



# PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



## Grande Múre 2017 | Pesecká Leánka, Frankovka | Red

### Transcending space and time

The essence of our philosophy and terroir, a field-blend from a 60+ years old plot that I bought in 2014 and saved from neglect. Múre (*walls* in Slovak, named after vestiges of ancient fortifications found there) is the northernmost vineyard in our area at the very border of nature-protected Štiavnické mountains. This unique historic terroir was gradually abandoned in the recent past, in favour of lower sites that are easier to work.

My small plot is the last one standing here – despite the hard labour (no mechanisation possible, everything is done by hand there) and low yields, I love this patch of land to death. Standing there, enjoying the extraordinary air and soil and view of the surrounding landscape is such a transcendent experience, a piece of heritage that absolutely needed to be preserved and given voice in a wine.

A wine full of emotions, including a lil' pride at what we achieved there. Every time I drink it, I feel (hope) that my late grandma who inspired me to seek and salvage old vineyards would feel the same. Only one barrel – 300 bottles made.

**Vineyard:** Múre, Čajkov. Field blend of Pesecká Leánka, Blaufrankisch and 20% unknown vines  
**Total surface:** 0,5 Ha | **Altitude:** 360-400m ASL | **Aspect:** South | **Farming:** organic not certified  
**Soil:** poor alluvial topsoil on pyroclastic tuff with volcanic glass and ashes, porous, well drained  
**Year planted:** 1950s | **Density of plantation:** 3000 vines/ha | **Rootstock:** unknown  
**Trellising system:** Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 0,5 kg/plant

### Harvest & Winemaking

Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible. End of September, all grapes together, only 550kg picked.

Part of the grapes 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 3-4 weeks. The free-run juice is then put into old barrel and aged for 3 years, in the stable temperature of our historical underground cellar, for 36 months. Untopped during the first year which allows for development of flor on the surface. Unfined, unfiltered, no sulphur added. 13% ABV

### Aromas, Flavours & Indulgent Pairings

Light garnet suggests the ethereal quality of this wine: cranberries, forest strawberries, meadow in bloom, some herbs. The nutty oxidative touch is very light, adding tanginess to the wine's lip-smacking character. All about finesse and never-ending taste nuances, this is a wine to geek on!

Foodwise, I like to keep it simple in order to enjoy the wine's elegance, like a good aged sheep cheese (I age mine with Frankovka which is top-match). Or, the best of rustic treats: walnut sourdough bread with wild-flower honey and butter is a surprising yet wonderful pairing.