



THE GRAPE VARIETIES

MOST COMMONLY CULTIVATED
IN THE CZECH REPUBLIC



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Wines from Bohemia
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This brochure contains a summary of the grape varieties most commonly grown in the Czech Republic. In addition, it includes a depiction of the grapes and foliage, the aromatic profile and description of the wines, recommended food pairings, the variety's origin, including its varietal parentage, data listed in the National Register of Plant Varieties and, if applicable, its synonyms. The area currently under vine is also given along with and its percentage of the total vineyard area. The grape varieties (15 white and 10 red) are ranked in descending order according to the hectares planted. To conclude, a glimpse at the varietal representation in the individual wine sub-regions is given. This material will serve as a brief overview of the varietal range in our vineyards and a brief description of the wines produced from them.

Texts: The National Wine Center, o.p.s.

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NOT FOR SALE

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**VARIETY IS THE MOTHER OF
WINE, VINEYARD SITE AND
SOIL COMPOSITION ARE THE
WINE'S FATHER AND THE
VINTAGE IS ITS DESTINY.**

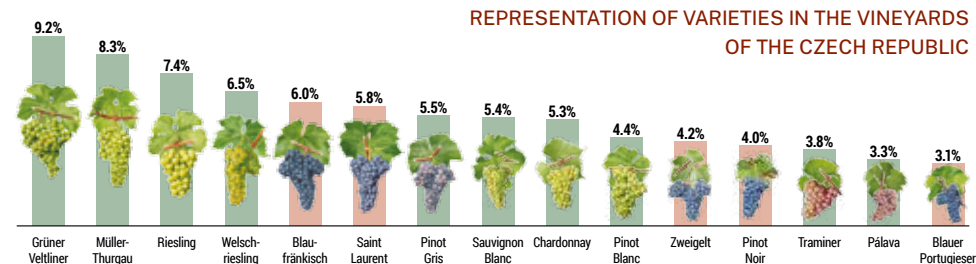
(Wine wisdom)

The variety from which wine is produced is the most important factor influencing its taste. However, one variety grown in the same place may yield two very different wines. On the other hand, two different varieties cultivated separately may give very similar wines. This is due to other factors – location, climate, soil, cultivation and production methods, vintage and the vintner – that also influence taste and quality.

The grapevine belongs to the extensive *Vitis* genus of which thousands of varieties are grown worldwide, some destined for wine production, others for direct consumption or making raisins.

The Czech Republic is a country with a very rich varietal palette. Vines are cultivated on 18,000 hectares, the vast majority of these are for making wine and less than 1% represent rootstock and table grapes. 71% of the total vineyard area is planted with white varieties. Some of the varieties represented are cultivated around the world, others are found only in certain areas, some come from abroad and others are unique to this country. Our best-known local new crossings are Pálava, Moravian Muscat and Aurelius for white wines, with André, Cabernet Moravia and Neronet for reds.

Quality wines are produced from 35 white (intended for the production of white wine, however, some having pink coloured berries) and 26 red grape varieties (especially for making red or rosé wines) listed in the National Register of Plant Varieties and from varieties registered in other EU member states. Land wines may also be produced from the Grüner Portugieser, Modrý Janek, Ranuše muškátová, Grauer Portugieser, Gelber Traminer and Veltliner Rotweiss.



The varietal composition is constantly changing – once Grüner Sylvaner and Blauer Portugieser prevailed. Nowadays, Grüner Veltliner, Müller-Thurgau, Riesling, Welschriesling, Blaufränkisch and Saint Laurent – each having an area of over 1,000 ha – together comprise almost half our vineyards. Whereas the representation of the most cultivated varieties in Moravia almost copies the overall statistics of the Czech Republic, in Bohemia the composition of the six most cultivated varieties is very different. Müller-Thurgau followed by Riesling have the largest share, while the red cultivars such as Pinot Noir, Saint Laurent, Blauer Portugieser take the lead with Pinot Gris coming next.

Other varieties in the National Register of Plant Varieties than the 25 most cultivated are for white wines made from Aurelius, Auxerrois, Děvín, Florianka, Irsai Oliver, Kerner, Lena, Medea, Muscat Ottonel, Rulenska, Svojsen, Tristar, Veritas, Vrboska; while for reds: Acolon, Agni, Ariana, Blauburger, Cabernet Dorsa, Fratava, Frühburgunder plus three varieties – the so-called “teinturières” (or red-fleshed varieties) – Alibernet, Neronet and Rubinet. The list also includes

the so-called PIWI varieties (from the German “pilz widerstandsfähigkeit” = fungus resistant): Erilon, Malverina, Mery, Rinot, Savilon, Vesna for whites and Cabernet Cortis, Cerason, Kofranka, Laurot, Nativa and Sevar for reds.

**THE NATIONAL REGISTER OF PLANT
VARIETIES**

*List of plant varieties registered in the
Czech Republic, maintained by the
Central Institute for Supervising and
Testing in Agriculture (CISTA).*

WHITE GRAPE VARIETIES



VELTLÍNSKÉ ZELENÉ

GRÜNER VELTLINER

The most planted grape variety in our vineyards. Depending on the ripeness in a given year Grüner Veltliner gives wines that are zingy and refreshing, having soft muscat tones, well-suited not only to everyday consumption but it also accounts for top-quality wines having a green-straw hue and the honeyed tones of linden flowers on the nose. When matured in bottle we first of all encounter the spicy notes of white pepper which slowly evolve into a delicate almond palate with a creamy texture. This grape is often used in cuvées for making sparkling wines. The young wines are best served to accompany cold meats, while the mature ones go with beef or neutral sauces. Wonderful to pair with fried Christmas carp or other freshwater fish.

CURRENT AREA IN THE CZECH REPUBLIC:
1,654 ha (9.2%)

ORIGIN:
probably Austria

Year of entry in the National Register of Plant Varieties: 1941



MÜLLER THURGAU

MÜLLER-THURGAU, RIVANER

Müller-Thurgau is the second-most planted grape variety in our vineyards. Its name derives from the combination of the surname of its breeder, Professor Hermann Müller and the name of the Swiss canton of Thurgau, where he came from. The wines are blessed with a light colour, having greenish-straw shades and are medium to full-bodied, lively and nicely balanced. On the nose and palate, one can find the scent of muscat with tones of nettle and peach, then citrus fruits, gooseberry and blackcurrants. It goes well with starters, vegetable soups, fish and fresh cheeses.



CURRENT AREA IN THE CZECH REPUBLIC:

1,499 ha (8.3%)

ORIGIN:

Germany,
a crossing of 'Riesling' × 'Madlenka královská'

Year of entry in the National Register of Plant Varieties: 1941



RYZLINK RÝNSKÝ

RIESLING

Wines from the Riesling grape excel with their wide range of fragrances, from fruity to spicy, mineral, earthy and even smoky – depending on the type of soil and vintage. Most often, you will come across ripe apricots, linden flowers and quince flavours, which with age will mature to acquire a hint of petroleum. Wines with a greenish-straw hue when young gradually change colour to display deep golden tinges through maturing, while those with a special selection of berries take on shades of amber. Wines are distinguished by their high quality and their unrivalled status to accompany cold starters, trout as well as other fish, light poultry dishes, while the sweeter and more luscious versions are a good match for desserts.



CURRENT AREA IN THE CZECH REPUBLIC:

1,342 ha (7.4%)

ORIGIN:

Germany, probably a random crossing of
'Heunisch Weiss' × ('Traminer' × autochthonous
Rhineland variety)

Year of entry in the National Register of Plant Varieties: 1941



RYZLINK VLAŠSKÝ

WELSCHRIESLING

Welschriesling gives pleasingly fresh wines which are full and well-balanced on the palate. In younger wines with a straw-green colour, one will find a wide variety of flavours ranging from fruity currants or gooseberry, through to scents of meadow flowers reaching up to delicate honeyed notes with a hint of raisins and sultanas in mature styles. This grape often forms the base for sparkling wines and is also well suited to cellaring. Wines from Welschriesling go perfectly well with cold starters, vegetable dishes, mature cheeses, light fish dishes, but also excel with an assortment of freshly made pork products.



CURRENT AREA IN THE CZECH REPUBLIC:

1,168 ha (6.5%)

ORIGIN:

Not clear, perhaps Italy

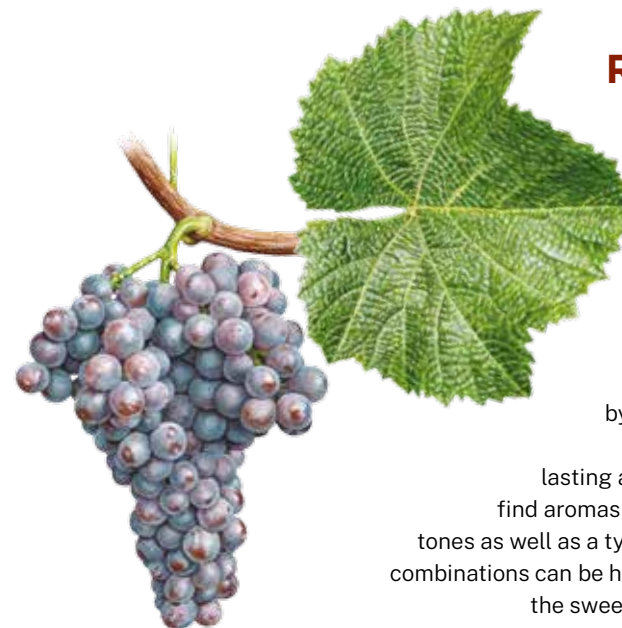
Year of entry in the National Register of Plant Varieties: 1941



RULANDSKÉ ŠEDÉ

PINOT GRIS

You can expect wines from this very old grape variety to have the characteristic aromas of red orange and honey, while the palate is full-bodied with ample, smooth flavours. The wines are golden-yellow in hue and typified by their glycerol content and alcohol, as well as their characteristic long-lasting aftertaste. In the wines, we can also find aromas of mango, pear, spices and botrytis tones as well as a typical hint of breadiness. Wonderful combinations can be had with rich and spicy dishes, while the sweeter wines are perfect with desserts.



CURRENT AREA IN THE CZECH REPUBLIC:

985 ha (5.5%)

ORIGIN:

France, Pinot bud mutation

Year of entry in the National Register of Plant Varieties: 1941



SAUVIGNON

SAUVIGNON BLANC

Sauvignon Blanc rates amongst the highest quality wines from northern wine regions. They are a light straw-green, intensely aromatic and spicy, with a zesty acidity. They catch one's attention with their great range of fragrances, from grass and nettles to shades of orchard fruit. On both the nose and palate, we find blackcurrant, gooseberry, kiwi fruit and peach in the drier styles, while in the sweeter versions, there is pineapple, honey, mango, passion fruit and also acacia and orange blossom. Aromatically expressive and dry Sauvignons are well suited to serve as an aperitif, while the more mature examples are best matched with asparagus specialities, fish and goat's cheese.



CHARDONNAY

Wines of the Chardonnay variety are remarkable for their full and long-lasting palate. However, the specific manifestation of these light-green to golden-coloured wines alters according to the varied climatic and soil conditions.

In cooler climates, the wines are characterised by their crisp acidity with tones of green apple and acacia flowers, while in warmer zones they take on a more tropical character with the flavours of mango, cream and occasionally even ranging to honey and caramel. They are finely suited to festive occasions and go well with hearty soups, white-meat dishes and cream sauces. They also match perfectly with paté and seafood.



CURRENT AREA IN THE CZECH REPUBLIC:
975 ha (5.4%)

ORIGIN:
France, Loire Valley; probably
a random crossing of 'Chenin blanc' × 'Traminer'

Year of entry in the National Register of Plant Varieties: 1952

CURRENT AREA IN THE CZECH REPUBLIC:
962 ha (5.3%)

ORIGIN:
This native variety of France probably originated from
a chance crossing of the variety 'Heunisch Weiss' with
a variant from the Pinot group

Year of entry in the National Register of Plant Varieties: 1987



RULANDSKÉ BÍLÉ

PINOT BLANC

Pinot Blanc gives wines that are elegant, harmonious, full-bodied and rich. They have a greenish-yellow colour and a delicate floral scent. With maturation, their colour deepens and the original vivid aromatic expression becomes very distinctive and develops into one of ripe pears, red fruit and hazelnuts. This versatile variety is well-suited to the production of wines having a special selection of berries and even the noble qualities of botrytis, while also being ideal for sparkling wines. Pinot Blanc pairs brilliantly with smoked fish, chicken, light beef dishes, pork and mature cheeses.



TRAMÍN ČERVENÝ

GEWÜRZTRAMINER

Wines from this ancient grape variety have a greenish-straw to golden-yellow colour and are characterised by their intense nose and spiciness, underlined with sweet honey and hints of dried fruit. The primary aroma can be compared to that of tea rose petals, and is accompanied by further nuances – fragrances such as tropical fruits, apricots, violets or peonies, as well as spiciness evoking ginger and cinnamon. Wines from ripe grapes are full and opulent, with a concentrated viscous structure. They can be served as the aperitif for ceremonial occasions, or paired with either goose-liver paté or oriental dishes.



CURRENT AREA IN THE CZECH REPUBLIC:
792 ha (4.4%)

ORIGIN:
France, Pinot bud mutation

Year of entry in the National Register of Plant Varieties: 1941

CURRENT AREA IN THE CZECH REPUBLIC:
688 ha (3.8%)

ORIGIN:
Not known, probably Austria or South Tyrol

Year of entry in the National Register of Plant Varieties: 1941



PÁLAVA

Wines from this uniquely Moravian variety are rather similar in character to the Traminer cultivars, being aromatic, though distinctly spicier. Their refined harmony also makes them more attractive for many consumers. They are full-bodied, with lower acidity and a long finish. They boast a golden-yellow colour and on the nose as well as the palate, we find lychee, mandarin and exotic spices such as nutmeg and vanilla. They pair brilliantly with spicy dishes, paté, roasted poultry, smoked or soft-rind cheeses and desserts.



CURRENT AREA IN THE CZECH REPUBLIC:
594 ha (3.3%)

ORIGIN:
Morava Wine Region,
a crossing of 'Traminer' x 'Müller-Thurgau'

Year of entry in the National Register of Plant Varieties: 1977



MUŠKÁT MORAVSKÝ

MORAVIAN MUSCAT

The quality wines from this variety, which was originally developed in Moravia, possess a highly muscaty nose and reflect more than any other variety the skill and experience of the winemaker. Delicately aromatic wines with fine acidity have a green-straw hue colour and the nose of tangerines and oranges so typical of muscat grapes. The dry wines from Moravian Muscat best serve as an aperitif, possibly in tandem with a delicate paté or asparagus, the semi-sweet ones combine beautifully with sweet desserts.



CURRENT AREA IN THE CZECH REPUBLIC:
451 ha (2.5%)

ORIGIN:
Morava Wine Region,
a crossing of 'Muscat Ottonel' x 'Prachtraube'

Year of entry in the National Register of Plant Varieties: 1987



HIBERNAL

The wines display a greenish-yellow colour, a pronounced nose and a well-balanced palate. They owe their popularity to the distinctive aromas of peaches, blackcurrants, so very typical of Sauvignon Blanc, and also to the nose of linden flowers, apricots and other floral scents that are mostly characteristic of Riesling. The palate is rounded, spicy and harmonious. Hibernál can be happily paired with starters, asparagus, fish or seafood. The sweeter types are especially well-suited with desserts.



NEUBURSKÉ

NEUBURGER

Neuburger gives finely fragrant wines with a palate that is full and well-balanced. The highest quality and the most interesting wines, with their straw to golden-yellow colour, are created through prolonged bottle maturation. On the palate, they are opulent, medium-full to full-bodied, velvety and viscous. They have a floral-fruity character with an inimitable spicy, cinnamon palate. On the nose as well as the palate, hints of walnut, raspberry and cream predominate. Neuburger pairs successfully with meat dishes in cream sauces, roast poultry and duck and goose-liver patés.



CURRENT AREA IN THE CZECH REPUBLIC:
301 ha (1.7%)

ORIGIN:
Germany, a crossing of ('Seibel 7.053' × 'Riesling'
clone 239 Gm) F2 generation; PIWI variety

Year of entry in the National Register of Plant Varieties: 2004

CURRENT AREA IN THE CZECH REPUBLIC:
288 ha (1.6%)

ORIGIN:
Austria,
a random seedling of 'Röter Veltliner' × 'Grüner Sylvaner'

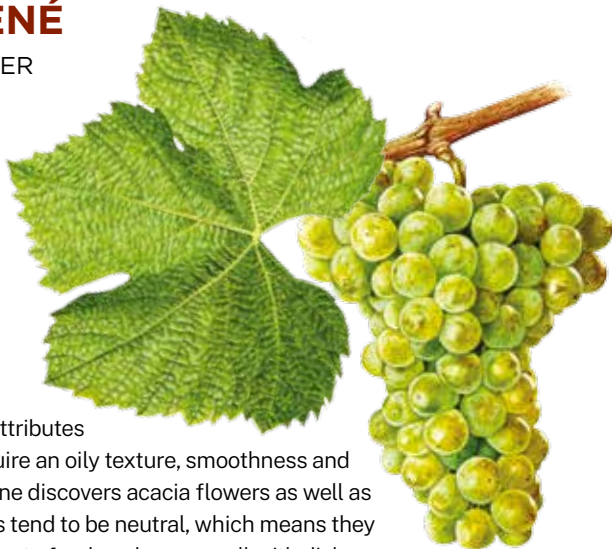
Year of entry in the National Register of Plant Varieties: 1941



SYLVÁNSKÉ ZELENÉ

GRÜNER SYLVANER, SYLVANER

The Sylvaner grape variety has a yellowy-golden hue and a zesty nose. The more youthful wines offer a hint of grassiness leading to gooseberry. In younger wines the palate is ample, round and lightly spiced with a distinctive acidity. When reaching greater ripeness, the grapes can give wines with special attributes which, when maturing in bottle, acquire an oily texture, smoothness and supple harmony, while on the nose one discovers acacia flowers as well as mineral and vegetal tones. The wines tend to be neutral, which means they do not interfere with the taste of delicate food, and marry well with dishes made using rabbit, poultry or pork, appetisers and cream sauces.



CURRENT AREA IN THE CZECH REPUBLIC:
166 ha (0.9%)

ORIGIN:
Austria, probably a crossing between 'Traminer' × 'Österreichisch Weiss'. One of the parents of Österreichisch Weiss was Heunisch Weiss.

Year of entry in the National Register of Plant Varieties: 1941

VELTLÍNSKÉ ČERVENÉ RANÉ

MALVASIA



This early-ripening grape variety is characterised by its golden-yellow to gold colour. The nose is multi-layered and subtle, with hints of almonds, banana and elderflower. On the palate, the wine comes across as pleasingly fruity and we can discern a mixture of garden fruit, almonds and freshly baked bread. This grape has been designated as one of the three "white" varieties permitted for the production of Saint Martin's wine. It matches well with hearty soups, cold starters and poultry dishes.

CURRENT AREA IN THE CZECH REPUBLIC:
153 ha (0.8%)

ORIGIN:
Lower Austria, a random crossing of 'Grüner Sylvaner' × 'Röter Veltliner'

Year of entry in the National Register of Plant Varieties: 1952



RED GRAPE VARIETIES



FRANKOVKA

BLAUFRÄNKISCH, LEMBERGER

In the best vintages, Frankovka wines are among the truly great wines of the Czech Republic, with a distinctive velvety texture. They have a dark, ruby colour, with younger wines have a distinctive combination of pronounced acidity and tannins, while the more mature wines gain a complex, spicy palate, with touches of blackberry and cinnamon. Depending on the ripeness of the grapes, Blaufränkisch wines are either suited to everyday food or, in the case of mature wines from a good vintage, go superbly with roasted game or poultry and blue-veined cheeses.

CURRENT AREA IN THE CZECH REPUBLIC:

1,079 ha (6.0%)

ORIGIN:

Slovenia (Lower Styria). It is a random crossing between varieties 'Blaue Zimtraube' × 'Heunisch Weiss'.

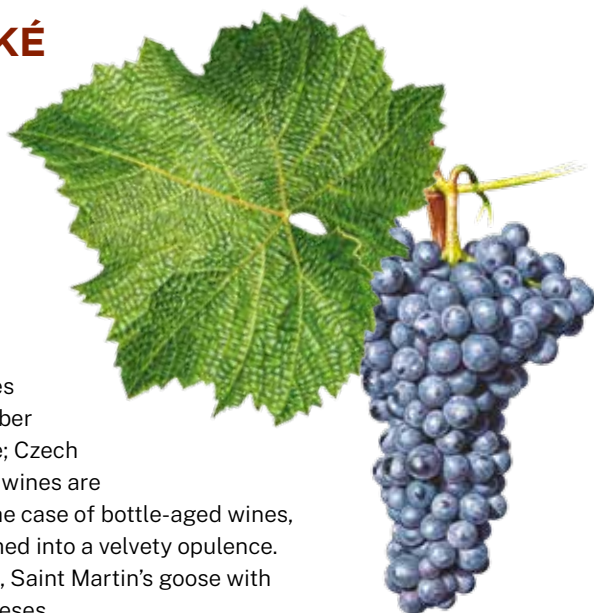
Year of entry in the National Register of Plant Varieties: 1941



SVATOVAVŘINECKÉ

SAINT LAURENT

Saint Laurent wines have gained much favour in this country, due to their deep crimson colour, varietal aromas of sour cherry, plum jam and sometimes even blackcurrant and distinctive tannin structure. You can taste the newly-released, young Saint Laurent wines for the first time on the 11th November after harvest as Saint Martin's wine; Czech answer to Beaujolais Nouveau. The wines are usually medium to full-bodied. In the case of bottle-aged wines, their striking character is transformed into a velvety opulence. Saint Laurent suits red meat, game, Saint Martin's goose with flapjacks and soft, blue-veined cheeses.



ZWEIGELTREBE

ZWEIGELT

Wines from the Zweigelt variety have a dark garnet colour with tinges of violet and can boast a bouquet of various spices and fruits, very often reminiscent of berry fruit. The nose and palate of the youthful wines become refined relatively fast. The wines, however, need to mature in wooden barrels. After a year of ageing, the pleasing nose and smooth velvety finish come as a pleasant surprise. On the palate, we encounter blackberries, sour cherries or maybe cherry compote and forest fruits. Red and rosé wines from this grape variety can accompany a range of grilled meat dishes, strong cheeses or even pasta.



CURRENT AREA IN THE CZECH REPUBLIC:
1,054 ha (5.8%)

ORIGIN:
France or Lower Austria,
one of the parents is Pinot Noir

Year of entry in the National Register of Plant Varieties: 1941

CURRENT AREA IN THE CZECH REPUBLIC:
753 ha (4.2%)

ORIGIN:
Austria, 'Saint Laurent' x 'Blaifränkisch'

Year of entry in the National Register of Plant Varieties: 1980

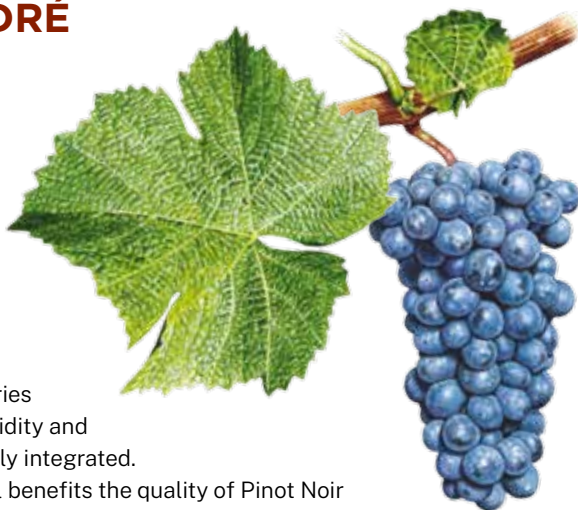


RULANDSKÉ MODRÉ

PINOT NOIR

Wines made from Pinot Noir tend to have a colour of between pale ruby and brick red with a amber rim encircling the sides of wine in the glass. Their bouquet and richness excel most especially after a maturation lasting several years, when they bring to mind the scents of leather, smoke, strawberries and dried plums. The refreshing acidity and light, smooth tannins are seamlessly integrated.

Ageing in bottle as well as in barrel benefits the quality of Pinot Noir enormously. It matches perfectly with roasted meat, feathered game, cheeses with white mould, and dishes prepared from mushrooms or bitter chocolate.



CURRENT AREA IN THE CZECH REPUBLIC:
728 ha (4.0%)

ORIGIN:
France, likely a random crossing of 'Meunier' x 'Traminer' or bud mutation of Pinot within the group

Year of entry in the National Register of Plant Varieties: 1941

MODRÝ PORTUGAL

BLAUER PORTUGIESER

The most typical characteristics of wines from this variety are their pale ruby colour, delicate, occasionally even floral nose and pleasing velvety palate with its lower acidity and tannin content. In the mouth, we discover tones of both violets and peony flowers, freshly cut hay, cherries and cassis. Wines from this variety are very food-friendly and can combine with a wide spectrum of dishes. Italian cuisine is often the perfect accompaniment for this variety, especially a variety of pasta dishes. Blauer Portugieser is the first variety from which Saint Martin's wines began to be made, and they go wonderfully well with the traditional roast goose.



CURRENT AREA IN THE CZECH REPUBLIC:
566 ha (3.1%)

ORIGIN: It comes from Slovenia (Lower Styria). It is a crossing between varieties 'Blaue Zimttraube' x 'Grüner Sylvaner'

Year of entry in the National Register of Plant Varieties: 1941



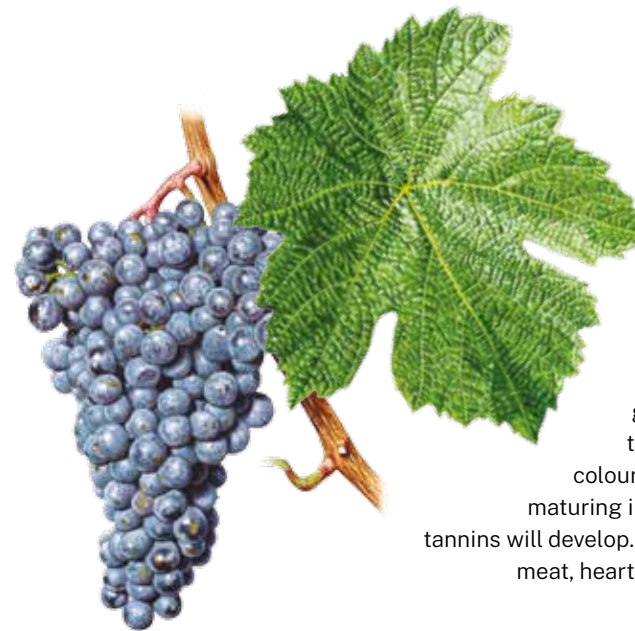
CABERNET SAUVIGNON

The Cabernet Sauvignon variety gives to a wine a deep colour with a tinge of blue when young, and developing an ever-stronger garnet colour with age. The typical nose is of blackcurrants, which is accompanied by the aroma of cherries, blackberries, marmalade, tobacco and cedar wood, depending on the ripeness of the grapes. The wine is powerful, with fantastic length, and after some bottle ageing, the result is a soft and velvety palate. These full-bodied, aromatic wines go extremely well with meat dishes, especially a joint of roast-lamb, beef steaks, turkey or spicy food with a piquant sauce. Rosé wines from this grape also go hand-in-hand with grilled meats and make for a pleasurable experience on warm summer evenings.



ANDRÉ

The harmonious wines coming from this native Moravian variety are reminiscent of the deep and full scent of sour cherries, black cherries and ripe blackberries, as found in southern types of wine. If the grapes are left to ripen very well, the wines will have a deep garnet colour, will be full and round, and after maturing in barrel, the smooth taste of ripe tannins will develop. André is served with game, dark meat, hearty dishes or mature blue cheeses.



CURRENT AREA IN THE CZECH REPUBLIC:
232 ha (1.3%)

ORIGIN:
France, likely a crossing between
'Cabernet Franc' × 'Sauvignon Blanc'

Year of entry in the National Register of Plant Varieties: 1980

CURRENT AREA IN THE CZECH REPUBLIC:
208 ha (1.2%)

ORIGIN:
Morava Wine Region,
a crossing between 'Blaufränkisch' × 'Saint Laurent'

Year of entry in the National Register of Grape Varieties: 1980



CABERNET MORAVIA

The Cabernet Moravia grape variety, with origins firmly in Moravia, gives wines of a dark garnet appearance, redolent with the aroma of blackcurrant, so characteristic of the Cabernet family of cultivars. After a spontaneous malolactic fermentation, which thereby reduces the acidity content, the wine is nicely balanced and full-bodied, smooth, with well-structured tannins and a lengthy finish. With maturation, its structure and balance intensify even more. It is well-suited for ageing in barrique oak barrels and it makes a fine accompaniment to game dishes, steaks, dark meat in thick creamy sauces and mature blue-veined cheeses.



CURRENT AREA IN THE CZECH REPUBLIC:
193 ha (1.1%)

ORIGIN:
Morava Wine Region,
a crossing between 'Zweigelt' and 'Cabernet Franc'

Year of entry in the National Register of Plant Varieties: 2001

DORNFELDER

The Dornfelder grape variety produces fine wines with subtly aromatic flavours. It is well suited to the production of 'quality wines' and 'wines with special attributes', and it may also be cultivated directly for the consumption of the grapes themselves. The wine's deep-crimson hue is the variety's most striking feature. On both nose and palate, we can find for example cranberries and other forest fruits, as well as hazelnuts, while wines made with less ripened berries will also feature notes of green peppers. When the wine is still youthful, it marries well with pasta dishes, while the fuller-bodied wines are best served with rich or spicy meat dishes, barbecues, game and strongly flavoured mature cheeses.



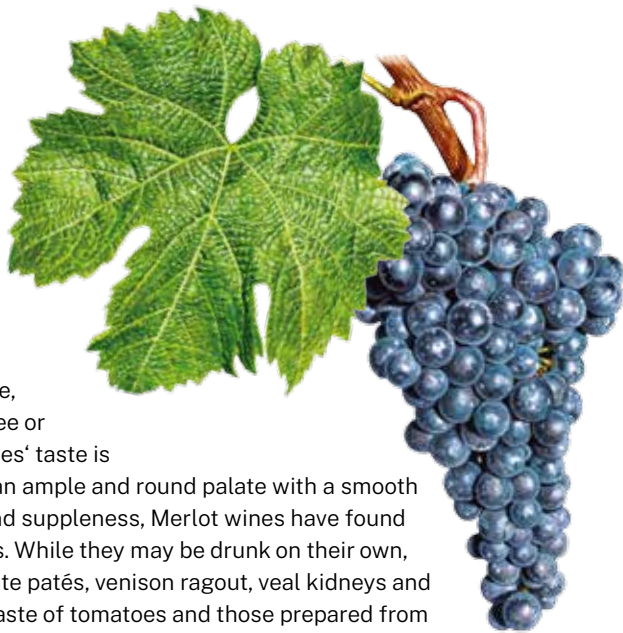
CURRENT AREA IN THE CZECH REPUBLIC:
155 ha (0.9%)

ORIGIN:
Germany, a crossing between
'Helfensteiner' × 'Heroldrebe'

Year of entry in the National Register of Plant Varieties: 2004

MERLOT

Wines from the Merlot cultivar have a deep garnet colour and a delicate aroma featuring overripe blackcurrant, combined with aromas of black cherries, plums and figs. Moreover, after a longer spell maturing in the bottle, the tones of tobacco, truffles, coffee or chocolate will also appear. The wines' taste is characterised by its lower acidity, an ample and round palate with a smooth texture. Due to their quaffability and suppleness, Merlot wines have found great popularity among consumers. While they may be drunk on their own, they also pair brilliantly with delicate patés, venison ragout, veal kidneys and dishes featuring the pronounced taste of tomatoes and those prepared from feathered game or with Emmental cheese.



CURRENT AREA IN THE CZECH REPUBLIC:
125 ha (0.7%)



ORIGIN:
France, it is a random crossing of varieties
'Madlenka modrá' (Madlenka Blue – no longer
existing variety) × 'Cabernet Franc'

Year of entry in the National Register of Plant Varieties: 2001



Wine Region
ČECHY (BOHEMIA)

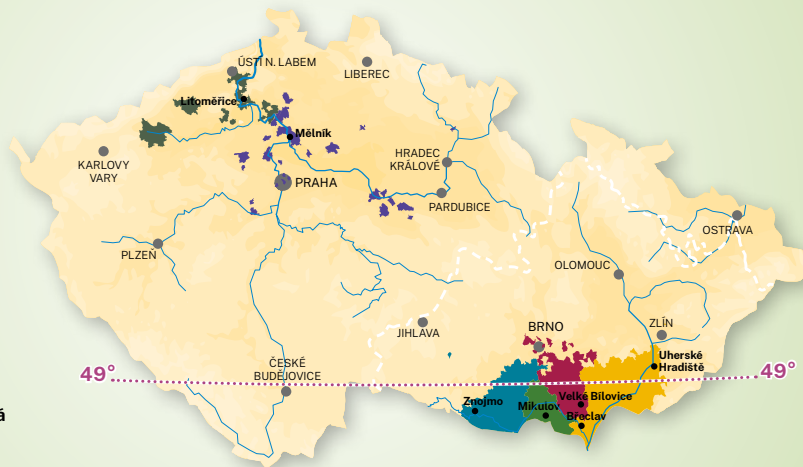
vinařská podoblast:

-  Litoměřická
-  Mělnická

Wine Region
MORAVA (MORAVIA)

Wine Sub-region:

-  Znojemská
-  Mikulovská
-  Velkopavlovická
-  Slovácká



The Czech Republic is divided into two wine regions, within which there are six sub-regions. Vines are cultivated on 18,000 hectares of vineyard, 96% of which are to be found in Moravia. Each sub-region has its own specific, varietal representation.

MĚLNICKÁ WINE SUB-REGION – The majority of vineyards sites lie on soils with calcareous bedrock or on sandy gravel deposits. The soils are lighter, warm and offer excellent conditions for the cultivation of white as well as red varieties. The largest areas are planted with **Riesling**, **Pinot Noir** and **Müller-Thurgau** cultivars. **Saint Laurent**, **Blauer Portugieser** and **Gewürztraminer** complete the six most cultivated varieties.

LITOMĚŘICKÁ WINE SUB-REGION – Most vineyards in our smallest wine sub-region lie on the south-facing slopes of the Central Bohemian Uplands, on the dark soils of weathered basalt which give the wines their distinctive mineral undertones. **Müller-Thurgau** plays the major role here, while other well-represented varieties are: **Saint Laurent**, **Pinot Noir**, **Riesling** and **Pinot Gris**.

ZNOJEMSKÁ WINE SUB-REGION – A veritable kingdom of white wines, among the most typical varieties are: **Sauvignon Blanc**, **Riesling** and **Grüner Veltliner**, which act as ambassadors of this country's first appellation system – VOC Znojmo. **Müller-Thurgau** and **Gewürztraminer** are also bountifully present. The fresh, aromatic, expressive and full-bodied wines locally owe their character to the cool winds and thermo-regulatory influence of three rivers. The share of red-grape varieties is far smaller, **Blafränkisch**, **Saint Laurent** and **Blauer Portugieser** from around Dolní Kounice enjoy a superb reputation.

MIKULOVSKÁ WINE SUB-REGION – The Mikulov area gives fine wines with a unique character and is a very special place for vine growing. The dominant feature of the sub-region are the limestone hills located at Pavlov known as Pálava. The deep loess soils offer a range of nutrients for the creation of aromatic compounds, a distinctive spiciness and authentic mineral expression. **Welschriesling** from here produces wines with an unmistakable character. Along with **Grüner Veltliner**, it has always been at the core of the Pálava vineyards. Additionally, **Riesling**, **Sauvignon Blanc**, **Chardonnay** and **Müller-Thurgau** are also successful. **Saint Laurent**, **Blafränkisch** and **Pinot Noir** represent the red grape varieties from this location.

VELKOPAVLOVICKÁ WINE SUB-REGION – The heart of red-wine production – in no other sub-region do we find so many vineyards with red grapes as here. The central part, with soils high in magnesium, is known by the name of Modré hory; red grape varieties are cultivated on over half the vineyard area. The most typical among these are **Blafränkisch**, **Saint Laurent** and **Blauer Portugieser**. However, on the sandy soils, white grapes flourish, especially aromatic varieties such as **Gewürztraminer**, **Pálava** and **Moravian Muscat**.

SLOVÁCKÁ WINE SUB-REGION – The spectrum of varieties is as varied as the natural conditions. The above-mentioned vineyards give full-bodied wines with a fresh character, delicate acidity and expressive aromas. Around the White Carpathian mountains, **Pinots Blanc** and **Gris**, **Sylvaner**, **Grüner Veltliner** and **Chardonnay** all excel, while exceptional **Riesling** comes from the higher, stony areas. Around Kyjov and Uherské Hradiště, early-ripening varieties like **Müller-Thurgau** or **Moravian Muscat** are widespread. The most planted red varieties are **Blafränkisch**, **Zweigelt**, **Saint Laurent**, **Blauer Portugieser** and **Pinot Noir**.

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