



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

Landscape of traditions and contrasts on the northern border of Central Europe



Flor 2022 | Pinot Gris, Devín, Pesecká Leánka | Skin-contact white

The bright side of the moon

When we live good lives, daring and filled with joy, unpredictable yet wonderful things happen to us. Like this wine. An uninvited yet very welcome guest, an unexpected *marriage parfait*.

It came about as a happy accident – I had some wines that didn't fit into other barrels but happened to go great together. A brisk and fresh Pesecká Leánka, spicy expressive Devín and Pinot Gris giving depth and matter. So I blended them, put them into a few untopped barrels and let them age in the old winery of my grandparents, where its mythical spirit intervened and created a layer of flor like I have never seen before. Thicc, endless, beautiful, it created a 4th dimension to this already wild wine.

This wine is so particular – aromatic yet bright and nutty and lasersharp, it jumps from your glass with energy – that I decided to bottle it separately. Only 560 bottles (and I have no idea if the stars and years will ever re-align to produce it again) but if you manage to snatch one of them, you'll see, it was worth the hassle.

Vineyards

Pinot Gris: Stará Hora (northern part), Čajkov | **Total surface:** 1,5 Ha | **Altitude:** 300m ASL | **Aspect:** South
Farming: certified organic | **Soil:** Red rhyolite – crystallised magma, hard and erosion-resistant | **Year planted:** 2009 | **Density of plantation:** 5500 vines/ha | **Rootstock:** Kober 5BB | **Trellising system:** Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1kg/plant

Leánka & Devín: Sádovie (eastern and southern), mainly Cyril's vineyard (named after my uncle), Čajkov
Total surface: 1 Ha | **Altitude:** 240–280m ASL | **Aspect:** South, West | **Farming:** organic not-certified
Soil: pyroclastic tuff with volcanic glass and ashes, very porous and well drained
Year planted: 1965–1992 | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown |
Trellising system: High Cordon | **Yield:** max. 1 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible. All the grapes are then gently destemmed and crushed.

Pinot was picked mid-September and spent 2 weeks on skins, until practically dry (11% ABV), then racked into old barrels. Devín skins & must were topped with direct-press must of Leánka and macerated for about a week. Both these parts were gently pressed into a tank, left to rest for a few weeks and then aged in old neutral barrels in my parents' old cellar whose microclimate allowed us to age them untopped. After ~1 year, the 2 barrels were blended and bottled; the final blend is roughly 40% Pinot Gris, 30% Devín, 30% Leánka. Unfined, unfiltered, no additives except for 15 ppm of sulphur added at bottling. 13% ABV

Aromas, Flavours & Indulgent Pairings

Endless acidity of Leánka, flamboyant roundness of Devín, Pinot Gris' depth, all united by a truly majestic and tenacious flor and its entertaining nutty notes. One of a kind wine that invites you to yet another sip. Great on its own or with some subtle umami dishes.