



# PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



## Rustical 2024 | Pesecká Leánka | Skin-contact white

### The wine of our grandparents

A slightly more serious, “oldschool” style of Leánka with longer skin contact and barrel ageing than our [Princess](#), but still just as perfect and refreshing on a hot summer day.

By trial and error, my ancestors had perfected the understanding of Leánka and found the right way to let both the variety and the site speak fully. After some trials of my own, I accepted that parents are often right and one doesn't need to reinvent the wheel, and went back to this time-proven way – albeit with the necessary adaptations to climate change, such as earlier harvest or shorter maceration.

The label of this wine pays tribute to my ancestors and their faith: neither superficial nor intellectual, they did what felt right, just like when farming. For many people today, piety symbolises death and sorrow. Yet for my grandma (in whose house I saw this painting daily), it was a symbol of rebirth and hope. All those angels and light! To me, this painting offers a different perspective, a deeper understanding, and Rustical is my way to honour it.

## Vineyards

**Sádovie** mainly Cyril's vineyard, 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:** 1 kg/plant

**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

End of August. 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 cca 1.5 days in open top vats. At the start of the fermentation, the free run juice was moved, in order to avoid over-macerating harsh tannins into the wine. The old-vine part (75%) aged in neutral barrels, the younger-vine part (25%) in tank, with several batonnages. After about a year of ageing, we blended them together. Unfined, unfiltered, no additives except for 25 ppm of sulphur added at bottling. 12.5% ABV

## Aromas, Flavours & Indulgent Pairings

Meadow in full bloom, tea, herbs, honey– this wine is like spending a weekend at your grandparents' country house. Lighter in colour and tannins, it is elegant, compelling skin-kissed wine, a child of its time. Rustic origins, silver-spoon style! Talking about spoons, Rustical goes wonderfully with all kinds of lighter vegetable and poultry dishes, especially with herbal touch.