

VINAŘSTVÍ
ŠPALEK

SAUVIGNON
BLANC BIO



VINEYARD | WINE

Vinařství Špalek is an organic, family owned winery founded in 1970 by František Špalek. It has 12 hectares of vineyard under cultivation in Kraví Hora (Cow Hill) close to the city of Znojmo in South Moravia. It is transitioning to become fully biodynamic, using only natural composts, manures, and herbal “teas” for fertilization and pest control. All green work is done by hand. All wines are certified Vegan. The winery is located in the sub-region Znojmo | Moravia.

The current winemaker is Petr Ilgner, son of the founder. Another son, Marek, is responsible for sales and marketing.

This wine is BIO. It was spontaneously fermented with ambient yeasts. Clarification was done via gravity, settling. It was matured in stainless steel tanks on fine lees. There is only minimal sulfur used at the time of bottling for preservation. .

TASTING NOTES | PAIRING SUGGESTIONS

- This wine is beautiful and dry with tastes of green apple and mineral, soft acids
- Pairs beautifully with all seafood including oysters
- Serving Temperature: 11-13°C

ANALYTICS

- Residual Sugar: 0.9 g/L
- Acid: 4.8 g/L
- Alcohol: 14.0%

