PIVNICA ČAJKOV

Wines from under the Sitno Volcano
Landscape of traditions and contrasts on the northern border of Central Europe



Intacto 2023-24 | 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℃) 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 elevage 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: Sádowie, 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**: 4,000 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 – beginning of September 2023: The grapes were gently destemmed, crushed and macerated on skins for about 4 days, the free-run juice was then racked into tank and later barrel.
Second pick – beginning of September 2024: The grapes were gently destemmed, crushed and macerated on skins for about 3 days, the free-run juice was then racked into barrels . The wines finished fermentation and aged in barrels at a stable temperature of 10.5℃ in our historical underground cellar. Blended in November 2025, together with a bit of reserve wine, and bottled after a few months of rest in January 2026. Unfined, unfiltered, no additives except for 30 ppm of sulphur added at bottling. 13% ABV. Only 1,700 bottles made.

Aromas, Flavours & Indulgent Pairings

Eloquent Traminey character (cloves, honey, herbs) with heaps of fresh fruit and succulent acidic backbone, ending on raisins and rocks and honey. A wonderful companion for the whole evening, ever-evolving in your glass.

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

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