



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



Godfather 2024 | Pinot Gris | Skin-contact white

I have an offer you can't refuse...

Pinots are not traditional in Čajkov, but my ancestors used to work with them during the communist era, so we knew that they thrived on our sites, giving prime wines even in sub-prime years. Hence, Pinot Gris and Blanc were a sure bet when we needed to replant our Stará Hora vineyard, a beautiful plot on a dark red dollop of old lava that used to be the crown jewel of Archbishop of Esztergom vineyards, sadly devastated by years of communist "farming".

In the cellar, however, what a challenge! Pinot can be a generous, cultured gentleman whose class & quick wit make him the most desirable of companions. But, he can also be a real... dick. (Pardon my French.) Arrogant, brazen, obstinate at times. You might think that our relationship in the cellar must therefore be a troubled one, but, actually... I know him very well, this Godfather, because, well, he is just like me!

This wine requires attention – not just from me as a winemaker, but also from people who drink it. It's a litmus test. Our elegant and dangerous gentleman – our Don Corleone.

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) in order to keep the grapes as intact as possible. All the grapes are then gently destemmed and crushed.

First pick: August 19–22, for acidity. Direct-pressed into stainless steel for the start of fermentation, then racked into old barrels. Second pick: beginning of September, for structure, balance, vintage character. This pick spent 3 days on skins, until 2–3% ABV. Third pick: end of September, full fermentation on skins for 3 weeks, then racked into old barrels.

The wines finish fermentation and age on their fine lees in the stable temperature of our historical underground cellar, for about a year. After ~12 months, the barrels are blended in a proportion that is most faithful to the vintage, for 2024 it was around 30–55–15 %. Bottled after further weeks of rest in tanks. Unfined, unfiltered, no additives except for 20 ppm of sulphur added at bottling. 13 % ABV

Aromas, Flavours & Indulgent Pairings

A true elegant PINOT, creamy yet refreshing with long mineral, salty taste, solid acidic backbone and distinct, succulent finish with a cool resinous/old port note that somehow wonderfully mutates into fresh, almost “young-rosé-ish” lift.

I really enjoy it with a pork or poultry [paprikash](#), a traditional Central European dish whose creaminess and sweet-smoky-tangy paprika flavours are a match made in heaven; looking further from home, saffron risotto and osso buco know how to unleash a real Slovak-Milanese rock'n'roll with my Godfather.