



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



Empress 2018 | Frankovka Modrá (Blaifränkisch) | Red

Our noble Habsburg legacy: zero pomp, all class

Frankovka is the most characteristic red variety of the old Habsburg monarchy, its Empress. I see it as the truly noble grape, capable of incredible purity, genuinity and terroir expression. The best wines provide an almost transcendental, magical experience – like watching an exciting opera that leaves you speechless and overwhelmed with all the emotion, grandeur and mastery, grateful for being part of it...

My version of this “Pinot Noir of the East” enjoys enhanced spiciness of our volcanic Sitno terroir, elegance from the classical winemaking and 3 years of slow barrel ageing in our 18th century cellar. Sophisticated aristocrat with an incredible ageing potential, esp. in the magnum bottles.

Also available in magnums.

Vineyard: Stará Hora (northern part), Čajkov

Total surface: 2 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:** SO4

Trellising system: Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1kg/plant

Harvest & Winemaking

Second half of October, at full maturity (some berries even start to dry out). Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible.

Part of the grapes (25%) are kept as whole bunches, put on the bottom of the vat and covered with the remaining grapes that were destemmed and crushed. Spontaneously fermented (both primary and MLF) with gentle punchdowns for ~4 weeks, then racked into old barrels.

The wine then ages on their fine lees in the stable temperature of our historical underground cellar, for 36 months. Unfined, unfiltered, no additives except for 15ppm of sulphur added at bottling. 13% ABV

Aromas, Flavours & Indulgent Pairings

Empress is an exciting, charismatic wine showing the *savoir vivre* of the aristocrat that she is. Dark chocolate, amarena cherries, blackberries, sweet leather and cedar wood smoke. Full of ripe fruit, sweet licorice, raisins and pepper, kept in balance by refreshing acidic energy and elegant dry tannins. If possible, open a few hours before and enjoy its evolution over time.

My favourite over-the-top pairing is foie gras marinated in pekmez, smoked salt and brandy, glazed with dark chocolate – the most decadent (and unsustainable, I know) “pralines” there are. The second best is my mother's Izidor cake, a traditional local dessert whose bitter chocolate and walnut flavours are an awesome match to Frankovka's fruit and acidity. Or a decent steak will do just as fine, you get the idea...