



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Princess 2023 | Pesecká Leánka | White

Alice in Wonderland's breakfast wine

Making wine like Princess to be *truly good* is no small feat: it's an everyday kind of wine that is easy to drink and enjoy, yet also gracious and full of personality and expressing the place where it comes from. This is a fine line to walk for a winemaker: if one doesn't give such wine the attention it deserves, the result is usually just drinking water whose flavour disappears before you even swallow it; if you're too heavy-handed in the cellar, you get a monster – imagine me prancing around in my daughters' princess dresses, lol.

Pesecká Leánka aka Fetească regală is a great partner for this style. It's the true spirit animal (grape) of our region, a delicious yet reliable companion ready to make your day brighter. In this “morning version”, we use Leánka from our beloved Stará Hora plot, where the soil is perfect for a lighter wine. We treat its delicate grapes to gentle skin contact and short undisturbed rest on lees, resulting in an extra fresh white with a light bubbly lift. A graceful little rascal that can be all dainty while already secretly giggling about her next mischief. Take a sip and you're in on the joke with her, too...



Vineyard: Stará Hora (the southern part with a thicker layer of fertile topsoil), Čajkov

Total surface: 2 Ha | **Altitude:** 200m ASL | **Aspect:** South | **Farming:** certified organic

Soil: Red rhyolite (crystallised magma), tuff and erosion-born topsoil

Year planted: 2009 | **Density of plantation:** 5500 vines/ha | **Rootstock:** T5C

Trellising system: Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1,8 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible. August 29: first pick for freshness and acidity in the lower part of the vineyard. September 3: second pick of slightly riper grapes in the upper part of the vineyard, for roundness and balance.

The two picks started vinification separately; the grapes were gently destemmed, crushed and then left on skins overnight. The free-run juice is then moved into stainless steel tanks (no press) and spontaneously fermented. We blended the two parts together before the end of fermentation, to keep some natural CO₂ in the wine. It then remained on its fine lees in tank until the end of February 2024. No manipulation, racking, nor batonnage in order to preserve the wine's freshness and CO₂ which emphasises the grape's typical fruit and liveliness. Unfined, unfiltered, no additives except for 15 ppm of sulphur added at bottling. 11% ABV

Aromas, Flavours & Indulgent Pairings

Princess is the embodiment of my belief that even easy-drinking, “breakfast style” wines shouldn't be basic, but rather show the region's DNA, albeit in a light-headed way. Fun light fizz and vivid acidity, especially in this 2023 vintage – think freshly cut pears, apricots and grapefruits with a splash of good fresh chantilly on the side! This wine is so vibrant and pleasant that drinking it on its own is incredibly easy, but the traditional “grilled fish, poultry and light veggie dishes or salads” pairing suggestion works great as well.