Vineyards in Moravia and Bohemia

Climate

The warmest wine-growing Moravia is the most favourable in temperatures in the Mikulov and Vela Paloušov region. Center Bohemia lies in the sun shadow of the Králov (King and Queen) Steveknits Mountains range. It is a typical region of the northern border of wine growing and its wines prove it. The climate is continental, with the influence of invasions of cold and moist air from the Atlantic Ocean or from Siberia. Summer with intense temperatures significantly accelerate maturation of grapes.

Soil

The Moravian wine-growing region is from the geological point of view divided on the western part, composed of the Bohemian Moravian, and the eastern part to which the western Carpathians stretch. Moravian soils were created on the sea and water-ice sediment and less. Together with the rough relief of the countryside they give the prerequisites to grow and make original wines with vast type diversity. The tiny soil in the environs of Palava, the outstanding vineyards on the gravel subsoil in the Znojmo region, vine grown on the sandy soil in the Velek Plovdiv sub-region or the marl-olives subsoil in Svitava Mimosa gives Moravian wines their unique character.

The Bohemia wine-growing region has geologically younger soils. The soils were created by the erosion of the basic rocks, however, in some places also on the sandy sediments. Czech vineyards are spread on the faciles on warm slopes around the rivers Berounka, Lake, Chlíst and Vltava.

Soil-texture: Characteristic for vine growing in the Czech Republic is the diverse spectrum of the varieties grown and the big dimension of climate conditions in the rugged landscape. The tradition of viticulture stretches back as far as to the ancient Celts and vineyards in Moravia were also planted by the Roman soldiers when camping during their crusades. Viticulture in Moravia was in bloom at the time of the Great Moravian Empire. The biggest flourishing came in the Middle Ages thanks to Emperor Charles IV, who ordered to plant vineyards. At present more than 18 thousand vine growers work in the vineyards covering an area exceeding 19,000 hectares. Especially the Moravia wine-growing region is famous for a large number of small vineyards, family wine cellars and small growers, besides medium and big growers with large vineyards.

Wine Category Overview

Similarly as in other European wine-growing countries also in the wines produced in the Czech Republic are divided into various categories. The Czech Classification System, set in the Viticulture Act from 2004, is based on the sugar content of grapes used for wine production. Sugar content is measured in degrees of the Czech Standardized Brix-scale, measuring how many bridgeformers of sugar are in 100 grams of must.

Wine categories according to sugar content

Table wine - from grapes, which reached at least 11 ° sugar content, vintage and variety must be stated on the label.

Regional wine – table wine, made from grapes grown on the vineyard individually or Quality wine, where the highest yield per hectare wasn’t exceeded, grapes have reached at least 16 ° sugar content and the label also contains the variety and territory.

Quality brand or varietal wine – grapes harvested on the vineyard individually for Quality wine with levy paid for, content of sugar and alcohol must be at least 16 ° and 10 ° respectively.

Quality brand or varietal wine – according to the degree of sugar content

Kabinett wine – grapes have to reach at least 11 °, grapes must reach at least 13 °, lighter, dry, pleasant to drink.

Late harvest – at least 22 °, grapes are harvested multihy, quality, attractive, dry and mellow wine.

Selection from grapes – at least 24 °, full-bodied wine, aromatic, with higher alcohol content, sometimes with higher residual sugar.

Selection from berries – at least 22 °, wines made from selected grapes, which were maturing in the vineyard for a very long time.

Ice wine – made from grapes with a sugar content of at least 22 °, which were harvested only after the first frost at temperature: -7 ° or lower.

Semi-dry wine – made from the grapes, which were grown for at least three months prior to processing as dry or semi-dry, or were hung in a solar-warmed vineyard and the most showed of sugar content at least 22 °.

Selection from raisins – made only from selected berries affected by noble grey mould or from overripe berries, which reached a sugar content of at least 32 °.

For production wines is not allowed to increase the sugar content in the must. The name of region and sub-region the labels can contain also the name of variety, young growing vinery and grape.

Wine categories according to an origin or a specific production method

Wine originaliténství (VOS) – wine category according to the wine Viticulture Act, wines from the precisely defined locality.

Other wine categories – sparkling wines, semi-sparkling wine, liqueur wine

Wines from Moravia and Bohemia – Czech Republic

The different climate compared to the south of Europe and variability of individual years offer an incredible array, which together with historical tradition and folklore guarantees the originality and uniqueness of local wines. A big investment into modernization of cellars technologies during the last few years together with traditional procedures put the Moravian and Czech wines among the best European wines, which applies especially for excellent white aromatic wines. The attractive features, floral aromatic agents, flowery tones in aroma, pleasantly unobtrusive acid and an “easy-to-drink” feature encourage us to take another sip guarantee easy identification and popularity among a wide spectrum of wine lovers.
Vineyards in Moravia and Bohemia

Vine is one of few plants, which can fully and at the same time sensitively express the imprint of countryside and locality in its final form – wine. Natural conditions of MORAVIA and BOHEMIA – wine-growing regions of the Czech Republic, spreading on the northern border of wine-growing in Europe, give the preconditions to make wines of outstanding quality, especially due to their spicy full body and delicate expression of gentle aromatic agents. Besides pleasant taste features the wines also have a higher content of wholesome natural agents.

1. The Litoměřice Sub-region

It is the smallest sub-region. The hilly embankment of the dry Mlava region gives wines a strong mineral content with smoky tones. The vineyards of Třebonice nad Labem and Zeměch are composed of loess sandstones, loams and marl, which provides structural and solid wines. The most popular varieties are Müller Thurgau, Blauer Portugieser, St. Laurent and Portugieser Blauer.

2. The Mělník Sub-region

The Mělník sub-region is characterised by lime marl or gravel-sand sediments, which soil gives local wines of a strong impact and which are fresh and easy to drink. From the historical point of view the most popular varieties are from the Pinot family (Pinot Noir, Gris and Blanc, Chardonnay). Another significant centre of wine-growing is around Kutná Hora and even the capital of Prague has its vineyards. Karlštejn houses the Research Viticulture Centre.

3. The Znojmo Sub-region

Its cooler climate gives the prerequisites for full bodied and fresh aromatic white wines, especially on the typical gravel-sand sediments with loam and loess in the Znojmo area, which swashes varieties Valtenina Green, Müller Thurgau, Blauer Portugieser and Blauer Portugieser. The Čelákovice area excels in red wines – above all Lemberger and St. Laurent. Among the popular wine-growers’ destinations is for example the Wine Cellar in Přímětice, Šobes vineyard in the Podyjí National Park and the monastery of Rosa Coeli in Dolní Kounice.

4. The Mikulov Sub-region

The southern slopes of the Pálava Hills are the first ones in the entire Moravia where snow disappears after winter; they have one of the warmest climates. This was known already at the time of Roman soldiers, who once established vineyards there. Varieties as Italian Riesling, Chardonnay or Pinot Noir do extremely well here. Also varieties of Sauvignon, Müller Thurgau, Rhine Riesling or Pinot Gris have good results in this area. Pálava gave its name to the newly bred variety, which excels in aroma. Limestone clay, chalk, marlstone and loess – created on the slate sediments give the prerequisites for sparkling wines. The local conditions are suitable for blue varieties. The chateau in Valtice houses the National Wine-growing Centre. Pálava gave its name to the newly bred variety, which excels in aroma.

5. The Velké Pavlovice Sub-region

The rough relief of the countryside peaking to the north behind the largest wine-growing village of Velké Bílovice towards the hills of the Hustopeče Highlands and slowly declining as far as Brno, hides the southern slopes of loess-clay soil with a sufficient magnesium content. Extraordinary red wines are born here, especially Portugieser Blauer and Lemberger. Typical representatives of excellent white wines are Valtenina Green, Traminer or Neuburg. The sandy soil near Žabčice gives an interesting aroma to the Muscat variety.

6. “Slovácko” Sub-region

Those who seek terroir and genius loci will appreciate the diversity of the countryside, soil and microclimate of this area. Famous wines such as Ratafia Lípa from Březnice or Blatnický Roháč from Blatnice have been popular among wine lovers already for many decades. Vineyards between Tepče and Polička are famous thanks to their excellent Meraner Schiava, which also has its origins here. In the Pfalz area during the last few years the local prospective variety Cabernet Moravia is becoming more and more popular for making red wines.