



# PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



## Intacto 2018-19 | Devín | Skin-contact white

### No more quarrels, just flor & love

My relationship with Devín is, as the label suggests, probably the most complicated of all the grapes I work with. It's the child of communist times – somebody in my country once had the idea that we'd need our own type of Traminer, one that can survive our f\*cking winters (pardon my French but how else would you describe -31°C). Thus, Devín was born: son of Traminer, daughter of Rotweisser Veltliner, aromatic yet resilient.

I always disliked the wines it produced – monotonous, sweet, pedestrian. I would never even think of planting it myself, but fate brought me a vineyard with a small plot of Devín showing me the middle finger between rows of my beloved Leánka and Frankovka. Just you wait, you motherfucker, I thought, I'll pull you out as soon as possible.

But, time went by and the Devín MF still stood there, intact and proud. And I realised that, maybe, why not drop the attitude and take up the challenge? Using lower yields, a slightly oxidative élevage and multi-vintage blending that allows us to mingle ripe, flamboyant years with the fresh acidic ones, my once-Nemesis turned into a dear friend.

**Vineyard:** Východné, mainly Cyril's vineyard (named after my uncle), Čajkov

**Total surface:** 0,2 Ha | **Altitude:** 240–280m ASL | **Aspect:** South | **Farming:** organic not-certified

**Soil:** pyroclastic tuff with volcanic glass and ashes, very porous and well drained

**Year planted:** 1992 | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown

**Trellising system:** High Cordon 1,8m | **Yield:** max. 0,7 – 1 kg/plant

### Harvest & Winemaking

Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible. 2018: First pick beginning of September for acidity and freshness, second pick end of October for richness. 2019: colder year with lower yields, everything picked at once, second half of September.

The grapes are gently destemmed, crushed and then macerated on skins – the early pick until ~5% ABV, the later ones until dry (~2–3 weeks, 12% ABV). Post-maceration, all parts are separately racked into old barrels where they finish fermentation and age for a year / two, at a stable temperature of 10,5°C in our historical underground cellar. The more macerated barrels are partly untopped to allow for gentle micro oxidation and tannin-softening; light flor usually develops. Blended and bottled in summer 2021. Unfined, unfiltered, no additives except for 15ppm of sulphur added at bottling. 13% ABV. Only 1000 bottles made.

### Aromas, Flavours & Indulgent Pairings

Eloquent Traminer character (cloves, honey, orange peel) with succulent acidic backbone & light nutty touch, ending on raisins and rocks. A wonderful companion for the whole evening, ever-evolving in your glass.

Intacto is a great kitchen player, too – it's lovely with greasy duck or smoked paprika dishes so typical for our area, and can stand up to tangy and/or umami-laden fare like few others, including a vast array of Asian cuisines from curry to teriyaki dishes or bulgogi...