


Pinot Noir




We have always been captivated by the versatility of Pinot Noir. This wine reflects the variety and the method of processing in sparkling wine form, in its purest form. The harvest and pressing are done as gently as possible to achieve the best possible result. The wine fermented and then aged in oak barrels to emphasize its individuality.

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| Grape variety | Pinot Noir |
| Vinification | traditional method |
| Sweetness scale | brut nature |
| Vintage | 2022 |
| Region | Czech Republic |
| Subregion | Moravia |
| Village | Kobylí |
| Vineyard | Nivky |
| Soil | loess |
| Year of planting | - |
| Skin contact | whole grapes long press |
| Ageing | 12 months in french oak barrrels |
| Bottling | August 2022 |
| Disgorgement | date on the label |
| Harvest | by hand - small boxes |
| Alcohol by volume | 12,8 % |
| Acids | 6,5 g/l |
| Sulphites | 21 mg/l |
| Sugar | 0,4 g/l |
| Bottle pressure | 0,65 MPa |
| Bottle | 0,75 l |