

# Wine list

Winery THAYA, Hnanice, Znojmo Subregion	VINARSTVÍ
Red Wines	Price in CZK
Frankovka • late harvest • dry • 2019	
This wine was fermented and aged in wooden barrels.	370 CZK
The taste is long-lasting, enriched by barrel aging with typical spiciness.	
White Wines	
Sauvignon • late harvest • dry • 2020	
Fermented and aged in French oak barrels.	320 CZK
The flavor is highlighted by minerality and vibrant acidity.	
Müller Thurgau • kabinett • dry • 2021	
Dominated by notes of pomelo and red orange, complemented by spiciness and minerality.	280 CZK
Muškát Moravský • late harvest • semi-dry • 2021	
Juicy taste with light sweetness, balanced acidity, and a dominant elderflower aroma.	280 CZK
Tramín Červený • late harvest • semi-dry • 2021	
Flavors of ripe nectarine, honey, and dried raisins.	280 CZK
Rosé Wines	

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Thaya Rosé • kabinett • semi-dry • 2021	
Fresh and juicy taste with tones of raspberries and red currants.	250 CZK



#### **Red Wines**

Wine list

#### Zweigeltrebe • moravian land wine • dry • 2018

Ruby color, aroma of white chocolate, light and spicy taste with notes of sour cherry, finishing with a hint of 250 CZK cherry stone.

#### White Wines

#### Femme Fetale • moravian land wine • dry • 2020 Aroma and taste of ripe wild strawberries. Blend of varieties: Müller Thurgau, Moravian Muscat, and an American vine hybrid with Vitis Labrusca rootstock. 250 CZK

#### Hibernal • moravian land wine • dry • 2020

Ryzlink rýnský • moravian land wine • dry • 2020

Yellow-green hue, aroma of blackcurrant shoots, taste of gooseberries and elderflower	250 CZK

Greenish-yellow color, rich floral taste with notes of acacia blossom and dried apricots.	250, - Kč
Rulandské šedé • moravian land wine • semi-dry • 2020	
Floral, honeyed, and fruity aroma. Full-bodied, long-lasting fruity flavor.	250, - Kč

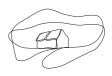
#### **Rosé Wines**

#### Frankovka rosé • moravian land wine • semi-dry • 2019

Soft pink color, intoxicating aroma of dark fruits, taste of blackcurrants, raspberries, and strawberries. 250, - Kč



Price in CZK



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## Winery ŠUŠLÁK, Šatov, Znojmo Subregion

Sparkling Wines	Price in CZK
Frizzante Muškát žlutý · semi-sweet · 2021	250 CZK
White Wines	
Chardonnay • moravian land wine • semi-sweet • 2022	
Late Harvest	280 CZK
Kerner • moravian land wine • semi-dry • 2021	280 CZK
Pálava • moravian land wine • semi-sweet • 2022	
Selection of Grapes	370 CZK
Sauvignon • moravian land wine • semi-dry • 2022	
Late Harvest	290 CZK

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### **Rosé Wines**

Zweigeltrebe rosé • moravian land wine • semi-dry • 2021	
Aroma of forest fruits, with a fresh taste and citrus undertones	250 CZK



#### **Red Wines**

Wine list

#### Cabernet Sauvignon VINJA • dry • 2020

This wine features an intense ruby color. Blend: Merlot, Cabernet Franc, Refosco, and Cabernet Sauvignon. Pairing: Pairs well with red meats, game, and dishes featuring forest berries and stone fruits. Serving Temperature: 16–18 °C

#### Pinot Noir TINJA • dry • 2021

A refined, dry red wine with a soft, vivid red hue. Notes of cherries, rosemary, and cinnamon dominate its flavor. Blend: 100% Pinot Noir Pairing: Ideal with beef, chicken, grilled fish, or cheeses. 380 CZK Serving Temperature: 16-18 °C

#### **Rosé Wines**

Rosa  $\cdot$  dry  $\cdot$  2023

An elegant rosé wine with subtle orange highlights. Its aroma is distinctly fruity, recalling cherries, cranberries, watermelon, and forest berries.

Blend: 100% Pinot Noir

Pairing: Excellent with charcuterie platters, seafood, or chicken dishes.

Serving Temperature: 16-18 °C

290 CZK





Price in CZK

350 CZK



#### **Sparkling Wines**

#### Rumeni Muškat Brut • dry • 2021

Made from 100% Yellow Muscat, this sparkling wine boasts aromatic profiles of strawberries, raspberries, grapefruit, and redhued fruits. Blend: Refosco 80%, Cabernet Sauvignon 10%, Merlot 10%

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Pairing: Perfect with both sweet and savory pastries, cheeses, cured meats, or seafood.

Serving Temperature: 5-7 °C

#### **Red Wines**

#### Refošk • dry • 2019

This wine features an intensely violet to ruby color. The aroma is richly fruity, with notes of ripe red fruits, forest berries, and raspberries. Its body is full, with balanced acidity thanks to malolactic fermentation.

Blend: 100% Refosco

Pairing: Pairs excellently with hearty meat dishes.

Serving Temperature: 16–18 °C

#### Refošk Classic EKO • dry • 2017

A deeply violet to ruby wine with mature fruity aromas of forest berries and stone fruits. Blend: 100% Refosco Pairing: A great choice for rich meat dishes, prosciutto, or steak. 390 CZK Serving Temperature: 16-18 °C

#### White Wines

#### Malvazija Classic • dry • 2021

Golden straw color, rich aroma and taste with notes of peaches, acacia, honey, and floral tones. The taste is full and fresh with well-balanced acidity. Certified BIO and VEGAN. Blend: 100% Malvazija Pairing: Ideal companion for seafood specialties. 300 CZK Serving Temperature: 8-10 °C



Price in CZK

270 CZK

330 CZK



Wine list

## Winery KABAJ, Šlovrenc, Goriška Brda, Slovenia **KABAJ**

#### **Sparkling Wines**

Pet Nat Corvus • dry • red • 2021

Delicate natural bubbles with flavors of pomegranate and raspberry. The finish is fresh, dominated by minerality. Blend: Pinot Noir, Merlot Pairing: Suitable with sweet and savory pastries, cheeses, cured meats, or seafood. Serving Temperature: 5 °C 360 CZK

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#### White Wines

#### Rebula • dry

Crystal-clear wine with an intense golden color and amber highlights. The aroma is richly fruity with notes of apricot, tangerine, orange peel, Mediterranean herbs, green tea, minerals, and a hint of honey. Blend: 100% Rebula Pairing: Pairs well with vegetable dishes, white meat, and fish. Serving Temperature: 12–14 °C 450 CZK

#### Ravan • dry

Floral aromas of chamomile, linden blossoms, and lime honey. Citrus and Mediterranean herbs like thyme and oregano add subtle complexity. On the palate, it is dry with herbal notes blending with minerality, a pleasant almond bitterness, and a gentle honey finish. Blend: 100% Sauvignon Vert Pairing: Ideal with smoked ham or creamy risotto. Serving Temperature: 12–14 °C 390 CZK

Price in CZK

# Wine list

### Winery ŠČUREK, Plešivo, Goriška Brda, Slovenia

#### **Rosé Wines**

#### $Rosé \cdot dry \cdot 2013$

A light red color with orange undertones. The aroma is characterized by notes of strawberries, cherries, and subtle floral hints. The taste is pleasant, full, fresh, with a beautiful finish. Blend: 60% Merlot, 40% Refosco (Refošk) Pairing: Perfect with fish carpaccio, various salads like octopus salad, or as an appetizer. Serving Temperature: 10-12 °C 330 CZK

#### White Wines

#### Jakot Gredič • dry • 2013

Aromas of wildflowers and ripe fruit. This wine is pleasant, full-bodied, with a long, warm finish. Blend: 100% Sauvignon (Tocai Friulano) Pairing: Ideal with fish, pasta, and grilled vegetables. Serving Temperature: 10–12 °C

### Winery Edi Šimčič, Plešivo, Goriška Brda, Slovenia

#### White Wines

#### Triton • dry • 2021

Fresh and elegant, with a delicate hint of minerality. Aromas of tropical fruit combine with toasted oak and spices. The first sip reveals a smooth texture, medium body, and well-defined structure. Blend: Chardonnay, Sauvignon Blanc, Ribolla Gialla Pairing: Excellent with rich dishes like creamy risotto, roasted chicken, or lamb. 400 CZK Serving Temperature: 8-10 °C



Price in CZK





330 CZK

