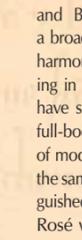


Wine of Moravia / Wine of Bohemia – wines of the past, present and future

Viticulture in the Czech Republic has a tradition that dates back over two thousand years. Since as far back as medieval times, Czech wines have enjoyed a good reputation with people of all classes, not just in the domestic market, but also in Poland, Silesia and the Imperial Court in Vienna. It is believed that the Celts were probably the first viticulturalists in the Czech Republic. The oldest evidence of viticultural history in Moravia is the archaeological discovery of a viticultural knife, thought to be used by a Roman legionary whilst farming vineyards around Pálava. Further information about viticulture dates back to the times of Great Moravia (ninth century to the early tenth century), from where it was introduced to Bohemia. Much of the credit for the development of viticulture in this country goes to the Czech King and Holy Roman Emperor Charles IV. Well-preserved information about wine production is contained in Czech royal documents and monastic chronicles. The period between the 14th and 16th centuries, when vineyards surrounded Czech cities and monasteries, is considered to be the golden age of Moravian viticulture. However, major development of the industry came at the end of the 20th century. The restitution and privatisation of vineyards following the fall of communism led to the reintroduction of family winemaking and establishment of new wineries. The Viticulture Act of 1995 and its harmonisation with EU legislation brought about major changes.

Today Czech wines are among the finest in Europe and are enjoyed all over the world. Present-day Czech viticulture uses modern and economical technologies, with the aim of “world-best” production. Several awards received by Czech wineries from international competitions are a testament to the industry’s commitment to quality wine production. Moravian



and Bohemian wines are characterised by a broad spectrum of aromas, rich flavours and harmonic balance, with fresh acids predominating in white wines. In recent years, red wines have started making a breakthrough as being full-bodied and distinctive due to the advances of modern wine-making technologies, while at the same time remaining soft and velvety, distinguished by pleasant fruity aromas. Rosé wines are developing a trend for the future – they are beautiful not only in terms of colour, but also their exceptionally youthful character.

Wine introduced to the market on Saint Martin’s Day (November 11th), appropriately called “Saint Martin’s wine”, is gaining in popularity. The consumption of Burčák (or “stum”, i.e. partially fermented grape juice) is unusual for foreigners, although it is common practice in Czech wine regions during vintage. In the Czech Republic the area under vine is approx. 18,000 hectares – 96% in Moravia and 4% in Bohemia. Of the whole area under vine, 67% is planted with white varieties. Grapes from the vineyards of growers ranging from large companies to small family firms are turned into wine by more than 700 registered wineries. Wine production includes 26 white and 18 blue (red) varieties, which are registered in the National Wine-Variety Register, along with other varieties affiliated with those on the register grown for the production of domestic wines.



The most widely planted types are Grüner Veltliner, Müller Thurgau, Saint Laurent, Welschriesling and Frankonia. Each of these varieties occupy more than 1,000 ha, which in total represents half of the Czech vineyards. There are also several domestic newly-bred varieties, for example the whites Moravian Muscat and Pálava and blue types André, Cabernet Moravia and Neronet. Annual wine consumption in the Czech Republic is around 20 litres per capita. Viticulturists have their own organisation Association of Viticulturists in the Czech Republic (Svaz vinařů České republiky), and for more than one hundred years they have issued a professional journal called *Vinařský obzor*. Education for future wine professionals is the task of vocational schools – for example, the winery high school in Valtice. Tertiary education is available at the Faculty of Agriculture and Forestry. General support for Czech wines is provided by the Viticultural Fund, the purpose of which is the promotion of Czech wine domestically and globally, and development of wine-tourism. You can learn about Czech wines in the Wine Salon run by the National Wine Centre in Valtice, through its permanent public exhibition and tasting of the country’s best 100 wines. To find out more about winemaking in Moravia and Bohemia, visit www.wineofczechrepublic.cz

FROM THE PAST TO THE PRESENT

Characteristics of Wine Regions and Sub-regions

The Czech Republic has 377 wine communes with 19,336 growers operating therein. The total registered vineyard area of 17,419 ha is divided in two wine regions and six sub-regions.

The Wine Region of Bohemia

embraces 66 wine communes, 154 growers and 685 ha of registered vineyards. Bohemian vineyards have always been situated in the warmest areas along the Labe River and the lower part of the Vltava and Ohře rivers in the Central Bohemian Basin and the Bohemian Central Highlands.

The Mělník Sub-region

37 wine communes, 83 winegrowers, 384 ha vineyards

This sub-region includes not only Mělník and its surroundings, but also Kutná Hora, Slaný, Kralupy nad Vltavou, Prague, Karlštejn, Kuks, Liběchov, Loděnice and Vinař. Most of the vineyards in the Mělník area are located on sand and clay soil of the Bohemian Cretaceous Basin, whereas those of Kutná Hora lie on gravelly sand beds. The sub-region’s major grape varieties include Müller Thurgau, Rhine Riesling, Saint Laurent, Blauer Portugieser and the traditional



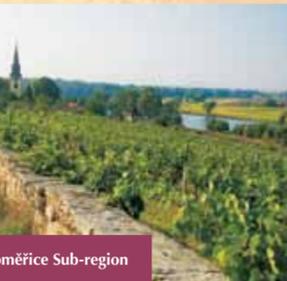
The Mělník Sub-region

Pinot Noir, which was imported by Charles IV from Chambertin, Burgundy.

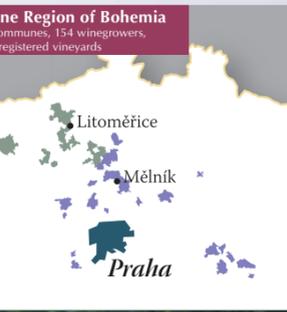
The Litoměřice Sub-region

29 communes, 48 winegrowers, 288 ha vineyards

This sub-region includes Litoměřice, Most, Roudnice, Malé and Velké Žernoseky, Kadaň and the area of Roudnice nad Labem. A major part is located on the dry southern slopes of the Czech Central Highlands. The dark crystalline basalt soil in this



The Litoměřice Sub-region



The Wine Region of Bohemia

sub-region gives rise to distinctive wines of a mineral character. The Velké Žernoseky vineyards bring the Labe riverbanks to life along the Porta Bohemica valley. In the vicinity of the town of Most, vineyards are planted not only on hillsides but also on the site of former brown-coal mines and in the town itself on steep historical terraces. The sub-region’s most popular grape varieties are Müller Thurgau, Rhein Riesling, Pinot Blanc and Pinot Gris. Blue varieties include mainly Saint Laurent, Blauer Portugieser, Pinot Noir and Zweigeltrebe.

Wine Regions and Sub-regions – BOHEMIA



The Znojmo Sub-region

The Wine Region of Moravia
Includes 311 wine communes, 19,183 winegrowers and 16,734 ha of registered vineyards. Moravian wine sub-regions correspond to a significant extent with the ecological division of the area, most of which belongs to the Pannonian Province, with only the eastern part being influenced by Carpathian geomorphology and belonging to the Carpathian Province.

The Znojmo Sub-region

91 communes, 1,140 winegrowers, 3,156 ha of vineyards

This sub-region is a part of the Lechovice bioregion. It is affected by western airstreams and the rain shadow of the Bohemian-Moravian Highland, with occasional incursions of cold air. This causes vegetation slowdown in favour of intensification of aromatic essences during grape-ripening. Gravel-sand terraces and loess drifts predominate in the south, whereas in the north, Palaeozoic formations of the Brno Massif prevail. The largest wine-grape-growing communes include Vrbovec, Dolní Kounice, Znojmo, Hnanice, Hostěradice, Božice, Miroslav, Prácheň and Jezeřany – Mařovice. The sub-region is acclaimed primarily for its aromatic white wines. White varieties are grown on an area of 2,175 ha – the most prevalent varieties being Grüner Veltliner, Müller Thurgau, Rhein Riesling, Sauvignon Blanc, Pinot Blanc and Welschriesling. Traminer, Pálava and Moravian Muscat are the main wines with distinct aromas. Blue varieties, grown on 960 ha, include Saint Laurent, Frankonia, Pinot Noir and Zweigeltrebe in particular.



The Wine Region of Moravia

The Mikulov Sub-region

30 communes, 2,499 winegrowers, 4,454 ha of vineyards

The Mikulov bioregion covers the Mikulov Hills with limey soils along the Pálava River, the Duna-jovice Hills and Valtice Heights with thick loess drifts, and the sandy plain of the Boří forest. The

Overview of wine categories
Pursuant to the European and Czech regulations in force, wine is differentiated according to various criteria. The basic principles are division according to the ripeness of the grapes at harvest time and according to the place of origin of the grapes. The ripeness of grapes is measured in degrees on the normalised must-weight scale, where 1°NM gives the content of natural sugar in kilograms per 100 litres of must.

Wine categories	Minimum sugar content of must
Wine without PDO (protected designation of origin)	
Wine with PGI (protected geographical indication)	
Country wine	14 °NM
Moravian country wine	
Bohemian country wine	
Wine with PDO (protected designation of origin)	
Quality wine (varietal or branded)	15 °NM
Quality wine with predicate (varietal or branded)	
Kabinetní víno – Kabinet wine	19 °NM
Pozdní sběr – Late harvest	21 °NM
Výběr z hroznů – Special selection of grapes	24 °NM
Výběr z bobulí – Special selection of berries	27 °NM
Ledové víno – Ice wine	27 °NM
Slámové víno – Straw wine	27 °NM
Výběr z ciběb – Special selection of botrytis-affected berries	32 °NM
Wine with original certification (VOC)	pursuant to the statutes of the VOC association



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Quality-based wine categorisation

Wine Regions and Sub-regions – MORAVIA

climate is very warm and dry. The largest wine communes include Valtice, Novosedly, Mikulov, Dolní Dunajovice, Sedlec, Popice, Brod nad Dyjí, Pavlov and Horní Věstonice.

White varieties occupy a significantly larger vineyard area (3,225 ha), with Welschriesling prevailing, traditionally followed by Grüner Veltliner. Both are regularly used as base wines for the production of sparkling wines. Others include Rhein Riesling, Müller Thurgau and Sauvignon Blanc. and Burgundian varieties such as Chardonnay and Pinot Gris, which produce wines of distinctive taste from this sub-region. Blue varieties are represented mainly by Saint Laurent, Frankonia and Zweigeltrebe. Cabernet Sauvignon and Merlot have been recently tested on a larger scale. Valtice is located in this sub-region and is the seat of several wine organisations – including the National Wine Centre and Wine

Velké Pavlovice Sub-region



Salon, the Wine Academy and the Secondary School of Viticulture. The Lednice-Valtice Park Area, a Unesco World Heritage Site, is situated between Lednice and Valtice.

Velké Pavlovice Sub-region

75 wine communes, 7,209 winegrowers, 4,772 ha of vineyards

This region is a part of the Hustopeče bioregion located in the Hustopeče-Kyjov Highlands formed by limestone and loess soils. Occasional ridges, e.g. Přítlucká kupa, stand out from the sub-regions' undulating relief. The first string of wine slopes, running along the motorway between Velké Němčice and Velké Bílovice, is warmer than other slopes higher up in the hills. The largest wine commune in the Czech Republic, Velké Bílovice, contains 695 ha of vineyards nurtured by 1,059 growers.

Other important communes include Čejkovice, Velké Pavlovice, Kobylí, Hustopeče, Rakvice, Němčický, Zaječí, Bořetice and Přítluky. This sub-region is the very heart of production of Moravian red wines. Blue varieties are grown on an area of 2,006 ha – the largest of all Moravian wine sub-regions. They include Saint Laurent, Frankovka, Blauer Portugieser, Zweigeltrebe and a relative newcomer, André. White varieties are represented mainly by Grüner Veltliner, Müller Thurgau and, in older

vineyards, the traditional grapevine of the Klobouky area – Neuburger. Other white grapes grown here are Rhine Riesling, Pinot Blanc and Pinot Gris, Chardonnay and Traminer.

Slovácko Sub-region

115 wine communes, 8,408 winegrowers, 4,335 ha of vineyards

The environmental conditions in this area are the most varied of all the sub-regions. The Morava River divides the sub-region into two parts – the Chřiby wine slopes on the right riverbank, with the Ždánice Forest in the background, and the town of Bzenec, famous for its Rhine Riesling, which is locally called "Lipka". The left bank belongs to the Carpathian Province, with the southern foothills of the White Carpathians open to warm southeasterly airstreams. The deep soils of Strážnice and Blatnice, rich in water, bear full grapes that produce the traditional blended wine "Blatnický Roháč" made from Rhine Riesling, Pinot Blanc and Green Sylvaner. The climate here is more continental.

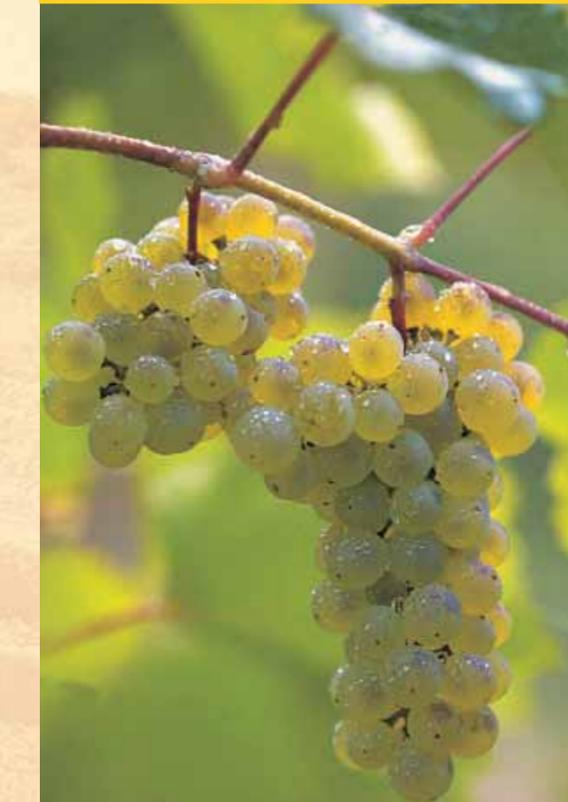
The southernmost part of the sub-region is the "Podluží" area, with mostly flatter terrain and wine slopes along a terrain fault at the Kyjovka River. Major wine communes include Mutěnice, Blatnice pod sv. Ant., Hovorany, Prušánky, Bzenec, Moravská Nová Ves, Lipov, Dambořice, Strážnice and Břeclav. Two-thirds of the sub-region's vineyards bear white varieties, whereas one-third is dedicated to red grapes. The most popular varieties are Müller Thurgau and Rhine Riesling, followed by Grüner Veltliner, Pinot Blanc, Welschriesling and Chardonnay. Aromatic grapes are represented by

The Slovácko Sub-region



Sauvignon and Moravian Muscat. Frankovka, Saint Laurent, Zweigeltrebe, Blauer Portugieser and Cabernet Moravia prevail among the blue varieties.

The most important white varieties / by popularity



Müller Thurgau

Early-ripening, regular crop, harmonious wines, fresh, with delicate Muscat-fruity aroma, sometimes with grapefruit and peach tones, lower acid content. Suitable with light meals, soft cheeses.

Veltlínské zelené

(Grüner Veltliner)
Traditional in the Velké Pavlovice, Znojmo and Mikulov areas. Not only wine for everyday consumption, but also distinctive varietal wines with lime-flower aroma when grown on clay soils or with a peppery touch if coming from loess. Suitable for the production of sparkling wines. Suitable for drinking alone or to accompany white meats, starters and hard cheeses.

Ryzlink vlašský

(Welschriesling)
Traditional in the Mikulov area, proven successful with regular cropping and good frost tolerance. Higher acidity in early stages, gradually growing milder with age. Young wines characterised by fruity tones of currant or gooseberry, later acquiring the pleasant aroma of meadow flowers. Suitable for the production of sparkling wines. Served with starters, fish meals.

Ryzlink rýnský

(Rhein Riesling)
Widespread in all sub-regions thanks to its frost tolerance and superb quality predicate wines. Sometimes has a higher level of acidity. Fine, delicate scent of lime-flower, mature aromas resembling apricot, peach or pineapple. Served with starters, white meat and fine fish dishes.

Rulandské bílé

(Pinot Blanc)
Wine grapes coming from limey soils show the best quality and fullness. Widespread in all sub-regions. Full-bodied wine with a mineral character and flowery aroma, which matures into the scent of pear and bread crust. Suitable with dark and spicy meat, feathered game.

Sauvignon Blanc

Very popular with some wine lovers for its distinct grassiness in young wines, with nettle and green pepper scent. Grapes grown in warm locations take on blackcurrant, gooseberry, mixed lemon and kiwi aromas during ripening. Good with asparagus, fish and seafood.

Chardonnay

Requires limey soils and an excellent location to allow grapes to mature into predicate wine quality. Cooler climates give the wine a green apple aroma with an acacia touch. Mature wines taste of honey and hazelnuts, those

Rulandské šedé

(Pinot Gris)
The first of all the Burgundian varieties to ripen and has a high sugar content. Produces full wines with sweet honey and a soft orange zest touch. Higher alcohol levels and a long finish. Suitable with rich meat-and-sauce dishes and desserts.

Tramín červený

(Traminer)
Golden-yellow in colour, with honey and raisin aroma and whiffs of tea rose; matures into orange, cinnamon and honeysuckle. Full-bodied wine with lower acidity and frequently residual sugar. Enjoyable with desserts, Asian cuisine; sweet dishes and goose liver pâtés.

Along with traditional varieties some recent cultivars are grown: **Pálava** was developed at the Wine Research Centre of Perná by crossing Red Traminer and Müller Thurgau. The result is a wine resembling Traminer yet with richer vanilla tones. **Aurelius** (Rhine Riesling x Neuburger) produces wines similar to Riesling, with more intense spiciness and a wider range of aromatic essences. The Research Centre of Polešovice produced **Moravian Muscat** (Muscat Ottonel x Prachttraube), giving pleasing, harmonious Muscat wines.

The most important red varieties / by popularity



Svatovavřínecké (Saint Laurent)

The most popular of the blue varieties. Produces wine of dark garnet colour with violet reflections. Sometimes exhibits pronounced tannins accompanied by tart acids. The aroma contains morello and blackcurrant tones. Acquires velvety fullness through bottle aging. Served with dark meat and game.

Frankovka (Frankonia)

Traditional in Moravia, late-ripening grapes. Requires excellent locations, suitable for gravel soils. Wines of dark ruby colour and higher acidity when young. Maturation softens the wine and allows pleasant spiciness, fruit extracts and smooth fullness to take over. Ideal for spicy meat, game, pâtés and blue cheeses.

Zweigeltrebe

A highly productive and well-resistant variety introduced at the end of the last century. Produces wines of garnet colour with morello and berry-fruit aroma. A well-controlled vintage can smooth tones from tannins that are dominant in some young wines. Served with pasta, pheasant, dark meat and blue cheeses.

Rulandské modré (Pinot Noir)

The oldest blue variety grown in both wine regions. Requires prime locations. Wines of pale ruby to brick-red colour with a golden rim around the edge. Young wines are char-

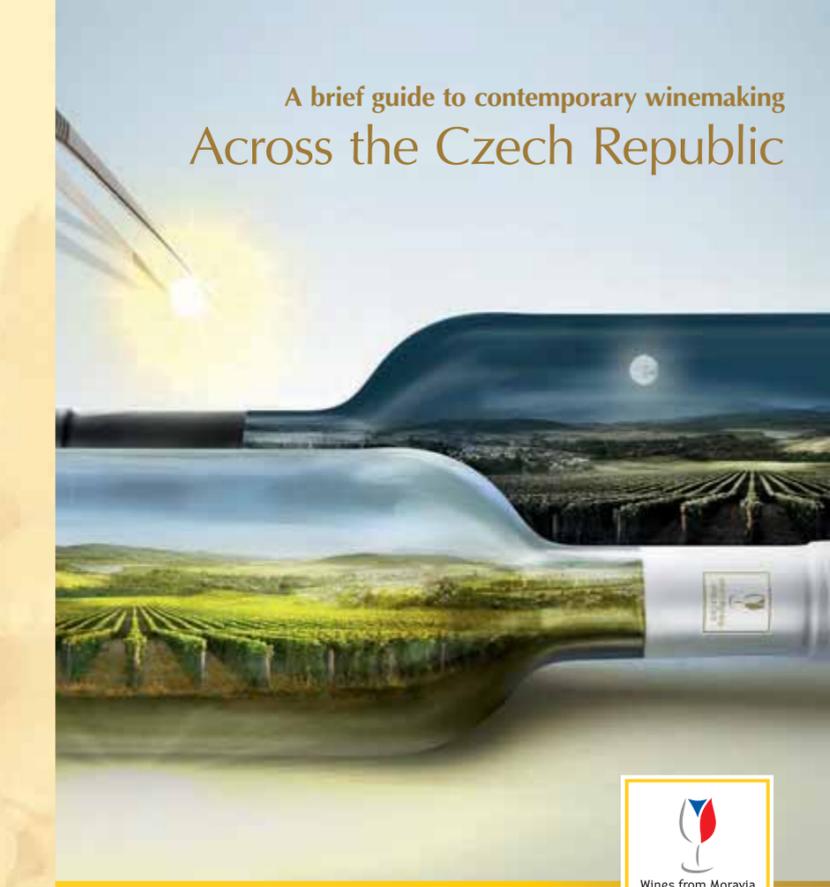
acterised by an aroma reminiscent of strawberries, raspberries and black cherries. Mature wines have a scent of plum jam, leather and forest floor. Spicy and full taste with a long finish. Excellent served with game and mature cheeses.

Modrý Portugal

(Blauer Portugieser)
Grape ripening is medium, wine of ruby colour with delightful floral freshness, low in tannins. Light and pleasant to drink. Well suited to duck, pasta and mature cheeses.

A number of new or imported black grape varieties have appeared in the country recently. The Vine Research Centre at Velké Pavlovice developed **André** (Frankovka x Saint Laurent), producing excellent full-bodied red wines if grown in deep clay soils in warm locations. **Cabernet Moravia** (Cabernet Franc x Zweigeltrebe), developed by L. Glos in Moravská Nová Ves, has similar terroir requirements to produce wines with a Cabernet-like bouquet which are dark and round. The French varieties of **Cabernet Sauvignon** and **Merlot**, neglected in the past due to their long grape ripening requirement, have been gradually integrated into the local blue-variety assortment thanks to global climatic warming. The German early variety **Dornfelder** produces dark wines. The richest in colour are **Alibernet**, **Neronet** and **Rubinet**.

A brief guide to contemporary winemaking Across the Czech Republic



Sweetened by the sun, spiced by the night

