Vinařství Šaler Špalek 2015



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 Kravi 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 is a fortified wine made from Zweigelt grapes, ideal as an aperitif, digestif, or added to enhance sauces and patés. It is recommended to serve this chilled.

Tasting Notes | Pairing Suggestions

- Beautiful ruby red colour
- Has an aroma of pickled cherries, with a sweet caramel taste and a long finish
- Pairs beautifully with blue cheese or chocolate
- Serving Temperature: 11-13°C

Analytics

- Residual Sugar: 96 g/L

- Acid: 4.7 g/L Alcohol: 16.0%



