PIVNICA ČAJKOV

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

Rustical 2020 | Pesecká Leánka | Skin-contact white

The Wine of our grandparents

Made in the old school ways of Čajkov as a tribute to the hard work, love and values of my ancestors. A slightly more serious style of Leánka with longer skin contact and barrel ageing, compared to our Princess, but still just as perfect and refreshing on a hot summer day.

The winemaking here marks my humble return to what I learned from my elders while young – by trial and error, they had perfected their understanding of Leánka over years and found the ideal method to let both the variety and the site speak fully. After several experiments on my own, I accepted that parents are often right and one doesn't need to invent the wheel, and happily went back to this time-proven, rustical way.

Also available in magnums.

Vineyard: Sádowie (eastern and southern), mainly Cyril's vineyard (named after my uncle), Čajkov | **Total surface**: 1 Ha | **Altitude**: 240–280m ASL | **Aspect**: South, West | **Farming**: organic not-certified
Soil: pyroclastic tuff with volcanic glass and ashes, very porous and well drained
Year planted: 1965–1992 | **Density of plantation**: 4000 vines/ha | **Rootstock**: Kober 5BB / unknown
Trellising system: High Cordon | **Yield**: max. 0,7 – 1 kg/plant

Harvest & Winemaking

End of September. Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible.

The grapes are gently destemmed, crushed and then macerated on skins for 4 – 10 days in open top vats, until almost dry. At around 8% ABV the free run juice is moved to barrels where the fermentation finishes, in order to avoid over-macerating harsh tannins into the wine. The wine then slowly ages in topped-up oak barrels for 12 months, at a stable temperature of 10,5℃ in our historical underground cellar. Unfined, unfiltered, no additives except for 15ppm of sulphur added at bottling. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

Meadow in full bloom, nutmeg, honey from forest bees – this wine is like spending a weekend at your grandparents' in the countryside. Elegant, deep, full-bodied yet with zesty stony acidity, finishing on delicate tannins, almonds and apricots. Rustic origins, aristocratic style!

I love it best with grilled goose breasts (free range please, so that you get a decent serving of fat and flavour and that crunchy golden skin) and pickled vegetables, but less decadent plant-based options like mushroom ragout or charred cauliflower work nicely as well.

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