VELKÉ PAVLOVICE, a.s.

Pod Břehy 565/54, 691 06 Velké Pavlovice
Tel. +420 777 468 894
info@penzion-andre.cz
www.slechtitelka.cz
f /slechtitelka





Mádl



The family of Stanislav Mádl has been cultivating wine grapes for generations. Their extensive experience in grape processing and wine production led them to establish a wine company in 1993. Today, the family winery manages 50 hectares of its own vineyards, mostly in the village of Velké Bílovice. The winery is completely technologically self-sufficient and uses the most modern technology, including controlled fermentation, for the production of its wine. The wines mature in stainless steel tanks, and some varieties use wooden barrique barrels for their final stages. In recent years, the winery has tended towards a more natural method of fermenting wine, minimizing the quantity of noble yeasts. This allows the wines to keep their variety's natural aroma and taste.



PORTFOLIO

Most of the winery's production focuses on attributive wines of white varieties (*Pinot Gris, Grüner Veltliner, Traminer Red, Rheinriesling*), accompanied by some red wines (*Cabernet Moravia, André, Blaufränkisch*). The winery boasts a very popular and award-winning rosé. Recently, the winery has added wines of the exclusive range which are made only from the best grapes of top varieties.



DEGUSTATIONS

Wine tastings are possible on request.
Please call: +420 725 950 970

VINAŘSTVÍ STANISLAV MÁDL

Sadová 656, Velké Bílovice
Tel. +420 725 950 970
madl@vasvinar.cz
www.vasvinar.cz

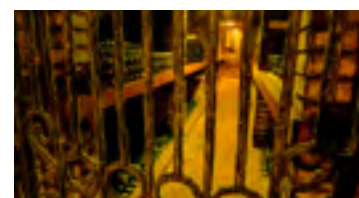
TEMPLÁŘSKÉ
SKLEPY ČEJKOVICE

There are several good reasons to choose the **Templar Cellars in Čejkovice** as a wine destination. The legendary historic cellars, visited by 28,000 people per year, breathe a mysterious medieval atmosphere. The twisting corridors with no view to the other end is where the Templars store their liquid treasures and invite you to taste them as part of a guided tour. Over 350,000 liters of wine are stored here in oak barrels. The total annual volume, however, is 4.5 million liters from about 100 hectares of vineyards in three Moravian wine-growing subregions – Velkopavlovická, Slovácká, and Mikulovská. The winery's many domestic and international awards at wine competitions offer proof of the quality of these wines.



PORTFOLIO

White, red, pink still, and sparkling wines. Wine series: ice and straw – limited edition, Santus Victoria, Gold Collection, Diamond Collection, New Cross (*resistant*), TGM, Colonnade, and quality varietal wines. Sparkling and semi-sparkling wines: Sang Real Sekt, Saint Croix Sekt, TGM Sekt, Frizzante Rosé. Gifts available.



GUIDED TOURS

January-May, October-December

Daily (*Mon-Sun*), by previous order only. Reservation required at least one day in advance and only on working days until 15:00. Tours are available in English and German. Tours are also possible without wine tasting.

June: Thu, Fri, Sat 11:00, 13:00, 15:00,
17:00 Mon, Tue, Wed, Sun – by order

July – August: Mon – Sat 11:00, 13:00, 15:00,
17:00; by order

September: Mon, Tue, Wed, Thu,
Fri 13:00, 15:00 Sat 11:00, 13:00, 15:00, 17:00

TEMPLÁŘSKÉ SKLEPY ČEJKOVICE

696 15 Čejkovice 945
Tel. +420 606 746 430
info@templarske-sklepy.cz
www.templarske-sklepy.cz
Facebook: @templarskesklepy1248
Instagram: @templarske.sklepy



SLAVKOV

The ancient Kounic family had a magnificent Baroque chateau built here on the edge of the park, on the site of a medieval fortress and an old castle from the 16th century. Perhaps the best-known member of this family was Count Václav Antonín Kounic, who in the 18th century was one of the highest statesmen in the court of the Habsburg Empress Maria Theresa. The Slavkov Chateau

is distinguished by its interior arrangement, especially the oval ceremonial hall with the fresco painting by Viennese author Josef Pichler. The hall commemorates the time when a ceasefire was discussed here after the Battle of Austerlitz.



Did you know that...

*In 1805, during the Napoleonic Wars, the famous **Battle of the Three Emperors** took place near Slavkov, also known as Austerlitz. On the second of December of that year, the French army under the command of **Napoleon Bonaparte** dealt an overwhelming defeat to the combined troops of the Third Coalition (Russia led by Tsar Alexander I, and Austria led by Emperor Francis I). The battle is considered an example of brilliant commander tactics.*



Tugendhat
Brno

VILLA TUGENDHAT (BRNO)

The only Czech modern architecture as a **UNESCO** site (*included in 2001*). This functionalist villa was built between 1929 and 1930 in the Brno district of Černá Pole. The work was ordered by Mr. and Mrs. Tugendhat, who wished to live in a “modern spacious house with clear and simple shapes”. The result was (*and still is*) the most important European building by the German architect **Ludwig Mies van der Rohe** (1886-1969).

MORAVIAN KARST

The Moravian Karst is rightly considered one of the most famous and interesting karstic areas in Central Europe. So far, 1,100 caves have been discovered here, five of which are accessible (*Sloupsko-šošůvské*, *Punkevní*, *Kateřinská Cave*, *Výpustek*, and *Cave Balcarka*).

Certainly the most famous phenomenon of the Moravian Karst is the almost 140 m deep Macocha Abyss (*the second deepest abyss in the Czech Republic after the Hranická Abyss*). It was created after the ceiling of a huge cavity collapsed. At the bottom of the abyss, the underground Punkva River sees daylight before going on to feed two small lakes (13 and 50 m deep) and disappearing underground again. You can admire the depths of Macocha from one of the two viewing bridges. The bottom of the Macocha Abyss is accessible to visitors as part of a visit to the Punkva Caves which also offers an unforgettable boat ride on the underground Punkva River.



Macocha



Punkva Caves

ZNOJMO SUBREGION

A region devoted to white aromatic wines.

This subregion boasts one of the “best” – it includes the westernmost situated Moravian vineyards. These are mostly characterized by a screed and clay subsoil and stony soils. This is particularly beneficial to **aromatic white wines**: Grüner Veltliner (*this may well be the main variety of the subregion*), Müller Thurgau, Sauvignon, Rheinriesling, and Pálava. Also Pinot Blanc, Pinot Gris, and Pinot Noir. The main blue variety is **Frankovka** (*Blafränkisch*).

The most famous vineyards are Kraví Hora, Hnánice, Šatov, Chvalovice, Vrbovec, while important wine-growing villages of course include **Znojmo** as well as Šatov, Nový Šaldorf, Lechovice, Dolní Kounice, Miroslav, and Ivančice. The center of the subregion is Znojmo, which has always been an important viticulture center, as evidenced by the long underground corridors of wine cellars built directly below the town. Since 1966, the famous **Znojmo historical wine harvest festival** has been held in Znojmo and is always a magnificent reminder of this town's glorious past and its long wine tradition.

Total **subregion area**: 3 083 ha
number of **wine-growing villages**: 115



Town	vineyard / winery / winemakers' association
C5 Borotice	Vinné sklepy Lechovice, spol. s r. o.
B5 Dobšice	Vinařství Lahofer, a. s.
B5 Dobšice	Vino Hort s. r. o.
A5 Hnanice	Vinařství Trávníček & Kořínek
A5 Hnanice	Vinice – Hnanice s. r. o.
C5 Hodonice	Zemědělské družstvo Hodonice
C4 Horní Dunajovice	Vinařství Libal, s. r. o.
B5 Chvalovice	Vinařství Šímenon
B5 Chvalovice	Vinařství Waldberg Vrbovec s. r. o.
C6 Jaroslavice	Vinařství Mühlberger
– Kojetice na Moravě	Vinařství Sádek, s. r. o.
D4 Miroslav	Vinařství Hanzel, s. r. o.
E2 Nové Bránice	Vinařství Trpělka & Oulehla
B5 Nový Šaldorf – Sedlešovice	Arte Vini
B5 Nový Šaldorf – Sedlešovice	Vinařství Motl Vladimír
B5 Nový Šaldorf – Sedlešovice	Vinařství Piálek & Jäger s.r.o.
B5 Nový Šaldorf – Sedlešovice	Vinařství Špalek
B5 Nový Šaldorf – Sedlešovice	Vino Náprava
B5 Sklep Nový Šaldorf	DOBRÁ VINICE vinařství s.r.o.
C5 Strachotice	Vinařství Barabáš Jiří
B5 Šatov	Roman Polák s. r. o.
B5 Šatov	Vinařství Braunovi
B5 Šatov	Vinařství Poppovi
B5 Šatov	ZNOVÍN ZNOJMO, a.s. (P. 155)
C3 Višňové	Adámkovo vinařství, s. r. o.
B5 Vrbovec	VÍNO VANĚK s.r.o.
B5 Vrbovec	Ampelos, Šlechtitelská stanice vinařská Znojmo
B5 Znojmo	Ing. Josef Dobrovolný – Vinný sklep
B5 Znojmo	Vinařství rodiny Špalkovy s. r. o.
B5 Znojmo, Hnanice	Vinařství Trávníček & Kořínek



ZNOVÍN ZNOJMO, a.s.
SE SÍDLEM V ŠATOVĚ

Vino hrdé na svůj původ



ZNOVÍN ZNOJMO is a medium/large winery. It adopts modern world trends while still respecting local traditions. The company owns more than 500 hectares of vineyards, including the renowned Šobes vineyard, making it one of the major vine growers in the Czech Republic.



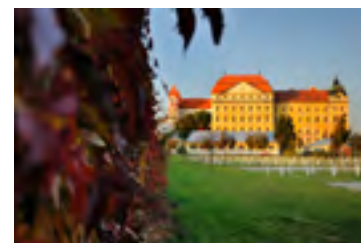
PORTFOLIO

The winery possesses new modern technologies for wine production which allows it to concentrate on quality and to market its traditional wines alongside new and interesting products such as wines from the best wine locations, Znojmo original certified wines, as well as its increasingly popular product line Ještěrka zelená, Ledňáček říční, and Rosnička zelená. Its product portfolio includes ice and straw wines as well as a comprehensive range of sparkling wines.



GUIDED TOURS

The Znovín Znojmo brand also accompanies an attractive Wine Tourism Program. The program is centered around the Loucký Monastery in Znojmo, where visitors learn about the Wine Tourism Program as well as about the Moravian Wine Cellar in Šatov, seasonal wine tastings in vineyard stalls and in the Znojmo underground, and about the wine tourist train. Wine tastings take place in the Visitors' Center, which also provides information about guided tours of the monastery complex.



AVAILABILITY

Znovín wines are found in most prestigious hotels or restaurants and are often served during international visits or meetings. The company organizes a number of social events, guided degustation events, and educational tastings. It has successfully run its own e-shop for several years.

ZNOVÍN ZNOJMO, a.s.

Šatov 404, 671 22 Šatov
Tel. +420 515 266 620
znovin@znovin.cz

www.znovin.cz

/ZnovinZnojmo



ZNOJMO

This is one of the oldest sites in South Moravia with a history dating back to prehistoric times. The remnants of the walls, as well as a number of Gothic and Renaissance townhouses and palaces with extensive cellars, are reminiscent of the former medieval town; there are also many religious buildings, especially churches and monasteries. The most prominent castle landmark is also the oldest building – the unique Romanesque rotunda of St. Catherine. Its preserved interior decoration depicting the genealogy of the Přemyslids has raised many interesting questions about Czech history.



Znojmo

Did you know that...

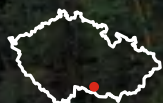
On 9 December 1437, **Emperor Sigismund**, son of Charles IV and the last known member of the Luxembourg family, **died in Znojmo** during his trip to Hungary. Sigismund often stayed in Znojmo, and the city took his side during the Hussite wars.



Šobes

ŠOBES VINEYARD

A vineyard with a specific microclimate in the meander of the Thaya River. The renowned and awarded Šobes wine grape grows here. It is open all year.



Vranov nad Dyjí



V RANOV NAD DYJÍ

Originally a Gothic castle from the beginning of the 12th century on a high rock above the Thaya River, two hundred years later appearing in a mention with the town. Its reconstruction into a chateau and its present Baroque appearance is attributed to the Althann family, who rebuilt it based on the plans of J.B. Fischer of Erlach. The renowned Oval Hall of Ancestors has been preserved from this period. At the end of the 18th century, it belonged to the Polish families of Mniszek and Stadnicki.



VRANOV RESERVOIR

The Vranov Dam was built in the 1930s, holding back a lake about 30 km long. The valley of the town of Vranov nad Dyjí is known for its system of underground cavities known as the Ice Caves.



BÍTOV

This castle was built in the 11th century under the Czech prince Břetislav on a site where a wooden fortified settlement stood in Great Moravia in the 9th century. At the time, Bítov was intended to be a part of a belt of fortified castles to defend the border of the Czech state. In the 13th century, Bítov became a royal castle where important Czech and Moravian nobles served various functions. From the beginning of the 14th century, it was owned by the family Bítov of Lichtenburg for nearly three hundred years. After World War II, the castle became the property of the state.



hrad-bitov.cz

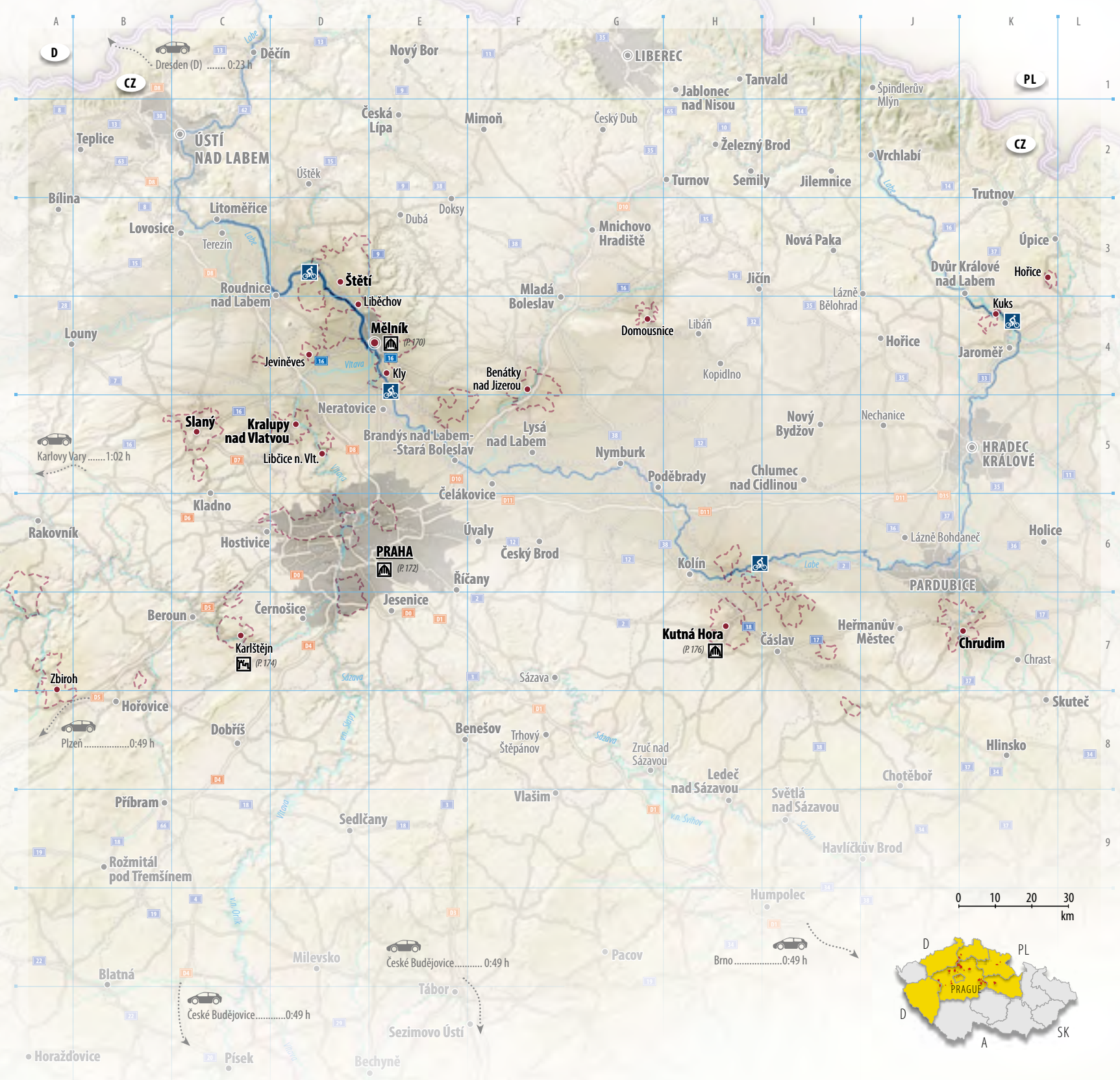
MĚLNÍK SUBREGION

The largest winegrowing subregion in Bohemia.

Area of **vineyards**: 360 ha, number of winegrowing **communities**: 42

This subregion consists of a number of isolated regions including the **Roudnicko** and **Čáslavsko** regions, one of which even includes the capital city of Prague. The winegrowing centers of the subregion include **Mělník** (a winemaking school was established here in 1882), **Kutná Hora**, and **Karlštejn** (where the Wine Research Station has been operating since 1919). The limestone bedrock and the lighter soils of the Mělník subregion are beneficial to the **blue varieties**, especially Rulandské modré (imported from Burgundy). The vineyards in the Mělník region enjoyed their period of greatest prosperity during the time of Charles IV, and renowned red wines were delivered to Prague in the 15th and 16th centuries. Later centuries also saw the cultivation of white varieties (mainly Müller Thurgau, Ryzlink rýnský, and Sylvánské zelené).





Town	vineyard / winery / winemakers' association
G4 Domousnice	Zámecké vinařství Jiřího Munzara
D4 Jevíněves	Jevíněvské vinařství
C7 Karlštejn	Výzkumná stanice vinařská v Karlštejně
D4 Kly	Vinařství David Chocholatý
K4 Kuks	Galerie českých vín
H7 Kutná Hora	Vinné sklepy Kutná Hora, s. r. o.
H7 Kutná Hora	Žáček Jozef
D4 Mělník	Bc. Luděk Vondrák – vinařství
D4 Mělník	Česká zemědělská univerzita – Školní zemědělský podnik Lány
D4 Mělník	CHATEAU MĚLNÍK
D4 Mělník	Mělnické vinařství Kraus
D4 Mělník	Školní statek Mělník
D4 Mělník	Vinárna Modrá Hvězda
D4 Mělník	Vinařství Bettiny Lobkowicz Mělník
D4 Mělník	Vinařství Hána Miloš
D4 Mělník	Vinařství Pavel Chorouš
D6 Prague 12	ČSZ ZO Vinice Modřany
D6 Prague 2	Sklep Grébovka
E6 Prague 9	Vinařské Družstvo Svatý Václav
D6 Prague-Troja	Prague Municipal Botanical Garden (p. 169)
D6 Prague-Troja	Trojský sklep
D6 Prague-Troja	Vinařství Salabka
C5 Slaný	Vinařství Kvíc



The heritage listed **vineyard of St. Claire** falls under the administration of the Botanical Garden of the City of Prague. The city has renewed its tradition of wine production, which currently takes place in a modern cellar located directly below the vineyard. A number of wine-growing events take place in the vineyard during the year, such as the **St. Claire Harvest Festival**, **Clares** and **St. Martin's Toast**.



PORTFOLIO

The following grape varieties are processed here: Rheinriesling, Pinot Gris, Müller Thurgau, Red Traminer, Moravian Muscat, Sauvignon, Pinot Noir, Blue Portugal, and Neronet. Around 12,500 grapevine bushes grow predominantly in a vertical line on an area of three hectares. The vineyard's production is around 20 thousand bottles with a volume of 0.5 liters per year.



AKCE, PROHLÍDKY

The winery organizes guided tours as well as tastings of local wines. For tours, please contact us.



DOSTUPNOST

Local wines can be tasted and purchased at the St. Claire Wine Shop, located in the winemaker's historical home. You can choose from varietal wines and cuvée, while sparkling wines, straw wines, wine brandies, and ciders are occasionally offered. The most popular wines are from Pinot Noir variety blue grapes.



VINICE SV. KLÁRY

Prague Municipal Botanical Garden

Trojská 800/196

171 00 Praha 7

info@botanicka.cz

wine bar reservations: +420 234 148 153

www.botanicka.cz



Elbe (Labe)

Vltava (Molava)

MĚLNÍK

The former royal dowry town of Mělník, standing above the confluence of the Vltava and Elbe rivers, is famous for its viticulture. Its dominant landmark is the three-nave church of St. Peter and Paul and the adjacent castle. At first glance, the church impresses with its massive gothic tower, visible from far away, and which offers a breathtaking view of the surroundings. The local ossuary is also worth a visit. The highlight of the main square is the Baroque city hall with its dominant tower, and the functionalist fountain with a sculptural ensemble by V. Makovský. Mělník is a starting point from which to visit one of Bohemia's most beautiful natural areas – the Kokořín Protected Landscape Area.

Did you know that...

Mělník is also home to the **widest well in the Czech Republic**. The well, 4.5 m wide and 54 m deep (7 meters of which is flooded with water) was probably excavated in the 13th century when the city was founded. This unique and breathtaking site can be visited as part of a tour of the Mělník underground. One of the corridors leads to the side of the well, where you can look through the safety of a massive grille into the depths below. It is interesting to note that the water quality in the well still meets modern requirements for drinking water. www.mekuc.cz



PRAGUE

The vineyards here were planted during the reign of Charles IV, and they still thrive today. The heritage-protected Grebovka in Havlíček Gardens is one of Prague's dozens of recently restored vineyards.



KARLŠTEJN

It is believed that Karlštejn, built by Peter Parler in the years 1348-1357, was built for the purpose of securing the crown jewels of the Holy Roman Empire and the relics of saints. Karlštejn still holds the largest collection of panel paintings in Europe. This is a unique collection of 129 Gothic portraits of saints created between 1359 and 1365 by Master Theodoric, the Italian-born court painter of Charles IV. The walls of the Chapel of the Holy Cross are decorated (*as are the St. Wenceslas Chapel in Prague's St. Vitus Cathedral*) with polished semi-precious stones, gilded accessories, and frescoes. Beautiful period wall murals adorn the lower Marian Tower with the Capitular Church of the Virgin Mary. Charles IV himself is depicted several times on these same frescoes.



KUTNÁ HORA

The largest gem of Kutná Hora's architectural treasury is the Cathedral of St. Barbara. It was built from 1388, the first builder being someone from the Parler school. The construction continued until the end of the 15th century, when the architect Matyáš Rejsek built an external buttress system, a gallery around the chancel, and vaulting over the choir. Benedict Rejt, the most important architect of the Jagiellonian period, completed the church to its present appearance. Since by that time the Kutná Hora silver mines were nearly depleted, the ambitious intention to build the largest temple in Bohemia had to be abandoned. This is why the intended five-nave design was replaced with an atrial triple nave with a star-shaped vault bearing rounded ribbing. Even so, the result was one of the most beautiful sacred buildings in Central Europe. Today's fairy-tale appearance of the roofs has been restored based on the original construction of what is a specialty of late Bohemian Gothic – tented roofs. The high quality of the church's architecture corresponds to its rich interior decorations and artistically valuable furnishings.



LITOMĚŘICE SUBREGION

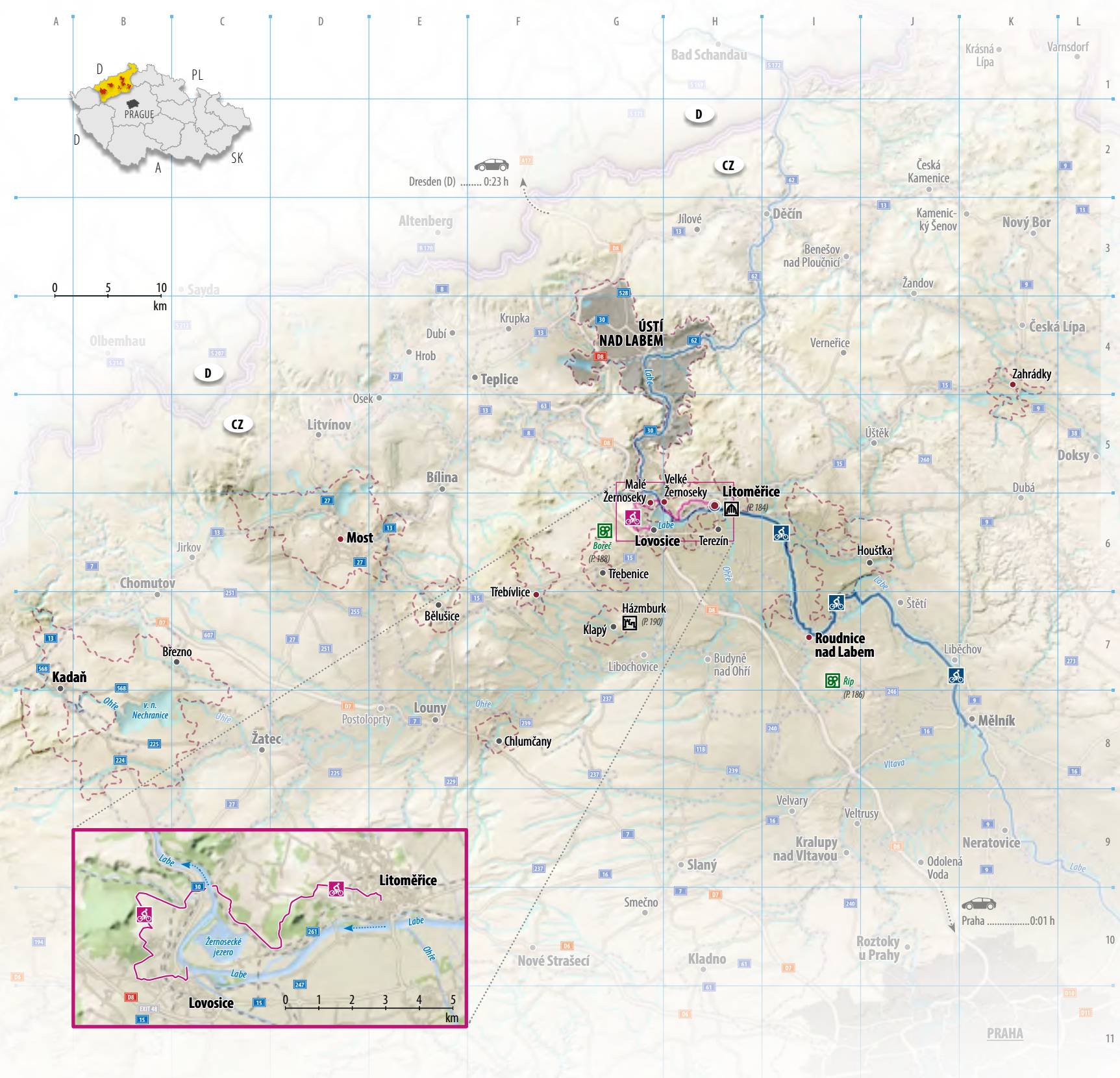
The northernmost vineyards of Central Europe.

This winegrowing subregion does not consist of a single continuous area, but is rather comprised of a number of isolated areas: in addition to Litoměřice, it also includes the area around Most, Roudnice nad Labem, Kadaň, Ústí nad Labem, and Louny. The subregion was named after Litoměřice, an important wine center; in the Middle Ages, Litoměřice was the second largest winegrowing city in Bohemia (*after Prague*) with 400 ha of vineyards. This glorious history is commemorated today by the wine exhibition at Litoměřice Castle. Suitable conditions for cultivation are provided by the hilly landscape of the České Středohoří Mountains, whose south-facing slopes held planted vineyards as far back as when this area was originally being settled by the Czechs.

The most widespread varieties are Müller Thurgau, Svatovavřínecké, Ryzlink rýnský, Rulandské modré and Rulandské šedé.

Total **area**: 293 ha, number of winegrowing **communities**: 35





Town	vineyard / winery / winemakers' association
C7 Březno	Vičické vinařství Mikulášek
C7 Březno	Vinařství Němeček
H6 Litoměřice	Hrad Litoměřice
H6 Litoměřice	Klášteří vinné sklepy Litoměřice – Agrofrukt Kamýk
H6 Litoměřice	Vinařství pod Sedlem s. r. o.
G6 Malé Žernoseky	Zdeněk Vybíral – Vinařství Sv. Tomáše Malé Žernoseky
D6 Most	České vinařství Chrástce s. r. o.
F7 Třebívlice	Zámecké vinařství Třebívlice s. r. o. (P. 183)
H6 Velké Žernoseky	Hrabkovský Pavel
H6 Velké Žernoseky	Rodinné vinařství Mikulenkovi
H6 Velké Žernoseky	Žernosecké vinařství s. r. o.
K4 Zahrádky	Novozámecké vinařství – Martin Benda



Welcome to Třebívlice! A village in the Central Bohemian Uplands, the landscape of old castles, and the agricultural and fruit garden of the Litoměřice region in northern Bohemia.

This hilly undulating area of volcanic origin conceals a rediscovered treasure. In addition to the beauty and special magical tranquility of these places, all the efforts of the **Johann W Winery** in Třebívlice are put into this location. The treasure here is the overall geological subsoil. This mineral-rich soil, combined with the prevailing sunny weather, altitude, and ideal temperature conditions gives our wines their unique sparkle.

It was a love for wine, a respect for tradition, and the locality itself that was behind the idea of the winery's owner, **Jan Dienstl**, to return grapevines to Bohemia's historically oldest vineyards, dating back to the 11th century. Dienstl states, "We make unpretentious wine. We make it purely, patiently, conscientiously, simply the best that we can." The quality of our wine has been confirmed by a number of international awards.

Not only are we trying to restore the vineyards, but we are trying to integrate the whole region in our efforts. We are part of many cycle paths, the Plum Railway, and excursions. For **our restaurant** we choose products of the highest quality from local breeders and growers. We organize events for the public and corporate clientele, excursions to the vineyards, to the surroundings, tours of the cellar, wine tasting for Czech and foreign visitors, and we sell jewelry and products containing Czech garnet. We offer **accommodations** in the oldest building in Třebívlice, in the former granary which has been sensitively renovated, newly equipped, and opened for the first time this year.


Discover the treasure of the Bohemian Uplands and come experience some good wine!



ZÁMECKÉ VINAŘSTVÍ TŘEBÍVLICE s. r. o.

Masarykova 200, 411 15 Třebívlice
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 /Johann W

Restaurant: +420 703 668 282

Johann W guesthouse: +420 737 065 365

wine bar open daily 10:00-18:00



LITOMĚŘICE

The “Garden of Bohemia”, a former royal town at the confluence of the Elbe and the Ohře Rivers. Its glorious period of greatest prosperity is commemorated today by its status as an urban heritage reserve, the heart of which is the Peace Square with its many valuable Gothic and Renaissance houses. One of them may well be considered to be the city’s primary symbol: the late Gothic house known as Kalich (*otherwise called Pod Bání, today the seat of the city office*) with a lookout tower on its roof in the shape of a giant chalice.



Did you know that...

The romantic **poet Karel Hynek Mácha** (1810–1836), the author of “*Máj*”, the first modern work of Czech poetry, lived in Litoměřice for forty days. From August of 1836 he lived in an apartment at Dlouhá Street no. 175, when as a fresh graduate of the Law Faculty he took work under the lawyer Duras in Litoměřice. Unfortunately, the 40 days Mácha spent in Litoměřice were the last that he spent of his short life. He became infected with cholera in mid-October and died the night of 5 to 6 November 1836.

ŘÍP (455,2 m n. m.)

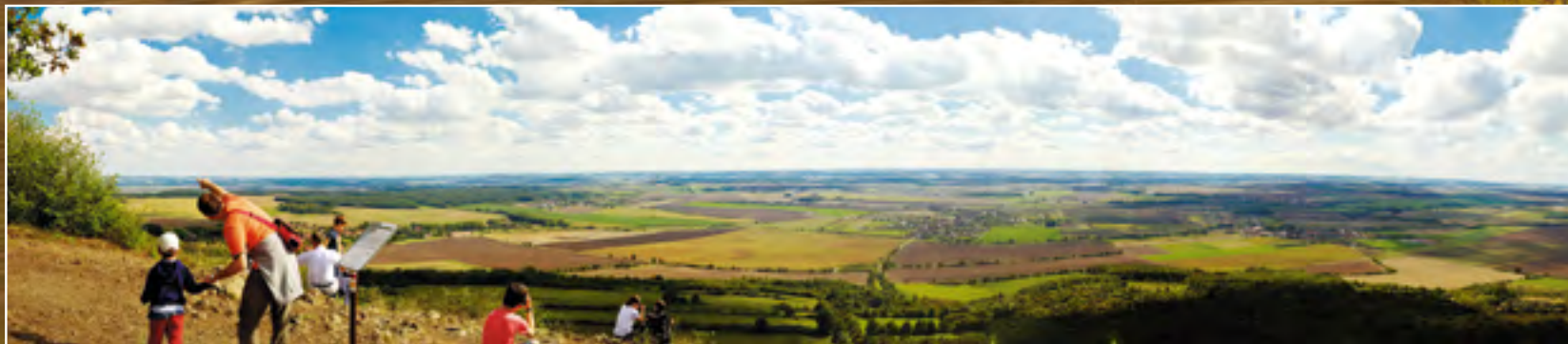
This mountain, located about 4 km south of Roudnice nad Labem, is visible from afar and from all directions. Its distinct peak rises about 200 m above the surrounding flat landscape. Říp is likely the most memorable site in Czech mythology; according to legend, it was ascended by the forefather Čech who gazed around the landscape, saw a country “flowing with milk and honey”, and chose a new home for his people.

“This is the promised land, full of beasts and birds, flowing with honey. You will have abundance in all things, and it will be a good defense against our enemies. Behold, the land of your will!”

Spoken by Čech, the mythical forefather of Bohemia, when he looked upon the countryside from upon Mount Říp

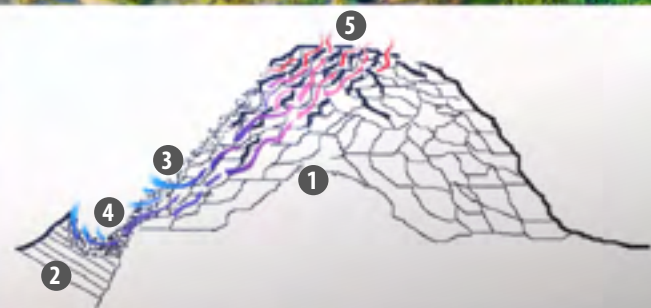


Říp

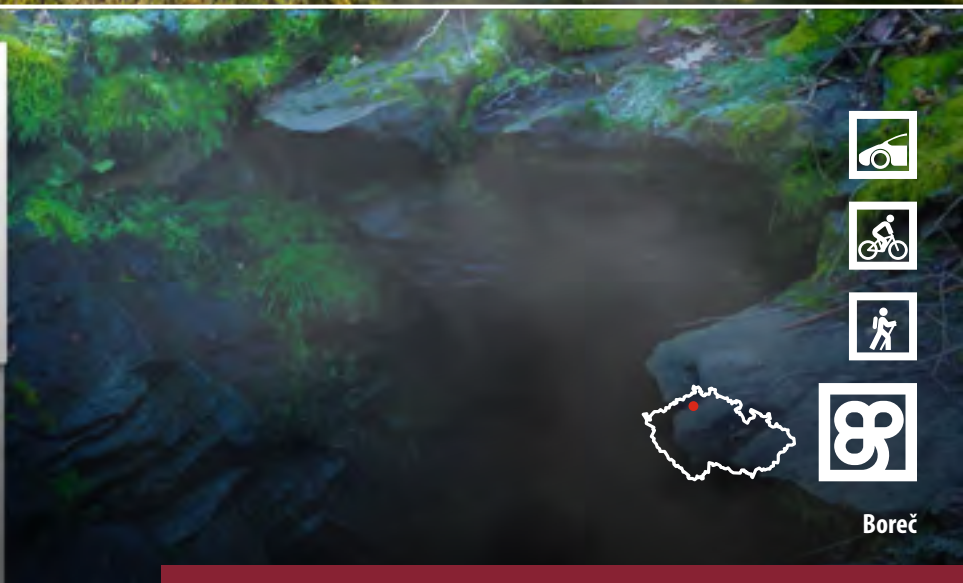


"STEAMING" BOREČ HILL

About 5 km west of Lovosice stands a 449 m high rounded hill reminiscent of Říp Mountain. This hill is extraordinary for another reason, however: its entire massif is permeated by a labyrinth of cracks with vent openings at its foot and at the top. The lower vents draw the cold air in winter which then heats up inside the hill, rises up through the cracks, and emerges from the apertures at the top as moist and much warmer (*up to 20 °C*) air, resulting in a column of steam visible from afar. The effect is particularly noticeable during severe cold. Even when the hill is covered with snow, the vents at the top are home to insects, green moss, and flowering plants.



1. trachite rock with fracture system
2. chalk bedrock
3. debris field
4. cold rubble
5. heated air outlet in winter





Did you know that...

The small village of **Třebívlice** is not far (about 8 km) from the Házmburk castle. There is a small cemetery on a hill above the former castle (now a school) where **Ulrika von Levetzow** (1804–1899) is buried in the family tomb of the former enlightened owners of the estate, the Klebelsbergs. Literature and history buffs may know that Ulrika was the last love (not a mistress) of the German poet and writer **Johann Wolfgang Goethe** (1749–1832). Although the poet's relationship to 55-year-old Ulrika remained platonic, their meeting could be described as fateful: Ulrika never married, and the poet's unfulfilled desires gave birth to a wonderful work of world romantic literature, the *Marienbad Elegy*. When you go to Třebívlice to visit Ulrika's grave, look under your feet — you can still find small, dark red stones on the fields, the famous Czech garnet.



HÁZMBURK

The quite remarkable and distantly visible dominant of the Bohemian Uplands (created, of course, by human hands) are the ruins of the two towers of **Házmburk Castle** on a steep basalt hill of the same name (418 m asl). The castle was probably built in three stages from the mid-14th century; at the time, it was one of the best-fortified castles and was considered practically impregnable. When viewed from the south, its **towers** are marked **White** (square, left) and **Black** (round, right). Today, the White Tower serves as a lookout tower for tourists. In his letters, Karel Hynek Mácha (and probably others) spoke of Házmburk poetically and almost lovingly, calling it Hanžburek



And remember:

**We drink not to fall,
but to rise above.**

(Persian proverb)

WINE TASTING

date ____ . ____ . ____

wine _____

vintage _____ country of origin _____

region _____

subregion _____

APPEARANCE

COLOR INTENSITY

PALE			MEDIUM			FULL		

WINE red white rosé

☐ pink ☐ salmon pink ☐ copper

☐ straw ☐ yellow ☐ gold ☐ amber ☐ brown

☐ purple ☐ ruby ☐ garnet ☐ tawny ☐ brown

SHADE

TASTE

BODY ☐ light ☐ lighter ☐ medium ☐ medium-full ☐ full

ACIDITY ☐ low ☐ lower ☐ medium ☐ higher ☐ high

SWEETNESS ☐ very dry ☐ dry ☐ semi-dry ☐ sweet

TANNINS ☐ low ☐ lower ☐ medium ☐ higher ☐ high

ALCOHOL ☐ <10 ☐ 10–11,5 ☐ 11,5–13,5 ☐ 13,5–15 ☐ 15>

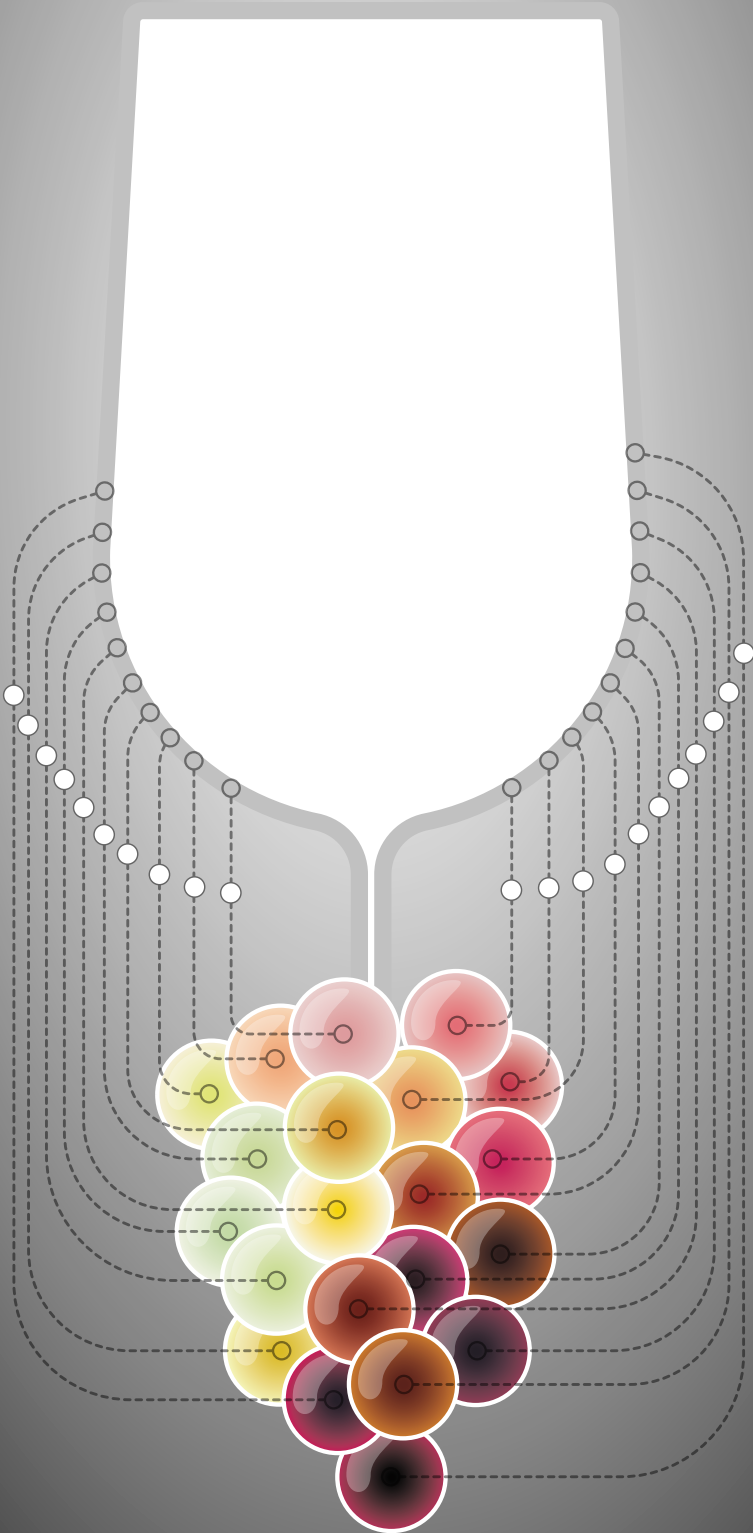
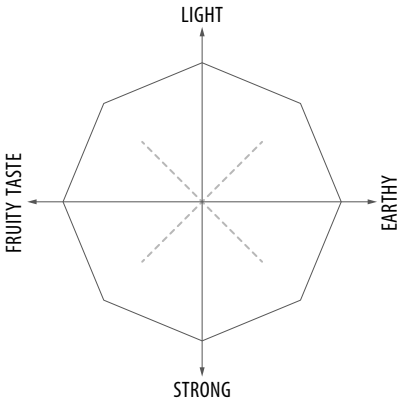
COMMENTS

CHARACTERISTIC

FLAVOR

☐ fruity ☐ floral ☐ spicy ☐ herbal ☐ earthy

☐ other





MCU 

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