



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



Red Gull #3 | Pesecká Leánka, Frankovka | Red Sparkling

Shiny happy bubbles holding hands

Čajkov, our village, got its name from *čajka* aka seagull in Slovak – these birds were a rare sight in a landlocked country, but our area's many ponds and streams offered livelihood to not only fishermen but also gulls, and the name stuck.

Hence the red bird in our logo, and hence Red Gull, my light-hearted tribute to this fishing past and light Leánka/Frankovka-based wines for convivial drinking. But it's also a nod to what I see as our region's future, ie. bubbles!

Although pet-nat is not my typical style of sparkling wine (I'm spoiled/old and usually go after more serious, slower cellar-aged bottles), I enjoy the youthful energy and *joie de vivre* it offers. Red Gull is an absolute invitation to gather your flock of loved ones and celebrate life – drink this together and be happy, it really does give you wings...

Limited amount of magnums bottled.

Vineyard: Stará Hora (southern part), 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. 1,5 kg/plant

Harvest & Winemaking

Our very first wine to be picked, at the beginning of September. Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible.

The Leánka grapes are gently destemmed, crushed and then macerated on skins for 3–5 days. The free run juice is then moved into stainless steel tanks (no press) and spontaneously fermented for ~2 weeks without any manipulation, in order to preserve the freshness and natural slight fizz. We then add fermenting must of a shortly macerated Frankovka (about 30% of the blend), let it ferment together for a week and then bottle it while still going, to finish fermentation in bottles as pet-nat. After 4–6 months of prise de mousse, each bottle is gently riddled by hand. Unfined, unfiltered, undisgorged, no sulphur added. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

As it looks, it tastes! Raspberry-strawberry lemonade with mind-and-body restoring acidity and a wild touch of yeast and volcanic ash, reminding me of salty caramel.

We usually drink a bottle before we have the time to even think about food, but if you're less of a savage, a red berry tart with whipped cream is an obvious yet beautiful pairing. On the savoury front, a toast with grilled zucchini, fermented sheep cheese (aka our local *bryndza*) whipped with some saffron is how I roll.