



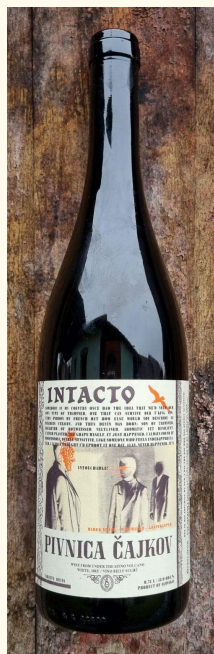
PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Intacto 2022-23 | Devín | Skin-contact white

No more quarrels, just flor & love



Devín is a child of the communist era – somebody in my country once had the idea that we'd need our own type of Traminer, one that can survive our crazy (up to -31°C) winters. Thus, Devín was born: son of Traminer, daughter of Rotweisser Veltliner, aromatic yet resilient.

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

But, time went by and Devín 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 when possible and multi-vintage blending that allows us to combine ripe, flamboyant years with the cool ones for acidity, my once-Nemesis turned into a good friend.

This evolution is reflected on the label, too – it started with a gun and then morphed into grape and then eventually I decided to lose the weapon aspect altogether. Instead of spite and fights, there's just atonement, acceptance and peace. Where will this Intouchable “movie” take us next?

Vineyard: Sádovie, 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.

First pick – Mid-September 2022: The grapes were gently destemmed, crushed and then macerated on skins for about a week until practically dry. Post-maceration, the wine was racked into old barrels.

Second pick – beginning of September 2023: The grapes were gently destemmed, crushed and then macerated on skins for about 4 days, the free-run juice was then racked into a stainless steel tank. The wines finish fermentation and age for a year / two, at a stable temperature of $10,5^{\circ}\text{C}$ in our historical underground cellar. Blended and bottled in October 2024. Unfined, unfiltered, no additives except for 25 ppm of sulphur added at bottling. 13% ABV. Only 1,800 bottles made.

Aromas, Flavours & Indulgent Pairings

Eloquent Traminer character (cloves, honey, orange peel) with heaps of super fresh lemongrass and succulent acidic backbone, ending on raisins and rocks and lip smacking salinity. A wonderful companion for the whole evening, ever-evolving in your glass.

Intacto is a great culinary sparring partner – it's lovely with hefty 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. Pumpkin risotto is a great match, too.