PIVNICA ČAJKOV

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



Red Gull #6 | 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 usually go after bottles that spent more time in the cellar), 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...

Vineyard: southern part of Stará Hora (Leánka) / Sádovie (Frankovka), both in Čajkov
Total surface: 2 Ha | **Altitude**: 200/240m ASL | **Farming**: certified / practising organic
Aspect: South | **Soil:** Red rhyolite (crystallised magma), tuff and erosion-born topsoil
Year planted: 2009 / 1992 | **Density of plantation**: 5500 vines/ha | **Rootstock**: T5C / SO4
Trellising system: Vertical Shoot Positioned, single Guyot pruning / High Cordon
Yield: approx. 1,5 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible. Both Leánka and Frankovka were harvested at the end of August 2025.
The Leánka grapes are gently destemmed and direct-pressed into tanks. The Blaufrankisch was crushed and macerated overnight, the free-run juice was then added to the Leánka tank, where they spontaneously fermented together for about 10 days. We then added a teeny-tiny bit of Frankovka 2023 to the blend, to spice things up a bit, and bottled while still going (end of September 2025), to finish fermentation in bottles as a pet-nat. Each bottle is hand-riddled in order to make the bubbles creamier and better incorporated. Unfined, unfiltered, no sulphur added. Gently disgorged by hand. 12% ABV

Aromas, Flavours & Indulgent Pairings

As it looks, it tastes! Cherries, black cherries, raspberries – tastes like pink lemonade with mind-and-body restoring acidity. The gentle disgorgement makes it even more precise, crunchy and easy-drinking. We usually drink a whole 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 a great pairing. On the savoury front, ceviche or a beetroot-salad toast with fresh cow's cheese work splendidly.

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