



# Prague:wine

vineyards,  
wine bars,  
restaurants,  
shops

Prague:emotion



A vineyard in the Small Fürstenberg Garden

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Czech wines



Imported wines



average price for a glass of wine: 80 czk or less



average price for a glass of wine: 80-150 czk



average price for a glass of wine: over 150 czk



# Prague as a city for wine lovers?

## 5 reasons why wine is on the up-and-up in Prague

**New trends, wine-growing traditions and advantageous geography make Prague one of the top cities for wine lovers right now. Central Europe is just waking up to its winemaking appeal and Prague is exactly the right place if you want to be part of it.**

### 1. Gastronomy on the ascendant

Over recent years many new businesses have opened up in Prague, bringing in a whole gamut of worldwide gastronomic trends. There are frequent food festivals and farmers' markets held here. New establishments are focused on product quality and excellence in their craft. Whether the cuisine is domestic, Italian or French – Prague is well versed in all of them. If you want to experience the interplay of Czech wines with top cuisine and great service, then you've come to the right place.

### 2. Central European terroir

More and more Czech vintners are developing their wines' wholly distinct character, based on local tradition, terroir and respect for traditional methods. The early phase of Czech viniculture is gradually coming to an end and the era of mature wines of character is coming into its own. If you want to embark on your own journey

of discovery as to what makes Central European wines distinctive, then Prague has the best conditions in which to do so.

### 3. Dining both fine and casual

In food and wine, Prague offers tremendous value for money. It is evident from every à la carte menu, wine-list and pricing of wine by the glass. Long gone is the notion that fine fare and wine are to be found only in a select few establishments. The contemporary wine-bars of Prague have a relaxed atmosphere and price-wise belong to the sensible mid-range. On the other hand, if you are looking for a top dining experience, there are a number of places where you'll have ample opportunity to pay a little extra and not regret it.

### 4. Natural wines

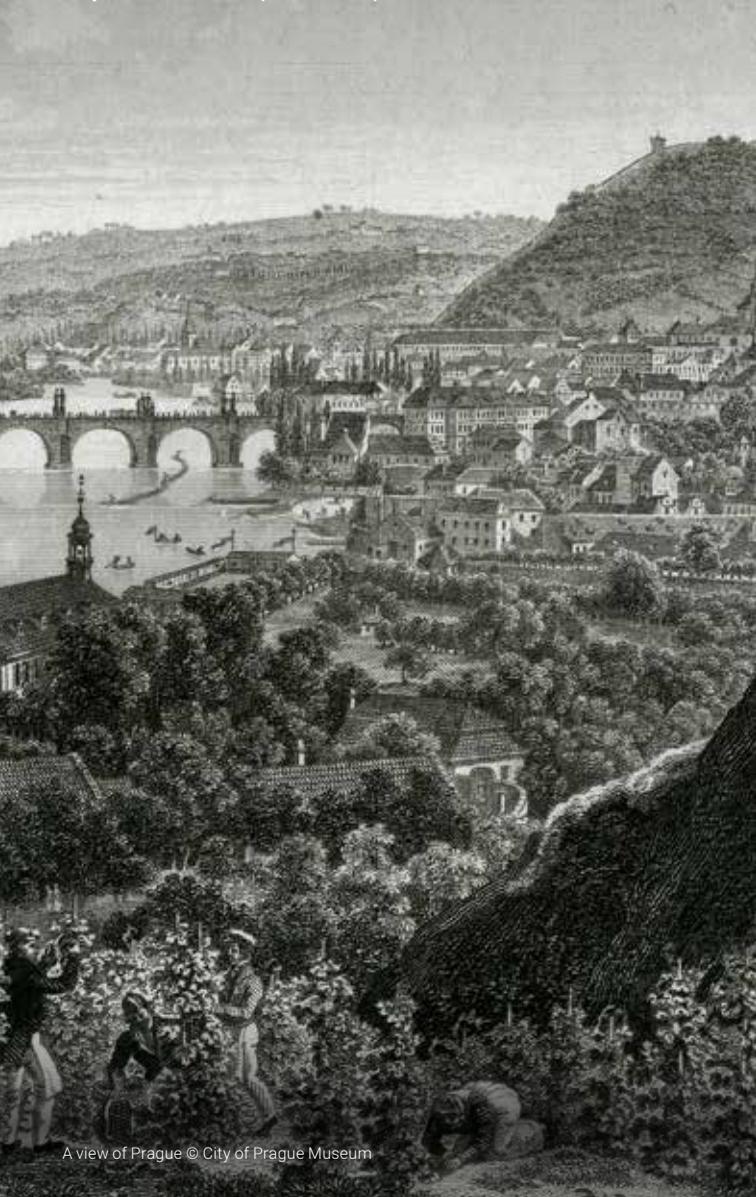
The wave of interest in going back to nature and in unadulterated natural wines has also reached the Czech Republic. A few years ago you'd have found very little mention of natural wines, Pét-Nat or orange wine in the Czech Republic. But things evolve very quickly and there are now many talented winemakers bringing these wines to the market. If you want to go hunting around for natural wines, Prague wine-bars are where they come together.

### 5. Prague is the gateway to the wine realms of Central Europe

Thanks to its geography, Prague is the perfect starting point for discovering the wines of the former Austro-Hungarian Monarchy countries. Slovakia, Austria, Hungary, as well as Slovenia and Serbia are all nearby, close geographically and culturally. And although the predominant wines to be seen are from the traditional wine-growing powers, in Prague you can also come across top-quality wines from the neighbourhood.

# The history of wine in Prague and the role of Charles IV in developing viticulture

Wine is said to be the drink of Kings. In the Czech Republic and in Prague, this is doubly true, because the spread of wine here was largely due to the Czech King and Holy Roman Emperor Charles IV (1316–1378).



A view of Prague © City of Prague Museum

## The origins of viticulture in Prague

It may have been Prince Wenceslas himself, the first of the Czech territorial patrons who ruled in the 10<sup>th</sup> century who founded the vineyards by Prague Castle. Lore has it he cultivated and pressed wine himself. Indeed, the vineyard spreading over the hillside in the close vicinity of the once Royal residence is named in his honour. No wonder that Saint Wenceslas has become the patron of wine-makers. It would seem, however, that the first grape growers in our lands were the ancient Celts.

Grape growing was fostered especially by the newly founded religious institutions and monasteries, since the middle ages saw wine used primarily for missal purposes. Only in the 13<sup>th</sup> century did notable aristocratic families take to wine and it was at about this time that viticulture was adopted by cities, too.

## The golden age of wine under Charles IV.

With the reign of Charles IV, the Kingdom of Bohemia saw viticulture arrive onto the Czech landscape. This glorious arrival was not just a question of the number of vineyards, but also of the quality of the grapes and their processing. The King had a wealth of experience from France and Italy.

Shortly after his ascension to the throne he had high-quality vines planted around Mělník and Karlštejn Castle. His efforts culminated in the year 1358, when he issued his edicts. Czech wine making thus got its clear-cut mandate. He also ordered the clearing of wooded slopes conducive to the cultivation of vines in Prague's vicinity. Although it may seem incredible to us now, it seems that by the end of Charles' reign there were some 700 hectares of vineyards in the environs of Prague.

## The Edict on the founding of vineyards

The first edict was issued by Charles IV on 16 February 1358 on the Friday after Quinquagesima (the Sunday before the beginning of Lent). The edict not only laid down the establishing and letting of vineyards in and around Prague, but also kept in mind those who would care to evade their duty. Stocking was to begin within 14 days of the issuing of the edict, and the key thing was to gain exemption from all levies for 12 years.

*"Being disposed by our own will and infinite kindness, as well as with the help of God, to better the condition of our Realm and all its*



***inhabitants, I do command: Plant vineyards on all the hills facing to the noon in three miles around Prague. Everyone who owns such a hill is to commence such undertaking within fourteen days from the date of the issue of this edict. Anyone who would not or could not so undertake, for them let it be undertaken on their land by the man the vinemaster shall lend to them. Anyone who will establish a vineyard, shall from the date of commencing so doing and for 12 years after be exempt from all taxes and levies...***

Only from the thirteenth year on was a tithe to be paid to the land owner ***“... then to the Czech Kings a half jar of wine from each vineyard shall be due”***. But any land owner failing to begin or to lease the land was to lose a tithe in favour of the Crown, i.e. the Monarch.

The edict also laid down a uniform vineyard size, which was measured in ‘rods’. Each was to be 16 rods long and 8 rods wide. In today’s terms this is about 76 metres long and 38 metres across.

Charles’ edict was also quite particular about prohibitions and penalties: ***“No-one shall harm the vineyards, whether of noble or common birth. Anyone caught by day causing harm to the grapes or vines, on foot or on horseback, or making a trail through the vineyard shall forfeit their right hand, unless they pay 20 threescore (Czech Groschen) to the vinemaster. Anyone caught by night, shall lose his head and his worldly goods shall fall to the vinemaster.”***

## The burgeoning of varieties and vineyards

The original vine grown here was exclusively white and quite acidic. Newly planted out on Bohemian vineyards were grapes from France, chiefly from Burgundy or Champagne, from Austria, Hungary, but also from Croatia or Italy. The big news was a grape called “rouč”

(pron. [roach]) – probably from the French ‘rouge’ – red wine. It was precisely during Charles IV reign that red wine varieties were introduced.

Prague and its surroundings were suddenly full of vineyards. They stretched through Košíře and Motol up to Jinonice. Not surprisingly, Prague’s Vinohrady district got its name from the extensive vineyards once planted on the slopes around the New Town of Prague, including Žižkov and Nusle. There were vineyards at today’s Grébovka park, see pg. 22, but also in Dejvice and Troja.

Hand in hand with the extension of vineyards, Charles IV set about regulating the wine trade in 1370. He made sure that Czech and Moravian vintners received preference. So it was that during the period from St Gall’s day (16 October) to St George’s day (24 April) no wine could be imported from Austria, from ‘Wallachia’ (today’s Romania), etc. The restrictions encompassed missal wine. Prague apparently became self-sufficient with its own production, and the Royal Court was supplied predominantly with Czech and Moravian wines.

## The Vineyard Regulations of Prague by Władysław Jagiełło

The golden age of wine in the Czech Lands continued with the successors of Charles IV. Władysław Jagiełło’s reign during the 15<sup>th</sup> – 16<sup>th</sup> centuries brought in several changes that were to protect the vineyards and the quality of Bohemian wines.

All the vineyards had to be logged in land registries and without a land registry entry the wine could not be sold. Notably enough, inspection of wine quality and grade was brought in for the first time, under the decree that ***“after St Gall in all the towns of Prague wine shall be verified and if it were so found that any are falsified***

*or spoilt by sulphur or any other things harmful and injurious to people's health such shall be withdrawn and broken up."*

In the year 1515, the Monarch issued a similar viticulture decree for Prague. In all some twenty-one articles laid out the relationships between the vineyard owners, the vintners and vineyard hands. Among the most interesting rules we find that **"labourers shall be positioned far enough apart so as not to elbow each other while working"**, or that during the treading of grapes no women shall have access to the wine-press house. No one was to **"carry off stakes from the vineyards"**. No one was to leave for lunch or dinner until the senior vintner blew his trumpet.

## The time of Rudolf, the reforms of Joseph II and the 19<sup>th</sup> century

During the 16<sup>th</sup> century the cultivation of vineyards came more and more under the control of towns. Vineyards grew in number and this gave rise to a confusion of registers and accounts, in particular when it came to payments into the royal coffers. Hence even Emperor Rudolf II, a wine lover himself, issued very detailed instruction in the year 1590 comprising of 36 articles about wine making.

They concerned imports and the export of domestic wines, fortifying and diluting and other such matters. The Emperor ordered, inter alia, **"that the wine be kept as grown"**. Anyone not complying would have their wine seized. In Prague there was significant surplus production of wine during Rudolf's time which led the Emperor to protect wine-producers against unfair traders.

Despite the damage done to the vineyards during the Thirty Years' War, enough of them still remained. This is apparent from the records of the late 17<sup>th</sup> century inventory of vineyards, including their size and worth.

Then came the reforms of Joseph II. These brought curtailing of forced labour duties, naturally to the disadvantage of the vineyard owners, but in the year 1784 came the permit for each to be allowed to sell and serve food, wine and fruit juice from their own production. This was an ideal basis for developing the wine business.

Nevertheless, the 19<sup>th</sup> century saw more and more decline in vineyard acreage. Matters were most certainly not helped by the Napoleonic wars, the bankruptcy of the monarchy, the complete abolition of forced labour in 1848 nor the ever greater choice of options of how to work the land. Thus, viticulture was to fade into the background, though not forever. The renaissance of viticulture wasn't too long in coming.

## Czech wines and getting to know them

**The Czech Republic is known as a beer paradise, but for over a thousand years grapes have been grown here and made into wine worthy of note. The following paragraphs will let you know where our wines come from, what varieties are most popular and the meaning of the different category names to be found on the labels in wine-shops and other stores.**

## The geographical regions – Bohemia and Moravia

Currently there are 43.5 thousand acres of vineyards in the Czech Republic. For comparison, this is a mere two-thirds of the area taken up by vineyards in Burgundy, only one of the many French wine regions. Overall we produce some 550 thousand hectolitres of wine annually (the equivalent of 73 million bottles), which is not enough to satisfy even half of the domestic demand. This is one of the reasons why exports are few and you are unlikely to find Czech wine available abroad. In Prague you will come across a broad range of high quality Czech wines, which makes it a fine place to start discovering what they are all about.

The wine-growing regions in the Czech Republic broadly divide into two main units – Bohemia and Moravia. **Bohemia**, with Prague at its centre, is the lesser of the two, and the local vineyards belong among the most northerly anywhere in Europe. You can find several vineyards in Prague itself! Read more about Prague's 'vintage' past on page 4.

Most of the vineyards these days are located in **Moravia**, specifically the south-eastern part of the country north of Vienna. The Moravia wine country is divided into four sub-areas – the Mikulov, Slovácko, Velké Pavlovice and Znojmo areas – each with specific terroir conditions best suited to different varieties.





## Varieties of white and red wines

**Nearly four-fifths of the wines made in the Czech Republic are white wines. Despite the northerly location of the vineyards, this is also the home of some excellent red and exceptional rosé wines. The Czech Republic offers a wide range of varieties to choose from. Single variety wines are much more common than cuvée, blends of multiple varieties, although these are on the increase.**

The following list provides the most common varieties found in our vineyards, with additional tips about varieties which while less abundant are no less interesting.

**Veltlínské zelené** (Grüner Veltliner) was made famous in Austria and in the Czech Republic it has all it takes to provide a great refreshing white wine with its typical peppery note. Look particularly for dry wines from the Znojmo area.

**Müller Thurgau** offers a rather uncomplicated and easily drinkable white wine, but this is a traditional variety in the Czech Republic and one of the most widely seen, virtually all over the country. A pleasant, lush wine with Muscat tones that you can find, for example, from the Mělník area north of Prague.

**Ryzlink rýnský** (Rhine Riesling) is a world famous variety, a noble grape yielding some of the country's finest wines, very popular with domestic vintners. Try out riesling from around Znojmo; in Slovácko one noted location is Blatnice pod Svatým Antonínkem, although the best examples may well be from Bohemia. Don't miss out on the "Rýňák" from around Mělník!

**Ryzlink vlašský** (Welschriesling) has what it takes to be one of the mainstay varieties grown in our vineyards. Especially the terroir of Pálava (near Mikulov) produces some of the best white wines to be found here. Welschriesling knows how to be light and easily drinkable, but just as much to be honeyed, rich and complex. It works very well in both dry and sweet versions.

**Sauvignon blanc** is a world renowned variety that also plays an important role in Moravia; our most popular Sauvignons come from the Znojmo region and are covered by the VOC Znojmo certification of origin. These wines are made in different styles, but you can be sure to expect a fresh expression, sometimes with tones of herbs, blackcurrant or elderflower.

**Pálava**, a hybrid created by crossing Müller Thurgau and Traminer red, bears the name of this stunningly beautiful protected landscape zone near Mikulov. An example of the great cultivation tradition in



View from St. Wenceslas Vineyard

the Czech Republic, it is one of the novelty varieties which is to be found nowhere else, except for Slovakia. This aromatic variety gives rise to spectacular wines similar to the Traminer, often made in a sweeter form; very popular among domestic consumers.

**Svatovavřinecké** (St Lawrence) is our most widespread blue grape variety and can give rise to seductively aromatic, fruity, spicy wines, ranging from the playfully accessible to the rare and refined. It comes in all manner of quality, and it pays to take advice. Apart from Moravia where it is to be found around Bořetice in the Velké Pavlovce area, it gives excellent results even in Bohemia, with – for example - the Čarodějnice ('Witch') vineyard near Mělník yielding superb wines year in, year out.

**Frankovka** (Blaufränkisch) is another of the major Austrian varieties here established, but it suffered some setbacks under the previous regime and deserves more care. When properly prepared it brings a juicy classic red, much benefiting from ageing in oak caskets. Frankovka from Dolní Kounice has a real name to it, and excellent wines come from the Bořetice and the Rakvice environs.

**Zweigeltrebe**, a hybrid of Svatovavřinecké and Frankovka is the most widespread variety in Austria, but on our territory also gives excellent wines, redolent of berries, softer, easy drinking. Most of it comes from the Velké Pavlovce and Slovácko areas, with some excellent wines from around Velké Bílovice.

**Rulandské modré** (Pinot Noir) is a mainstay global variety with some of the finest wines coming from Burgundy, Oregon, and California, but in the Czech Republic its tradition goes back centuries. Outstanding "Burgundy" wines are to be found in Bohemia in the vicinity of Mělník and Žernoseky, while in Moravia the wines that excel are from Bořetice in the Velké Pavlovce sub-region. Styles vary markedly, from the lighter strawberry-fruity wines to the more complex structured wines redolent of ripe stone-fruit, aged in wood and the potential for aging.

**Modrý portugal** (Blauer Portugieser) typically offers a lighter, straightforward fruity red "to quench a thirst" and easy drinking. It is grown throughout the whole of Moravia and Bohemia, and wines from the Velké Pavlovce area are certainly worth sampling.

**André** is one of the speciality varieties of Moravian red that came about from the hybridization of Frankovka and Svatovavřinecké in Velké Pavlovce; compared to Zweigeltrebe provides fuller, more structured wines, especially from older vineyards, in the place of origin of the variety.

Also worth a taste are the scented Moravian Muscat and Aurelius varieties; the red Cabernet Moravia may also be intriguing. All these are unique varieties cultivated directly in the Czech Republic. Noble wines which deserve attention are varieties of Neuburger, Sylvaner, or roter Veltliner.

Many famed international varieties have also found their home here. Among bottled wines we often encounter fruity Chardonnay, often the slightly sweetish Rulandské šedé (Pinot Gris) or the fragrant Gewürztraminer. Among reds, both Cabernet Sauvignon and Merlot are sometimes grown, of which the latter tends to be the more successful. These are mostly interesting for comparison purposes, as a local manifestation of popular world varieties; sampling is recommended.

## Wine Categories

In the Czech Republic you can find virtually all types of wines – from the dry to the sweet, still or sparkling, non-alcoholic or strong fortified wines. The most common are the still wines, which come in different categories classed by place of origin and must weight (sugar content) in the grape juice at the time of harvest.

**Stolní vína** (Vin de Table, Table wines) – usually without stated vintage or variety are typically safe to ignore.

**Vína zemská** (Vin de Pays, Provenance wines, i.e. Moravian territorial wine, Bohemian territorial wine) always come from a declared wine-growing region and from approved varieties, but have not been officially graded and verified. Paradoxically, this means we may easily find among the basic simple wines a top class product that the winemaker decided not to have classified

for economic reasons (for example if it is a very small batch) or because the classification and attributive categories do not suit them. Territorial wines can be and usually are marked with the year and variety.

**Víno jakostní** (Appellation d'Origine, Prädikatswein, Quality wine) is the entry level for officially classified wines, consisting of domestically grown grapes from approved varieties from one wine region, with a certain minimum sucrose content and, conversely a capped maximum vineyard yield. Typically, this kind of wine makes for easy drinking. Next up from the quality wines come quality wines with special attributes.

**Kabinetní vína** (Kabinett) are typically light, usually dry, refreshing wines, more often white or rosé than red.

**Pozdní sběr** (Spätlese, Vendage tardive, Late harvest) is one of the essential categories, giving wine more full-flavoured and concentrated. More often dry or medium dry, occasionally sweeter, with less alcohol. Late harvest white wines can be ideally balanced, and we need not always look to their higher ranks.

**Výběr z hroznů** (Auslese) is a selection of grapes even more ripe and more concentrated, typically a wine with higher alcohol content as well as higher residual sugar. Dry auslese are worth watching more in the red than the white version.





**Výběry z bobulí** (Beerenauslese) are selections of berries from grapes with a high sugar content, very mature, and usually a rich, full-bodied, concentrated, typically semi-sweet to sweet wine.

**Slámová vína** (Straw wines) are created from grapes desiccated for several months on straw or reed beds or suspended in a well-ventilated area, which leads to water evaporating from the grapes making all their other constituents very concentrated. You can anticipate some very sweet, fancy, aromatic wines.

**Výběr z cibéb** (Trockenbeerenauslese), botrytic wine, is very sweet, concentrated and rich. The effect here is achieved by collecting the grapes affected by noble rot and shrivelled into raisins.

**Ledové víno** (Eiswein); Ice wine is a speciality of northern wine producers and we are proud to produce it in our country. The grapes are harvested at temperatures of  $-7^{\circ}\text{C}$  or lower and pressed while still frozen; thanks to the frozen water content the juice is very concentrated and the wines sweet and gorgeous. Not every year is favourable, and the right conditions are becoming increasingly rare.

**Šumivá a perlivá vína**; Sparkling and semi-sparkling wines are becoming increasingly popular and especially those prepared by the classical fermentation in the bottle method are worth trying.

**Víno originální certifikace** (VOC); Wine of Certified Origin is a parallel system for wines classified by the sweetness ('Bx) of the grapes. VOC wine should always come from a variety typical of its area and reflecting the character of the region as much as possible. The listing rules of the individual VOC and the classification of the wines are set by the local winemakers' association. It is definitely

worth trying Veltlínské zelené or Ryzlink rýnský from VOC Znojmo or Ryzlink vlašský from VOC Pálava.

**Svatomartinské** (St Martin) is comparable to the French Beaujolais Nouveau, always appearing on 11<sup>th</sup> November and offering a foretaste of the latest season's white, red and rosé wines. It is widely available in restaurants with the traditional specially prepared St Martin feast menu. These are fresh and lighter wines for drinking quickly, best before the end of the year.

**Burčák** [boor-chalk] (known as Sturm in Austria, in Germany as Federweißer) is a very popular drink of the vintage season in the Czech Republic. This is not a true wine, but the partially fermented grape must, still fermenting in the glass, sparkling, sweet and jolly.

**Key: Wine residual sugar content**

Suché ('dry')	wine with virtually no residual sugar or the barest minimum, barely detectable, sufficiently balanced with acidity
Polosuché ('medium dry or off-dry')	wine that is only slightly sweetish
Polosladké ('medium sweet or semi-sweet')	wine with considerable residual-sugar, tasting noticeably sweet
Sladké ('sweet')	wine with high residual sugar, thoroughly sweet



## How to buy Czech wine

**If you decide to purchase some local wines, we recommend that you go to a wine-shop, or a specialized outlet. In a wine-shop you will get help from knowledgeable staff, and what's more, you will have the guarantee of a quality product. By contrast, in ordinary convenience stores and supermarkets the selection of local wines is usually confined to the lower quality class. There are exceptions, such as the products of Znovín Znojmo or the Habánské cellars.**

If you still just want to pick a wine in the supermarket or an ordinary grocery store, we recommend a few steps to help with your purchase:

Check the importer, as mentioned on the back label, as well as where the wine was bottled. Even wines in the sections labelled as Czech, from domestic wineries according to the front label, may be in fact be imports from Hungary, Italy, Moldova and other countries. This is not to say these are necessarily bad wines, but they are certainly not local.

In practice, you can find a range of wines carrying a unified label on the upper part of the neck of the bottle – “Vína z Moravy”, vína z Čech” being from Moravia and Bohemia respectively as a marque of origin. For now, this labelling is purely voluntary and is not used by all Bohemian and Moravian wineries.



*“Wines from Moravia, wines from Bohemia” logo*

Pay attention to the sugar content of the wine, i.e. whether the wine is dry or sweet. The wine varieties most often served abroad as dry wines (such as Chardonnay, Grüner Veltliner, Pinot Gris), can be found in their Bohemian and Moravian versions as medium dry or even semi-sweet. This also applies to rosé and even some red wines.

In a wine-shop you might come across a Czech favourite cask wine, called “sudové”. This is wine drawn from 50 litre barrels, typically into bring-your-own containers or plastic bottles. Cask wine may be a high-quality basic wine, but these days tends to originate from imports rather than Czech vineyards. We recommend that you ask about its origin and to sample some before buying.

## A guide to reading wine labels

To help you get to know your way around Czech wine labels, we have put together an annotated illustration. There are an endless variety of vignettes, each winery adjusts to its own preference, but the content on the front label should bear all the following information (not necessarily in this precise order):



## Where to go for wine in Prague

Whether you just want a glass, a little to go with your meal or enough for a magnificent feast – Prague has lots to offer, a plethora of high-quality and above all, diverse experiences. You will find a selection of the best on the following pages.



# I. The quest for wine among Prague's vineyards

## Svatováclavská vinice ('St Wenceslas Vineyard')

📍 Prague Castle, between the old Castle Steps and the street Na Opyši, Prague 1 – Hradčany

This newly restored vineyard and adjacent Villa Richter belong to the Prague Castle complex and shouldn't be missed when visiting. It is accessible directly from the Castle and from the western side from Malostranská metro station.

The millennial history of the vineyard dates back to the 10<sup>th</sup> century, when the south slope, with its extraordinary view of the rest of Prague was selected by Prince Wenceslas himself. St Wenceslas Vineyard and the adjacent Villa Richter underwent extensive renovations in 2008. The vineyard was restocked with Riesling and Pinot Noir varieties. Still planted along the scenic route are all the typical Moravian and Bohemian varieties.

You can sample a limited edition of wine from the St Wenceslas Vineyard exclusively in the Villa Richter restaurant. In the summer season, there is a takeaway stall at the vineyard and the Villa Richter restaurant opens out onto the terrace.



## Vinice Grébovka ('The Grébovka Vineyard')

📍 Havlíčkovy sady, Prague 2 – Vinohrady

The historical "Grébovka" vineyard is what remains of the extensive vineyards founded by Charles IV in the 14<sup>th</sup> century, at which time they covered the entire area. There are two historical buildings from the late 19<sup>th</sup> century, once part of the summer home of the industrialist Moritz Gröbe. One of them, the charming Viniční Altán, houses a wine restaurant serving local wine samples. In the vineyard itself, the traditional varieties such as Pinot Noir and Pinot Gris, Riesling and Müller Thurgau have in recent years been joined by the modern varieties of Hibernal, Dornfelder and Neronet.



## Vinice sv. Kláry ('The St Clare Vineyard')

📍 Nádvoří 134, Prague 7 – Troja

The vineyard was likely founded in the 13<sup>th</sup> century; a hundred years later, it became part of the Prague wine boom initiated by Emperor Charles IV (see pg. 5). You will find it in Prague's Troja district as a part of the Botanical gardens, overlooking the Troja Chateau. The new wine trail takes you past all the major grape varieties grown in the Czech Republic, while the Vintner's House offers chance to sample some local wines. Wines from St Clare have since 2009 been processed at the vineyard itself in the newly built modern cellars. The local speciality is a cuvée called "Bílý z Botanické" (White from the Botanical Gardens).



## Vinice Salabka ('Salabka Vineyard')

📍 K Bohnicím 2, Prague 7 – Troja

The vineyards are part of the private winery and restaurant Salabka, which recently restarted its activities. The vineyards here extend over 4 hectares and the wine production is around 18 thousand bottles a year.

In addition to the original plantings of Riesling the vineyard's varieties include Pinot Noir, Müller Thurgau, Scheurebe, Pinot Blanc, Hibernal, Neronet and Tintet. All the wines from Salabka are there to be sampled direct in the Salabka restaurant.



Salabka Vineyard

## II. Where to stop for a glass (or three): Wine-bars

### Vinograf Míšeňská

📍 Míšeňská 8, Prague 1 – Malá Strana

☎ +420 604 705 730 🌐 [www.vinograf.cz](http://www.vinograf.cz)



A cosy little place just a short walk from Charles Bridge. One of the first modern wine-bars in Prague and by now one of three establishments sporting the Vinograf logo over the entrance. Vinograf is just the place if you want to take a crash course in getting to know your Bohemian and Moravian Wine.

Always on hand is one of the professional sommeliers and a truly broad selection of interesting wines from Moravia and Bohemia. They won't be fazed by requests for your favourite type of wine, either.

They always have around 20 different wines on offer by the glass, and about 350 bottles in the cellar. You can stop by for a glass in the afternoon or better still, in the evening. To go with your wine, they serve their renowned goose rillettes, crackling spread, or pickled Camembert-style Hermelin cheese.



Vinograf Míšeňská

## Bokovka ('Sideways')

📍 Dlouhá 37, Prague 1 – Staré Město  
☎ +420 731 492 046 🌐 [www.bokovka.cz](http://www.bokovka.cz)



The latest addition to the Prague wine-bar scene and one of the offshoots of the popular restaurant network, Ambiente. If you are serious about your homework of getting to know Czech wines, you could scarcely find a better place in downtown Prague to score some valuable points. The punk interior looks at first glance like a ransacked cellar, but don't be fooled. Bokovka is one of the cosiest places to spend an evening in Prague.

The wine and the whole operation in Bokovka is under the watchful eye of Roman Novotný, an experienced sommelier who used to be in charge of the wine at the Michelin starred La Degustation Bohême Bourgeoise. He keeps a special wine vault collection that includes the best of domestic and imported wines. Every night, there are at least 8 bottles open for pouring by the glass.

No food is cooked at Bokovka, but they are wonderfully well stocked with a selection of cheeses, with a separate aging space. The House speciality is a selection of high-quality canned sardines, which they will match to your wine.



Bokovka

## L'Fleur

📍 V Kolkovně 5, Prague 1 – Staré Město  
☎ +420 734 255 665 🌐 [www.lfleur.cz](http://www.lfleur.cz)



Top-notch cocktails and wine? You'll find this unusual meeting of worlds just a short walk from Dlouhá Street in this bar inspired by the Parisian era of La Belle Époque. L'Fleur is a great first stop before dinner, but you might just get stuck and be here for the whole evening.

Don't leave without having tasted at least one of their signature or barrel-aged drinks. Or stop by to imbibe the ambience over a glass of champagne, even if it's just one glass. For a really festive evening, there is an altogether decent selection of luxury Champagne by the bottle.



L'Fleur

## Den Noc ('Day-Night')

📍 Templová 7, Prague 1 – Staré Město  
☎ +420 775 697 733 🌐 [www.dennoc.cz](http://www.dennoc.cz)



A family business and one of the few pleasant places on the tourist route between the Municipal House and the Old Town Square. By day, the bistro is an ideal place for a relaxing stopover and a small snack. By night it transforms into a wine-bar with a diverse assortment of wines from smaller domestic wine-makers. Whatever the time might be when you venture into Den Noc, you can always count on the friendly service and relaxing atmosphere of a family-run Bistro, where you can relax in peace, away from city hustle and bustle.

The calming effect is helped by the fact they have 16 different wines open at any one time, always to cover a range of styles. In addition, there are about a hundred wines representing the smaller and medium-sized wine producers of Moravia and Bohemia.

If you go there to eat, do try their speciality – sweet and savoury pancakes, which they will be happy to prepare gluten-free and even in the lactose-free version. And when you see their home-made kolaches and Bundt cakes, you'll find it very hard to resist.

## Na břehu Rhône (‘On the banks of the Rhône’)



- 📍 Na Hrobci 1, Prague 2 - Nové Město
- 📍 Rašínovo nábř. 410/32, Prague 2 - Nové Město
- 📍 Francouzská 246/84, Prague 10 - Vršovice
- 📍 Rohanské nábř. 657/7, Prague 8 - Karlín
- 📍 Puškinovo nám. 633/13, Prague - 6 - Bubeneč
- 🌐 [www.nabrehurhony.cz](http://www.nabrehurhony.cz)

Côtes du Rhône comes to Prague! Lots of wines from the South of France in an informal setting, and without breaking the bank. Nowadays, five popular wine bars are spread all over Prague - besides the oldest branch at Výtoň and its younger offshoots “Za rohem”, you will find them in Vršovice, Karlín and Dejvice.

The wine selection is largely down to one area, but on the other hand it is done thoroughly and the wine is very affordable. Lots of wines are available by the glass and no corkage is charged for wines uncorked on the premises.

Na břehu Rhône is a place fit for a good breakfast, available to the most laggardly until three o'clock in the afternoon. Taking turn on the menu through the week are oysters, home-made pâtés and other French delicacies to go with the wine.



Na břehu Rhône Za rohem, Rašínovo nábřeží/embankment

## FLAVOURS wine & deli



- 📍 Záhřebská 29, Prague 2 – Vinohrady
- 📞 +420 777 691 887 🌐 [www.flavours.cz](http://www.flavours.cz)

We'd be hard pressed to find a better excuse for you to take a walk around Vinohrady than to stop at a wine-bar that is full to the brim with a variety of flavours. Flavours is a tasting wine-bar, where they know just what kind of a tasty tid-bit best goes with each glassful.

Cheeses, dried ham and salami brought from all corners of Europe areas and especially those that complement wine ever so well. At Flavours, you'll find a modern wine tasting dispenser with 8 wines by the glass, protected by a nitrogen atmosphere. What's more, this is a great place to do some buying, where they'll be glad to advise you what to select out of 450 wines from around the world. There is no corkage to pay on wine uncorked on the premises.

When it comes to the delicacies, be sure to try the Hungarian specialities, don't miss the Mangalica bacon, Burgundy cheeses and a range of delicacies made to Flavours' own specification.

## Oliveira



- 📍 Čermáková 1231/4, Prague 2 - Vinohrady
- 📞 +420 608 812 230 🌐 [www.oliveira.cz](http://www.oliveira.cz)

Oliveira is an authentic bit of Portugal in Prague. Both Czechs and Portuguese expats congregate in this cozy bistro to sip on (not just) port while listening to Portuguese music and nibbling on petiscos – the Portuguese version of tapas. There are regular wine tastings, travel-themed evenings featuring Portuguese-speaking destinations, and Portuguese music concerts.

Oliveira's sister establishment, the Oliveira Boat, is moored on nearby Rašínovo embankment and offers the same Portuguese flavors as the bistro, plus a lovely view.



Oliveira

## Noelka

📍 Slavíkova 3, Prague 2 – Vinohrady

☎ +420 775 310 781 📱 Facebook Noelka – vinotéka



An understated Vinohrady treasure trove dedicated by the proprietors to the sale and promotion of authentic Moravian wines. Noelka is a fine place to do some shopping and stop by for a glass. In the summer, you will find this relaxed wine-shop easily by the huddle of people hovering outside, glass of wine in hand.

There's almost invariably something interesting to be found here, served by the glass. You can also be sure of no regrets by tasting here those cask wines that have a somewhat iffy reputation elsewhere in Prague. The proprietor will be happy to make a recommendation and help you make your choice of bottled wines. Particularly true of the small and interesting Moravian winegrowers at Noelka is value for money accompanied by good customer service.

## Prosekárna ('The Prosecco House')

📍 Slezská 48, Prague 2 – Vinohrady

☎ +420 775 565 813 🌐 www.prosekarna.cz

📍 Myslíkova 16, Prague 2 – Nové Město

☎ +420 774 400 926 🌐 www.prosekarna.cz



One of the places very popular with Vinohrady residents who enjoy stopping here for a glass after work. Prosekárna is a small wine-bar devoted exclusively to the Italian Prosecco, doing a fine job to promote its name in Prague.

It matters not whether you are Prosecco aficionado or know it only for its bubbles. In the Prosekárna they can always advise you to suit your tastes, and if you are in the mood they will take you right through the diverse range, including all the various styles of contemporary Prosecco.

Be sure to expect a few bottles at the ready for drinking by the glass and a very well stocked cellar with a range of producers in different price categories. To complement the bubbly, they serve Italian coffee and you can take a nibble at a basic selection of Italian delicacies. If Vinohrady is too far out of your way, you might like to visit their latest and bigger branch, which is closer to the city centre in Myslíkova Street.



Prosekárna

## VinVin

📍 Táboritská 23, Prague 3 – Žižkov

☎ +420 267 092 234 🌐 www.vinvin.cz



This wine-bar in the heart of the bohemian neighbourhood of Žižkov is mostly dedicated to the wines of South Moravia. Afternoons through evenings you are awaited by over 2000 bottles from Moravian winemakers and lots of wine served by the glass. To go with the wine there are unfussy hot dishes and a good selection of appetizers.

VinVin is where you can get properly acquainted with the wines that carry the appellation VOC Znojmo. The Association of wine producers guarantees their origin and quality and sets high standards on how grapes are processed. The VOC Znojmo appellation system was founded in 2009 as the first in the Czech Republic and exclusively covers the wine varieties of Sauvignon, Riesling and Grüner Veltliner.



VinVin

## Ráno kávu, večer víno ('A.M. coffee, P.M. wine')

📍 Kodaňská 4, Prague 10 – Vršovice

☎ +420 774 673 732 🌐 www.ranokavuvecevino.cz



As the name suggests, this bistro is ideal for those who like to start their day with honest coffee and finish it with good wine. You will find it in Vršovice, in the area where hipster-central Krymská Street meets the elegant Kodaňská. The bistro offers chiefly natural and biodynamic wines, especially from Italy, France and Moravia, as well as quality cheese, salami, olives and snacks. Wines are also available to go. In the summer, there is a pleasant outdoor seating area shaded by parasols.



Ráno kávu, večer víno

### Vinograf Anděl

📍 Radlická 1C, Prague 5 – Smíchov

☎ +420 226 633 395 🌐 [www.vinograf.cz](http://www.vinograf.cz)



The latest offshoot of the three Vinograf wine-bars. It sits directly in one of the busiest districts of Prague, Smíchov. This modern bar is open all morning and throughout the day, so you can even stop by for breakfast or a straightforward lunch menu with some wine.

You will have some 300 bottles of wine to choose from, and always at least 20 wines by the glass. In the Vinograf they devote a lot of energy to searching out interesting domestic wine makers and presenting their sterling efforts to the guests. In addition to getting to know key areas of Bohemia and Moravia here, you will be able to enjoy a good selection of wines from around the world. The staff of Vinograf will always advise you to suit your taste or preferred style of wine.



Vinograf Anděl

### Brut. - Wines & Oysters

📍 Letohradská 13, Prague 7 – Letná

☎ +420 777 133 437 🌐 [www.brutkoncept.cz](http://www.brutkoncept.cz)



For a few years now, the Letná district has enjoyed the reputation of an attractive neighbourhood that has a lot going on, both culturally

and gastronomically. The Brut. wine and oyster bar is another proof that this reputation is well-deserved. The minimalist-interior bistro offers a comprehensive range of international wines – especially those from France, Italy and Spain, alongside which fresh oysters from family farms are served. Everything is affordable and the quality is high, with oysters sourced from eco-friendly suppliers.

### Veltlin

📍 Křížíkova 115, Prague 8 – Karlín

☎ +420 725 535 395 🌐 [www.veltlin.cz](http://www.veltlin.cz)



The Veltlin wine-bar is a gateway to exploring the natural wines from the former Austro-Hungarian Empire. A laid-back establishment in the heart of trendy Karlín is just the place for an evening glass of wine before a meal. And it is also one of the best equipped places to buy wines from up-and-coming winemakers around the region. In the Veltlin, many of the winemakers are personally involved in presenting and bringing in their wines, so you get your wines at source.

The proprietor of Veltlin, the poet Bogdan Trojak is also one of the greatest domestic promoters of authentic and natural wines from the region. Each year in the summer he organizes a festival of natural wines, under the name "Praha pije víno / Prague Drinks Wine".

Even if you are in Prague on a busy schedule, we recommend that you make the time to visit the Karlín district. Its atmosphere of wide boulevards and lively cafés, pubs and bars is reminiscent of Berlin in the best way, and it offers a completely different experience than the historical centre.



Veltlin

### III. For lunch or dinner – where wine and meals go well together

#### Atelier Red & Wine

📍 Rošických 4, Prague 5 – Malá Strana  
☎ +420 257 218 277 🌐 [www.atelieratelier.cz](http://www.atelieratelier.cz)



A low-key establishment on the border zone of Smíchov and the Lesser Town, with excellent value for money in both food and wine. You can enjoy a quick lunch or a relaxed dinner here or just pop in for a glass of good wine at the bar.

The cuisine at the Atelier is mainly seasonally oriented and putting quality of ingredients first. The menu is a very light with plenty of vegetables and fish. A house speciality is a fish casserole dish for two – cacciucco.

When it comes to wine, the Atelier has a good foundation of domestic wines, reaching across to our European neighbours. Look forward to lesser known winegrowers not to be found elsewhere. All at very reasonable prices and with the option to open the bottle and take the wine by the glass.



Atelier Red & Wine

#### Café de Paris

📍 Velkopřevorské náměstí 4, Prague 1 – Malá Strana  
☎ +420 603 160 718 🌐 [www.cafedeparis.cz](http://www.cafedeparis.cz)



A popular and often fully filled restaurant in the Lesser Town, specializing in French cuisine. Café de Paris is great for lunch or dinner for two as the culmination of a romantic walk through the Lesser Town.

A speciality draw here is the entrecôte “Cafe de Paris” – a beef steak in a sauce made to a secret recipe, with fries and lettuce. In addition, they always have a simple lunch menu and specialities by the season. The wine-list is unfussy and concentrates on wines from France.



Café de Paris

## Divinis

📍 Týnská 21, Prague 1 – Staré Město

☎ +420 222 325 440 🌐 [www.divinis.cz](http://www.divinis.cz)



A luxury wine-bar complete with Italian restaurant, run by the most famous Czech celebrity chef, Zdeněk Pohlreich. The kitchen is exclusively Italian, seasonal and based on high-quality ingredients. The à la carte menu consists mainly of traditional dishes and typical combinations of flavours. The six-course tasting menu includes the best of the current season coupled with wine choices.

If you are ready to spend a little, here you will find a great selection of wines from key areas of Italy and a succinct but well stocked selection from around the world. There are only limited options of wine by the glass. The speciality of the head chef are the Divinis braised veal cheeks Marsala.



Divinis

## La Bottega di Finestra

📍 Platněřská 11, Prague 1 – Staré Město

☎ +420 222 233 094 🌐 [lbf.lacollezione.cz](http://lbf.lacollezione.cz)



The sister bistro and shop in the vicinity of La Finestra restaurant. Here you can taste and buy all the key ingredients head chef Riccardo Lucque uses in his cuisine. They import a number of the products to Prague themselves from smaller or lesser known Italian producers.



La Bottega di Finestra

## Mlýnec ('The Mill')

📍 Novotného lávka 9, Prague 1 – Staré Město

☎ +420 277 000 777 🌐 [www.mlynec.cz](http://www.mlynec.cz)



One of the few establishments in Prague that combines great cuisine with stunning views of Charles Bridge. The Mlýnec head chef Marek Šáda presents traditional Czech cuisine in a modern format. You'll get to taste typical Czech ingredients and flavour combinations in a contemporary package with a nod or two to world cuisine.

If you are in Prague over the weekend, don't miss their popular version of brunch. If you go specifically for the Czech cuisine, do make sure you try out their Czech four-course menu. The wine-list is representative of world wines with a cross-section of wines from Bohemia and Moravia.



### Eska

📍 Pernerova 49, Prague 8 - Karlín

☎ +420 731 140 884 🌐 [www.eskakarlin.cz](http://www.eskakarlin.cz)

The industrial-chic Eska, in trendy Karlín, should be on the agenda of every visiting foodie. During the day, it is sought after for its coffee and excellent bread; by evening, it transforms itself into a busy restaurant with a first-class wine experience (an interesting selection of homemade non-alcoholic is also worth mentioning). In the Eska kitchen, ancient techniques of food preparation such as leavening, drying, fermentation or fire-baking are put to enthusiastic use. The wine list concentrates on smaller Central European and



French producers with an emphasis on interesting natural wines. We recommend a shared chef's-choice five-course daily menu or an eight-course tasting menu.



### Red Pif

📍 Betlémská 9, Prague 1 – Staré Město

☎ +420 222 232 086 🌐 [www.redpif.cz](http://www.redpif.cz)



A great stop for fans of natural wines who like their food and wine to match perfectly. Red Pif is as great a wine-bar as a restaurant. The head chef cooks modern French cuisine, where the meals served are custom made to go with the wines. Stop by for the lunch menu and a glass of wine, or enjoy an evening à la carte with wine pairing by experienced sommeliers.

Through its selection of natural wines, Red Pif takes you on a trip or two to France, Slovenia or Germany, not forgetting wines from the domestic scene, of course. Red Pif offers a robust choice of wines by the glass and you can take home the wine on display at very reasonable prices.

## VINOdiVINO

📍 Štupartská 18, Prague 1 – Staré Město

☎ +420 222 311 791 🌐 [www.vinodivinopraha.cz](http://www.vinodivinopraha.cz)



Specialists in combining Italian wine with good food. VINOdiVINO operates as a restaurant and a place where you can go without qualms for a glass and just a bite to eat. They provide a simple day menu while the evening à la carte menu is teeming with Italian regional specialities. VINOdiVINO also operates as a wine-shop and point of sale for Italian delicacies.

The wine-list is filled with an incredible number of regional Italian wines from all the relevant areas. Above and beyond the normal range there is go also a lively assortment of Italian Grappa and dessert wines seldom seen in Prague.



VINOdiVINO

## Vinograf Senovážné náměstí

📍 Senovážné nám. 23, Prague 1 – Nové Město

☎ +420 214 214 681 🌐 [www.vinograf.cz](http://www.vinograf.cz)



The largest of the wine-bars under the Vinograf brand. Unlike the affiliated branches in the Lesser Town and Smíchov, the Vinograf on Senovážné Square runs a full kitchen and also has a very commendable permanent menu.

A lively wine-bar primarily acts as the perfect get-together venue for chatting over a glass of wine. They have a very wide choice of wines by the glass here, every day you can choose from almost 40 different samples including the rarer options through the Coravin system.

Vinograf is definitely one of the places where to familiarize yourself with a representative selection of domestic wine-making. They make a point of going with winemakers of character and have a good mix of different wine styles. This is a good place to discuss wine with local experienced sommeliers and buy some to take home with you.



Vinograf Senovážné náměstí

## Aromi

📍 Náměstí Míru 6, Prague 2 – Vinohrady

☎ +420 222 713 222 🌐 [aromi.lacollezione.cz](http://aromi.lacollezione.cz)



This Italian restaurant of chef-restaurateur Riccardo Lucque is one of the best in the city. If you love Italian food, his establishments in Prague are not easily overlooked. Aromi was one of the first restaurants to introduce Prague to high class Italian cuisine and has held that banner high over the years.

The establishment has its own bistro, where you can have a quick lunch, as well as a fine restaurant with a sophisticated seasonal menu.

The wine-list at Aromi is most thorough in its representation of wines from all the important regions of Italy. Here the better and lesser known wineries come together in a diverse mix of styles. Domestic and other European wines augment the wine-list. There are at least 15 wines available by the glass and one of the House specialities is the Coravin wine serving system.



Aromi

## Manú

📍 Dětský ostrov 25, Prague 5 – Smíchov  
 ☎ +420 725 161 616 🌐 [www.manuristo.cz](http://www.manuristo.cz)



A fairly recent arrival among Italian restaurants in Prague, under the patronage of the well-known TV chef Emanuele Ridi. Manú enjoys one of the best locations in Prague. The restaurant is on a small island on the river itself, from which you will have an amazing view of the Mánes gallery and of the Dancing House.

The wine-list at Manú is not at all fussy. What counts is the interplay of great food, Italian wines and a splendid location. Especially in the warmer months do try to make a booking with a view of the river. The Manú cuisine is focused on a modern and light interpretation of Italian cuisine with lots of seasonal ingredients.



Manú

## La Bottega Gastronomica

📍 Ondříčková 17, Prague 3 - Žižkov  
 ☎ +420 222 233 811 🌐 [gastronomica.lacollezione.cz](http://gastronomica.lacollezione.cz)



Another of chef Riccardo Lucque's bistros, this one in the heart of bohemian Žižkov. In addition to a good wine list, this particular bistro's attraction is an open rosticceria where fresh free-range chickens are prepared. The food options are rounded out by a hot buffet of Italian specialties. The food and wines are available to go, as well.



La Bottega Gastronomica

## Wine Food Market

📍 Strakonická 948/1, Prague 5 – Smíchov  
 ☎ +420 733 338 650 🌐 [www.winemarket.cz](http://www.winemarket.cz)



Prague has its own little Italian food hall, too, but you have to venture to the edge of Smíchov to find it. The Wine Food Market is a big store full of Italian delicacies, complete with a café right next to a bustling food hall of Italian food and drink.

You can sample a lot of good food here in a range of stalls and sit down at one of the large communal tables. There's pizza, pasta, fish, meat and a solid selection of excellent wines by the glass.

In the café you can finish off with Italian espresso to settle your meal and for a take-away some sweets and pastries from the Italian bakery and pasticceria. At weekend lunchtimes the air here is abuzz with good and proper Italian 'emozione'.



Wine Food Market

### Osteria da Clara

📍 Mexická 7, Prague 10 – Vršovice

☎ +420 271 726 548 🌐 [www.daclara.com](http://www.daclara.com)



If your time in Prague puts you in the mood for some honest-to-goodness Italian cuisine in a casual setting, Osteria da Clara is a proven local treasure, worth making a little detour.

Served here you'll find genuine and unpretentious Tuscan cuisine. The portions are generous and the food is always based on the best of the season. The wine here is just as affordable as the food. The wine-list carries only a few straightforward wines by Italian winemakers, matching the homely character of the place.

If you are lucky enough to visit, don't miss out on the Tuscan crostini, salsiccio pasta, fresh mussels or home-made tiramisu.

## IV. Fine dining – restaurants with wines of distinction

### Villa Richter

📍 Staré zámecké schody 251, Prague 1 – Hradčany

☎ +420 702 205 108 🌐 [www.villarichter.cz](http://www.villarichter.cz)



Villa Richter is part of the St Wenceslas Vineyard complex at Prague Castle, which underwent extensive refurbishment in 2008. The neoclassical Villa has a permanent luxury restaurant the Piano Nobile, and in the summer months the seasonal restaurant Piano Terra with its sunny terrace overlooking the vineyard.

The seasonal cuisine of Piano Nobile reflects the current availability of local ingredients with influences from traditional Czech cuisine. The confit of duck with cabbage, beef tenderloin with Carlsbad dumplings and the Wiener schnitzel are great excuses for some wine pairing from a well-aimed selection of domestic wines.



Villa Richter

## Bellevue

📍 Smetanovo nábř. 18, Prague 1 – Staré Město

☎ +420 222 221 443 🌐 [www.bellevuorestaurant.cz](http://www.bellevuorestaurant.cz)



Luxury fine dining by the Vltava River with views of Prague Castle. Make a booking to come here if you are looking for a well-balanced culinary experience, a creative tasting menu, paired wine and flawless ambience and service.

À la carte and tasting menus combine the best of seasonal ingredients with the playful and creative style of head chef Marek Šáda. The wine-list sets out to cover the major European regions with an emphasis on France and a basic cross-section of domestic wines. In addition to choosing bottles from the wine list, you can pair individual courses with recommended wines by the glass.



Bellevue



Field

## Kalina cuisine & vins

📍 Dlouhá 12, Prague 1 – Staré Město

☎ +420 222 317 715 🌐 [www.kalinarestaurant.cz](http://www.kalinarestaurant.cz)



Head chef Miroslav Kalina and sommelier Vít Hepnar make a point of looking for the best pairing of cuisine and wines to offer their guests. The food here is founded on the traditional techniques of French cuisine, wherein head chef Kalina engages the cultural influences and rich tradition of Prague including the best seasonal ingredients.

The sophisticated and clean tasting dishes are prepared so as to naturally complement the wine. In the wine-list you will find an impressive choice of Champagne and a sophisticated assortment of wines from France.

## Field

📍 U Milosrdných 12, Prague 1 – Staré Město

☎ +420 222 316 999 🌐 [www.fieldrestaurant.cz](http://www.fieldrestaurant.cz)



This ambitious fine dining establishment managed to score a Michelin star after just one year of operation. Head chef Radek Kašpárek's cuisine is modern and creative, highlighting clean-cut flavours and a fresh combination of seasonal ingredients.



Kalina cuisine & vins

## La Finestra

📍 Platněřská 13, Prague 1 – Staré Město  
 ☎ +420 222 325 325 🌐 [lafinestra.lacollezione.cz](http://lafinestra.lacollezione.cz)



This Italian restaurant of chef-restaurateur Riccardo Lucque is focused primarily on luxury imported meat. In addition to the à la carte and weekly menu, the speciality of the house is a large platter of fresh meat brought to the table, from which you select the cut to be prepared to your specification.

The fare prepared by head chef Tomáš Juřík is rooted in regional Italian traditions, augmented by well mastered techniques and well thought-out flavour combinations. The wine-list can withstand close scrutiny by the most enthusiastic of Italian wine fans. The selection of Italian wines is both broad and well-crafted and the wine flavours and aromas go with the authentic Italian cuisine wonderfully well.

## La Degustation Bohême Bourgeoise

📍 Haštalská 18, Prague 1 – Staré Město  
 ☎ +420 222 311 234 🌐 [www.ladegustation.cz](http://www.ladegustation.cz)



An exceptional Michelin-starred tasting restaurant, La Degustation is also the flagship of the popular Ambiente restaurant chain. Head chef Oldřich Sahajdák strives to make La Degustation a place of revival of traditional Czech cuisine, complete with its ingredients and forgotten techniques. All this in the very concentrated format of an extensive tasting menu. The restaurant does not offer a lunch menu or an à la carte menu, and we recommend you make your booking well in advance.

As in the kitchen, the sommeliers' approach to the wine is motivated by the desire to offer their guests the unsullied flavours and aromas of the original Moravia and Bohemia terroir. In addition to a very decent selection of wines from around the world to satisfy a well-travelled gourmet, guests have the opportunity to taste the most interesting wines on the domestic market.



La Finestra

## Pot-au-feu

📍 Rybná 13, Prague 1 – Staré Město  
 ☎ +420 739 654 884 🌐 [www.potaufeu.cz](http://www.potaufeu.cz)



A quiet French restaurant with an intimate ambience best for a dinner for two. At Pot-au-feu, there's a varied daily menu and a short menu full of traditional French specialities. Head chef Jan Kracík is unfettered by cliché in his cuisine, always adding a sparkle of innovation to his dishes.

The wine selection remains firmly set in France and the wine-list exactly follows the style of cuisine. The sommelier is thus firmly rooted in French soil, with an emphasis on tradition and reputable producers. At Pot-au-feu there is only a select choice of wines by the glass.



La Degustation Bohême Bourgeoise



Pot-au-feu

## Alcron

📍 Štěpánská 40, Prague 1 – Nové Město

☎ +420 222 820 410 🌐 [www.alcron.cz](http://www.alcron.cz)



An acknowledged restaurant of long standing, which received one of the first stars in the Michelin Guide to Prague. The kitchens here have been the proving ground of many prominent Czech head chefs.

The restaurant in the Art Deco style seats only 24. The kitchens are a place where contemporary international cuisine joins forces with prime ingredients and the creativity of the chef. If you go to Alcron we recommend the evening tasting menu with wine pairings. The wine-list here is one of the most voluminous in Prague, and the advice of Alcron's experienced sommelier is yours as a matter of course.

A less formal and more relaxed experience is on offer at the neighbouring hotel restaurant La Rotonde, with its highly regarded weekend brunches.

## V Zátíší

📍 Liliová 1, Prague 1 – Staré Město

☎ +420 222 221 155 🌐 [www.vzatisi.cz](http://www.vzatisi.cz)



An established fine dining restaurant with a following of loyal guests who appreciate the service, ambience and quality food. On the menu, you'll find a mix of modern Indian cuisine and traditional Czech dishes. This seemingly dramatic juxtaposition works surprisingly well here by a combination of meticulously rendered dishes, untainted flavours and pure finesse.

Come to V Zátíší for some à la carte where the price depends on the number of courses and paired wines. Every Sunday, there is the popular Indian brunch. The wine-list is a reflection of the diversity of cuisine and represents a broad selection of domestic, European and New World wines. At least 15 wines are always open for drinking by the glass.



V Zátíší



Alcron



Salabka

## Grand Cru

📍 Lodecká 4, Prague 1 – Nové Město  
 ☎ +420 775 044 076 🌐 [www.grand-cru.cz](http://www.grand-cru.cz)



A luxury wine-bar and restaurant run by one of the biggest Czech importers of wines and fine spirits. The work of acclaimed head chef Jan Punčochář is here complemented by the skill of top Czech sommeliers.

Don't hesitate to venture into the wine-bar out front whenever you happen to be in Prague. Awaiting you here is an incredibly comprehensive wine-list with 1500 different wines and an ever-topical selection of interesting wines by the glass, plus wine dispensed by the Enomatic system. Taking the lead are mostly the traditional wine-growing regions and the well-proven wineries that have stood the test of time.

If you want to add a meal to your wine savouring experience, you just need to walk through the bar into the restaurant. Every day, there is a light lunch menu at the ready, à la carte and a well thought through tasting menu with wine pairing.

The cuisine of Jan Punčochář is sophisticated, with an emphasis on the given season and the flawless preparation of luxury ingredients. Grand Cru make their own pâtés, cocktail sausages and smoked cheeses.



## Salabka

📍 K Bohnicím 2, Prague 7 – Troja  
 ☎ +420 778 019 002 🌐 [www.salabka.cz](http://www.salabka.cz)

A luxury restaurant in Troja with its own winery and accommodations. In the Salabka you'll find a lunch menu, evening dinner à la carte, and weekend brunch. The simple menu rooted in French cuisine is

founded on the use of luxury seasonal ingredients.

When visiting make sure you don't miss out on tasting some of the 15 wines from Salabka or take advice as to your choice from the succinct wine-list comprising simply the best of France.



Grand Cru

## V. Wine to go – where to buy some

### Vino Markuzzi

📍 Haštalská 3, Prague 1 – Staré Město  
☎ +420 224 829 088 🌐 [www.markuzzi.cz](http://www.markuzzi.cz)

The acclaimed wine merchant George Markuzzi specializes in importing Italian wine from more than twenty recognized producers. In addition, he has on offer a selection of Italian delicacies and Grappa from Piedmont. If you want to make your stay in Prague even more pleasant with some elements of Italy, add Vino Markuzzi to your itinerary.

### Víno-klub

📍 Benediktská 3, Prague 1 – Staré Město  
☎ +420 724 239 045 🌐 [www.vino-klub.cz](http://www.vino-klub.cz)

A popular online dealer with their own physical wine-shop. Víno-klub operates as one of the largest traders in domestic wine, brought to their customers in themed wine boxes of six bottles. The 'wine club' shop is a great place to get started with wines from Moravia and Bohemia. The assortment ranger and experienced staff are well able to convey the unbelievable diversity of domestic wines.

### Passage Praha

📍 V Celnici 10, Prague 1 – Nové Město  
☎ +420 221 033 389 🌐 [www.passage.cz](http://www.passage.cz)

A restaurant, bistro and particularly an extensive wine-shop with a large selection of French wines from the notable Czech importer Merlot d'Or. In the Passage you can safely expect the assistance of a professional sommelier and a range on offer that covers the key wine-growing regions. A great selection of Champagne, Cognac and Armagnac titles.



Passage Praha

### La Cave D'Adrien

📍 Americká 18, Prague 2 – Vinohrady  
☎ +420 246 030 284 🌐 [www.lacavedadrien.cz](http://www.lacavedadrien.cz)

A small wine-shop with sales and own imports of French wines and delicacies. In La Cave D'Adrien, the focus is mainly on bringing forward the products of lesser known, smaller producers and wines affordable for everyday drinking with good value for money.



La Cave D'Adrien

### Le Caveau

📍 nám. Jiřího z Poděbrad 9, Prague 3 – Vinohrady  
☎ +420 775 294 864 🌐 [www.broz-d.cz](http://www.broz-d.cz)

A lively wine-shop with its own café and French bakery is a great starting point for getting some French wine, cheese and delicacies.

You can pop into Le Caveau, situated between Vinohrady and Žižkov, just for a glass, or a coffee with breakfast. The wine focus is exclusively on France with a predominance of wines from Burgundy and the emphasis on affordable wine for good drinking.

### Fajnšmekr ('The Connoisseur')

📍 Finská 3, Prague 10 – Vršovice  
☎ +420 731 131 399 🌐 [www.fajnsmekr.com](http://www.fajnsmekr.com)

A favourite Vršovice wine-shop with its own imported wines as well as a shop selling farming products and delicacies. In the Fajnšmekr the focus is largely on authentic and natural wines from home and abroad. Natural wines with minimal intervention are actively promoted, putting on regular tastings where the lesser known and up-and-coming winemakers are introduced to the guests. A great stopping point if you want to catch an authentic natural wine from the region.

### Vinograf Senovážné náměstí

📍 Senovážné nám. 23, Prague 1 – Nové Město  
☎ +420 214 214 681 🌐 [www.vinograf.cz](http://www.vinograf.cz)

Wine bar, wine shop, and restaurant all in one – that's Velký Vinograf (see pg. 40), the largest in a trio of venues focussed on offering a comprehensive selection of Czech and international wines. If you're undecided, the sommeliers are happy to give you guidance based on your preferences. This branch offers nearly 800 types of wine, so you are certain to find something to please your palate.

## VI. The wine year – wine events in Prague

Dozens of wine related events are held in Prague each year. Here we present only the traditional and established ones, but due to the boom of a variety of gastronomic festivals, we do recommend that you check the information about current events on the [www.prague.eu](http://www.prague.eu) website.

### January

#### Prague Wine Week

[www.pww.cz](http://www.pww.cz)

Prague Wine Week is a selective festival of wines, wineries, and the culinary arts. For a number of years now the penultimate week of January has been a feast of food and wine tasting, presentation of wineries and importers, direct sales of wine in wine-shops and a gathering of professionals and wine lovers alike.

### May

#### Svátek růžových vín ('Rosé wine festival')

[www.wineofczechrepublic.cz](http://www.wineofczechrepublic.cz)

Each year, the Festival launches the rosé wine season. The First of May is the traditional date for the Moravian and Bohemian rosé wine show in the attractive setting of Villa Richter and the adjacent St Wenceslas Vineyard at Prague Castle. The tasting takes place in the open air and offers over 100 samples of rosé wines from over 30 Moravian and Bohemian wineries.

#### Wine Prague

[www.wineprague.com](http://www.wineprague.com)

The International Wine Fair brings to Prague the kind of professional setting, wine trading terms and conditions and professional networking opportunities that the wider world is familiar with. The venture relies on modern and accessible trade-fair facilities

with perfect support and all the necessary services, a number of separate tasting rooms and a team of experienced specialists putting on wine tastings for audiences great and small, with accompanying seminars and presentations.

#### Růžový máj ('Rosé May')

[www.ruzovymaj.cz](http://www.ruzovymaj.cz)

This popular celebration of rosé wines with a long-standing tradition is hosted by the organizers of Prague's most popular farmer's at the Náplavka waterfront. The event, much akin to a public street party on the banks of the Vltava, has an unrivalled laid back atmosphere, and in addition to showcasing several dozen rosé producers encompasses food stalls and live music.

#### Praha pije víno ('Prague Drinks Wine')

[www.praguedrinkswine.cz](http://www.praguedrinkswine.cz)

The Festival makes for an exceptional gathering of winemakers from all over Central Europe who are focused on viticulture and the production of high-quality natural wines. To be seen here are wines from small family wineries in the regions of Austria, Hungary, Slovenia, Slovakia and Italy. The vintners of Moravia are also there, naturally. The event does not have an annual fixed date, being held either at the end of May or in early June.

### June

#### Nejlepší česká vína v Praze

[www.cechcv.cz](http://www.cechcv.cz)

The New Town Hall is the site of a young festival celebrating the wines of Bohemia (the historical Czech region with Prague at its heart). Here you have a unique opportunity to try wines made in and around Prague, Karlštejn, Mělník, Roudnice nad Labem, Litoměřice, Velké Žernoseky, and other locations.

#### Pražské vinice

[www.prague.eu/cs/vinice](http://www.prague.eu/cs/vinice)

The capital city of Prague organizes this annual event which opens the gates of municipal and private vineyards to the public. The festival's aim is to help rediscover and promote the individual vineyards in Prague, introduce visitors to their history, present state and plans for the future, emphasizing the role they play in creating the Prague landscape. Some of the vineyards are located in protected natural areas and are inaccessible to the public the rest of the year, with many offering exceptional views of the city.

### August

#### Burčák ('Sturm')

Burčák is drunk throughout the Czech Republic from August on. This Central European phenomenon is not of wine as such, but lightly fermented grape must, whose sweet taste and insidious alcohol content can bring headaches aplenty to the unwary. It may only be sold in the period from August 1<sup>st</sup> to November 30<sup>th</sup> and is



The Náplavka waterfront

most definitely worth trying. Please do watch out where you get it from; due to its great popularity there are a lot of cheap products about, whose composition and quality can be justifiably open to doubt.

## September

### Vinobraní ('wine harvest')

September is the month when numerous events held in Prague are referred to as Vinobraní. Typically, this is more about a folk festival with a selection of wines, of various quality and origin, rather than anything enticing for lovers of this noble drink. Vintage events do, however, often take place in attractive locations and with an entertaining programme, so if you want to have some wine bedazzled fun, feel free to take part. For a complete list of events, visit [www.prague.eu](http://www.prague.eu).

### Trojské vinobraní ('Troja vintage')

[www.mctroja.cz](http://www.mctroja.cz)

This traditional festival of good wine takes place in the baroque gardens of Troja Chateau. Each year dozens of Bohemian and Moravian wineries take part, with wine from Prague vineyards also represented. As well as the wine tasting, there is also Burčák on offer, guided wine tastings and informal seminars all about wine.

### Vinobraní v Botanické zahradě Praha ('The Prague Botanical Garden vintage')

[www.botanicka.cz](http://www.botanicka.cz)

The traditional vintage / wine-gathering at the St Clare Vineyard offers exclusive locally produced wine, and a showcase of top Bohemian and Moravian wines, with Burčák for good measure. In addition, you can book a guided tour of the wine production exhibition and so get to know so the whole production process in the local wine cellar.

### Vinobraní na Grébovce ('Grébovka vintage')

[www.vinobraninagrebovce.cz](http://www.vinobraninagrebovce.cz)

The large, popular and family-friendly vintage festival held in the beautiful Grébovka park in Vinohrady entices visitors with wines and "burčák" from all over the country. In addition to wine, visitors can indulge in typical Moravian pastries and other specialties, as well as enjoy live entertainment.

## November

### Svatomartinské víno ('St Martin's wine'), 11/11

France has its Beaujolais Nouveau, Czechia has St Martin's wine. The Eleventh of November, the Feast Day of St Martin, has always been the date for sampling the fresh young wine of most recent vintage for the first time. This was also a time when all the harvest was gathered and safely housed, and ahead lay the peaceful advent time, with its pre-Christmas fasting. St Martin's Day was thus always associated with much banqueting and revelry. Nowadays

this renewed tradition is enjoying great popularity and the St Martin's menu with roast goose, potato lokše (flatbreads) and wine (which has to carry a special label) is there to be savoured on 11/11 not only in numerous restaurants, but also at open-air events. For a current list see [www.prague.eu](http://www.prague.eu).

### Letná husa a košť Svatomartinského vína ('The Letná goose and St Martin's wine tasting')

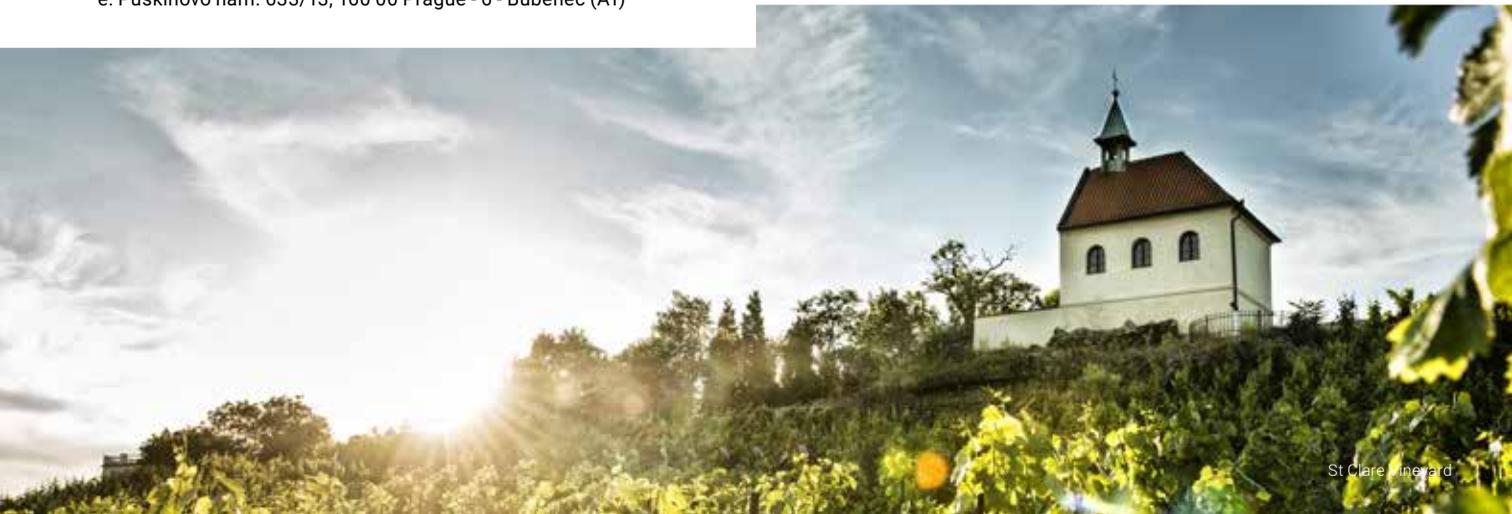
[www.nzm.cz](http://www.nzm.cz)

A traditional feast associated with tasting and sale of St Martin and young wines takes place in the grounds of the National Agricultural Museum. The event includes demonstrations of traditional Czech crafts and visitors are allowed a free tour of the current short and long term exhibitions at the Museum.

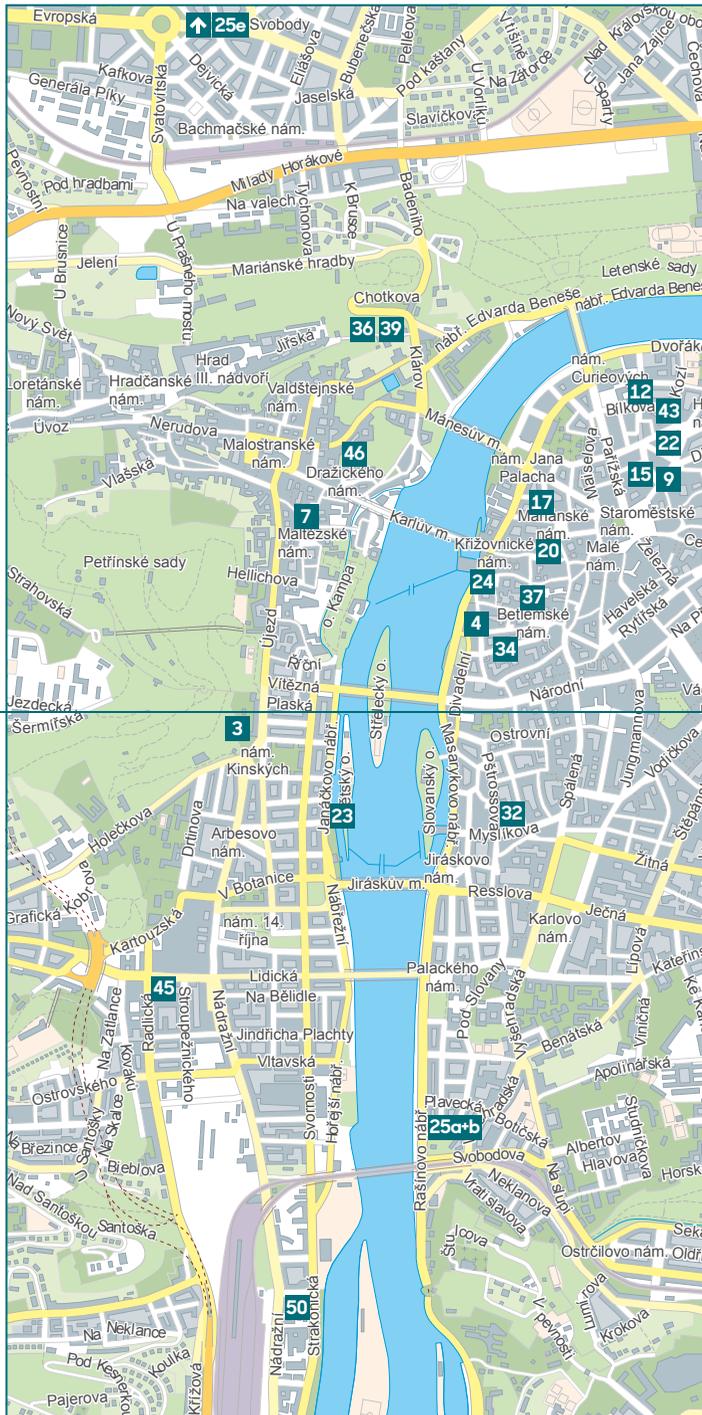


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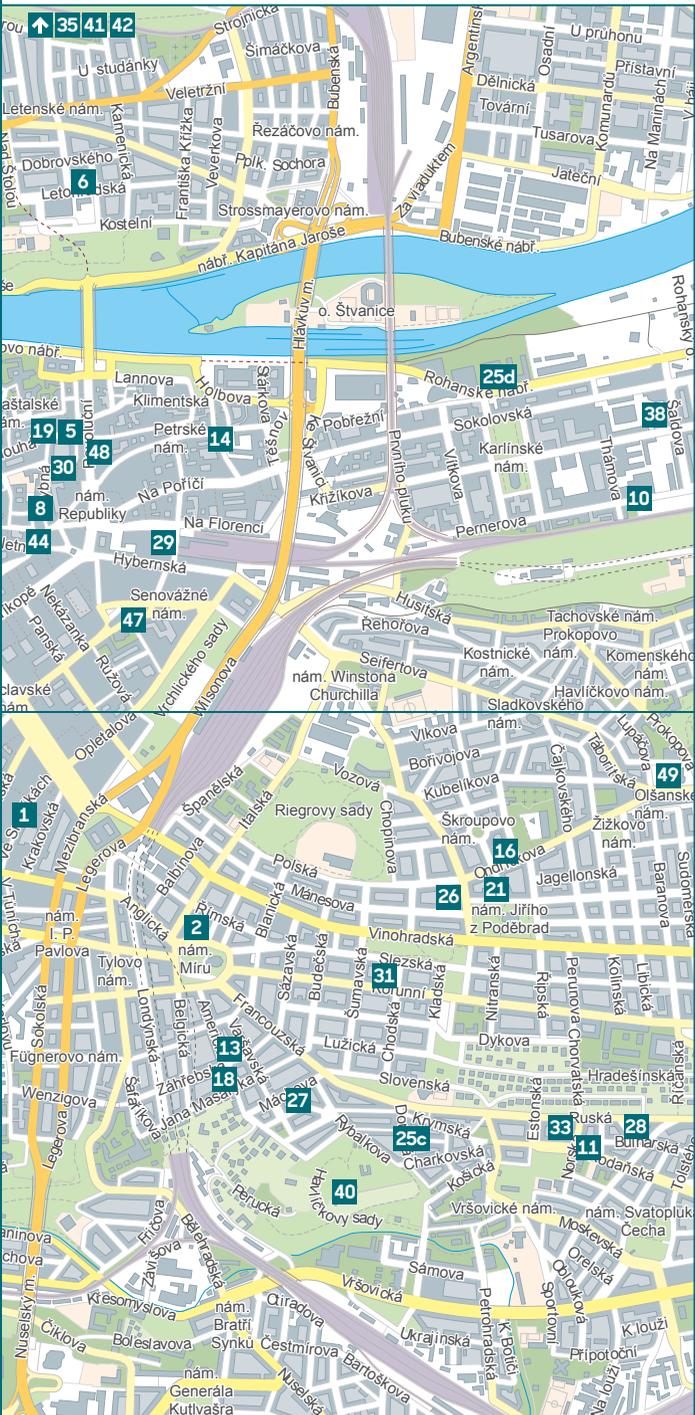


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📍 Rytířská No. 12, Prague 1  
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