

sandy plain of the Boří forest. The climate is very warm and dry. The largest wine communes include Valtice, Mikulov, Dolní Dunajovice, Novosedly, Perná, Sedlec, Pavlov, Brod nad Dyjí, Popice.

White varieties occupy a significantly larger vineyard area (3,771 ha), with Welschriesling prevailing, traditionally followed by Grüner Veltliner. Both are regularly used as base wines for the production of sparkling wines. Others include: Riesling, Sauvignon blanc and Müller Thurgau. Burgundian varieties such as Chardonnay and Pinot gris produce wines of distinctive taste from this sub-region. Blue varieties are represented mainly by Saint Laurent, Blaufränkisch and Pinot noir. Cabernet Sauvignon and Merlot have been recently tested on a greater scale. Valtice is located in this sub-region, and is the seat of several wine organisations – including the National Wine Centre and Wine Salon, the Wine Academy and the

Vekopavlovická Wine Sub-Region



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

Vekopavlovická Wine Sub-Region

75 wine communes, 6,758 winegrowers, 4,851 ha of vineyards

The region is a part of the Hustopeče bioregion, located in the Hustopeče-Kylov Highlands formed by limestone and loess soils. Occasional ridges, e.g. Přítulcká kupa, stand out from the sub-regions's 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 755 ha of vineyards, nurtured by 964 growers. Other important communes include Čejkovice, Velké

Pavlovce, Kobylí, Hustopeče, Zaječ, Rakvice, Němčičky, Bořetice and Přítluky. This subregion is the very heart of the production of Moravian red wines. Blue varieties are grown on the area of 1,850 ha – the largest of all Moravian wine sub-regions. They include Blaufränkisch, Saint Laurent, Zweigeltrebe, Blauer Portugieser, 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 are Pinot gris, Chardonnay, Sauvignon blanc, Gewürztraminer and Riesling.

Slovácká Wine Sub-Region

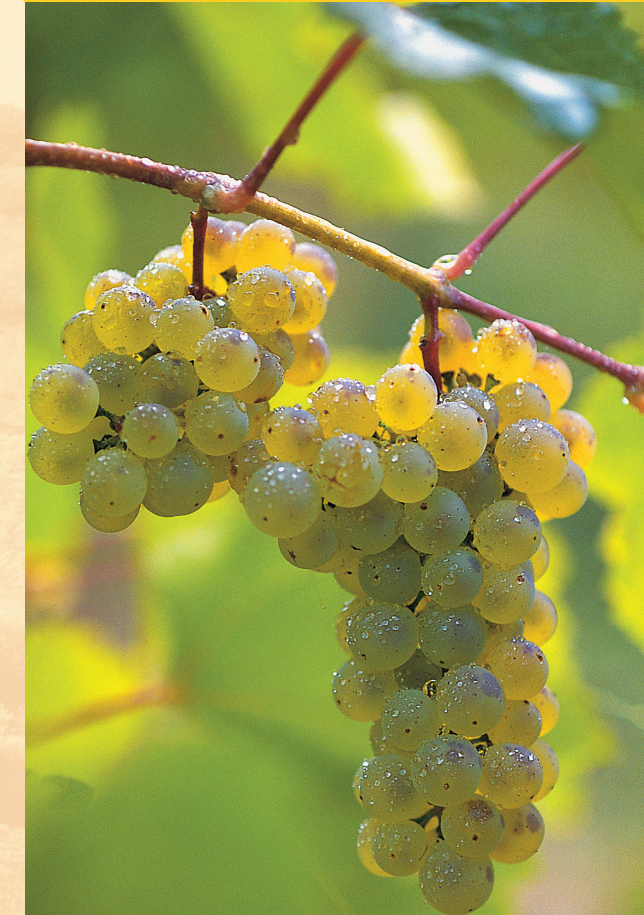
117 wine communes, 8,006 winegrowers, 4,405 ha of vineyards

The environmental conditions in this area are the most varied of all the sub-regions. The Morava River divides the sub-region in 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, locally called “Lipka”. The left bank belongs to the Carpathian Province, with the southern foothills of the White Carpathians open to warm southeast air-streams. 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 is more continental. The southernmost part of the subregion 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, Hrušky 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 Riesling and Müller Thurgau, followed by Grüner Veltliner, Pinot blanc, Chardonnay and Pinot gris. Aromatic grapes are represented by Sauvignon and Moravian Muscat. Blaufränkisch, Saint Laurent, Zweigeltrebe, Blauer Portugieser and Pinot noir prevail among the blue varieties.

Slovácká Wine Sub-Region



The most important white varieties / according to popularity



Veltlínské zelené (Grüner Veltliner)

Traditional in Velké Pavlovce, 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.

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.

Ryzlink rýnský (Riesling)

Wide-spread 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 apricots, peach or pineapple. Served with starters, white meat and fine fish dishes.

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 with fruity tones of currant or gooseberry, later acquiring pleasant aroma of meadow flowers. Suitable for the production of sparkling wines. Served with starters, fish meals.

Rulandské šedé (Pinot gris)

Ripens first of all the Burgundian varieties and has high sugar content. Produces full wines with sweet honey and soft orange zest touch. Higher alcohol levels and long finish. Suitable with rich meat-and-sauce dishes and desserts.

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 limy soils and excellent location to allow grapes to mature into predicate wine quality. Cooler climates give off green apple aroma with acacia touch. Mature wines taste of honey and hazelnuts, those from warmer climates with mango, cream, banana, pineapple, canary melon. Served with white meat and fish.

Rulandské bílé (Pinot blanc)

Grape wines coming from limy soils show best quality and fullness. Widespread in all subregions. Full-bodied wine with mineral character and flowery aroma, which matures into pears and bread crusts. Suitable with dark and spicy meat, feathered game.

Tramín červený (Gewürztraminer)

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 or goose liver pate.

Along with traditional varieties some recent cultivars are grown: **Pálava** was developed at the Wine Research Centre of Perná by crossing Gewürztraminer and Müller Thurgau. The result is a wine resembling Gewürztraminer yet with richer vanilla tones. **Aurelius** (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 / according to popularity



Frankovka (Blaufränkisch)

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, pates and blue cheeses.

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. Through bottle aging, acquires velvety fullness. Served with dark meat and game.

Zweigeltrebe

Highly productive and well-resistant variety, introduced at the end of 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 golden rim around the edge. Young wines are characterized with 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 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 blue grape varieties have appeared in the country recently. The Vine Research Centre at Velké Pavlovce developed **André** (Blaufränkisch x Saint Laurent), producing excellent full-bodied red wines if grown on deep clay soils in warm locations. **Cabernet Moravia** (Cabernet Franc x Zweigeltrebe), developed by L. Glos in Moravská Nová Ves, has similar terroir demands to produce wines of Cabernet-like bouquet which are dark and round. The French varieties of **Cabernet Sauvignon** and **Merlot**, neglected in the past due to long grape ripening requirement, have been gradually integrated in 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

