Běl 2024

For that moment when magnum feels a tad too decadent but a regular 750 just won't do

Nestarec

The 2024 vintage was impacted by spring frosts right from the start, resulting in a smaller yield and an occasional uneven ripening. During flowering, there was a period of rain followed by a long period of drought and extreme temperatures. This contributed to an unusually early harvest, beginning mid-August – the harvest was done mid-September, by the time we'd normally start. Thanks to careful vineyard and canopy management and quick pickers – shout out to these hardbodies who managed to do it in temperatures reaching high-30s day after day – we managed to get grapes with relatively low potential alcohol but good extract. We worked quickly, I bet mostly on pressing whole bunches, and the wines ultimately proved my hunch right, the wines are delicate, but well-structured.

My unassuming Moravian roots, with an important proportion of Gruner, a grape I focus on more and more as I find it both super interesting and greatly adapted to Bilovice conditions. Wine that you can drink with literally everyone, be they natural wine fans or haters. (I sometimes joke that I make this wine so that I have something to drink with my Bílovice neighbours.) Made with "common" local grapes that always used to be blended together for an easy-drinking wine, drunk in masses by the masses. An approach I like–and Běl and its 1-litre plump juice-like bottle is my tribute to that. Brand new label by our designer Klára Zápotocká (desetdeka.design) that emphasises this simplicity, purity and everyday vibe.

Grape varieties	Gruner Veltliner, Welschriesling, Muller Thurgau
Region	Moravia
Subregion	Velkopavlovická
Village	Velké Bílovice & Moravský Žižkov
Vineyard	Blend of different plots
Aspect	South-west and south-east
Average altitude	205–260 m ASL
Slope	5–15%
Soil	Loess
Farming	Organic (certified by ABCERT)
Age of vines	7–23 years old
Vineyard size	4 ha
Training system	Guyot
Density of plantation	2.2 × 1.0 m and 2.0 × 0.9 m
Yield	38 hl/ha
Harvest	August 22–23, 2024
Vinification	Whole bunch direct press
Pressing	Slow and gentle, 0.25 bar maximum
Fermentation	Spontaneous, stainless steel and wood
Ageing	Stainless steel + wood
Fining	No
Filtration	No
Sulfur addition	5 ppm before bottling
Bottling	April 2025
Lot number	Bel24
Alcohol by volume	12.0 %
Acids	6.2 g/l
Residual sugar	0.1 g/l
Bottle	1.0 l Vetropack Green
Closure	Crown cap
Serving temperature	11–12 °C

More on the wines and our philosophy on
www.nestarec.cz & @milannestarec