



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Elixir 2018 | Pesecká Leánka + Fieldblend | Botrytic Maceration

Shut up and dream

This wine is a typical child of serendipity, on many levels. First, its vineyard is a field blend of Pesecká, Welschriesling, and Riesling in unknown proportions, plus some Pinot Gris here and there. Second, we somehow forgot to harvest it in time, but the vintage saved us by perfect late-fall conditions that allowed for the development of genuinely royal botrytis. So I accepted these gifts of nature, hand-picked the most rotten grapes and turned them into this UFO of a wine – sweet yet not overpowering, succulent, layered, truly invigorating.

For me, this is the perfect bottle to reach for after a tough day – when you did your best, crawled through thick and thin and now feel the need to relax, restore and release. Not quite ready to open a full bottle, not in the mood for a shot, but you're still feeling like having a sip of special little something would do wonders to take the edge off. Something flavoursome but not heavy, something to lift your spirits and relieve your body and mind. A breather, a treat, a reward; soulmate, redemption, closure. Quite a lot of goodness in a 0.5l bottle, isn't it?! But it's all there, in each of the 180 tiny elixir bottles made.



Vineyard: 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

Harvest & Winemaking

Harvested by hand into small crates (18–20 kg), end of October 2018, selective pick of fully botrytic grapes.

The grapes were so affected by the noble rot that they were practically turning to liquid when touched, so we painstakingly destemmed them by hand. Left on skins for a couple of months (until February 2019) and then slowly pressed through straw baskets into a small barrel. (This batch – a “coeur de cru” is still ageing in my cellar, to be released in a galaxy far, far away.) The skins were still full of juice, so we topped them up with a young 2018 Pesecká Leánka that was still fermenting on its gross lees. In April 2019, it was gently pressed into a barrel, where it aged untopped, in the stable 10-degree temperature of our historical cellar until bottling in February 2023. Unfined, lightly filtered, 35 ppm of sulfur added at bottling. 13% ABV

Aromas, Flavours & Indulgent Pairings

Pear eau-de-vie, apple compote, a touch of nuts at first sniff; it then mutates towards honey, herbs, and apricot. Juicy, sweetish and flowery, the finish is dry yet creamy, with a slight touch of wood. It's ever-evolving and truly perfect for the indulgent moments I described above – basking in the late-afternoon sun and treating yourself to a little liquid self-love after a hard day.

This layered treat is great on its own, but if you feel like a little snack, a well-aged Comté or blue cheese, maybe even with a little bit of truffle honey, will be a great match where the wine's succulency and sweetness and the savoury, salty cheese balance each other off. Or the classic Italian *panettone* – a real good one, made with sourdough, raisins and orange rind by an artisanal bakery – is a great match.