



# PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



## Flor 2023 | Pinot Gris, 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*.

Its first vintage came about as a happy accident – I had some wines that didn't fit into other barrels but happened to go great together. 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 and wine like I have never seen before. I clearly wasn't the only one to succumb to its charm, because the wine was gone in no time.

Recreating it in 2023, I slightly changed the “recipe”: the wine seemed quite aromatic even without Devín, and using direct-press Pinot Gris made it even more elegant, seductive and “Jura-like” if I may than before. To me, this is the perfect white to order even at a late hour, as a refreshment – a juicy and interesting Jekyll & Hyde who know how to tame each other. Only 2 barrels made.

## 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:** 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. The first part is Pinot Gris, picked on 21/8/2023, direct-pressed as whole bunches that then aged under fine flor for about 18 months. The second part is Pinot Gris picked together with Leánka on September 2–4, macerated for 2 weeks on skins together, until practically dry, then racked into the same old barrel as the previous vintage of this wine, to encourage development of a tenacious flor veil. Both barrels were in my parents' old cellar whose microclimate allowed us to age them untopped, until we blended them and bottled in spring 2025; the final blend is roughly 70% Pinot Gris, 30% Leánka. Unfined, unfiltered, no additives except for 20 ppm of sulphur added at bottling. 12.5% ABV

## Aromas, Flavours & Indulgent Pairings

Elegant and reminiscent of my wild Jura dreams, this wine mingles biscuit/buttery aromatics with hints of peach-lemon tea and the fun, nutty notes of flor ageing. Long acidity, present yet gentle tannins, very refreshing white that invites you to yet another sip. I see it going well with nut or herb cheeses or just some crackers with sesame or caraway.