PIVNICA ČAJKOV

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

Stratosphère #1

Pinot Gris, Pesecká Leánka | Brut Nature Méthode Traditionnelle Blanc de Gris
Where only rare birds dare

A wine long time in the making, a step further - higher - on my sparkling wine making journey. I wanted to make méthode-trad bubbles for a while, following my experience with secondary-fermented but a more fleshy Vulcanica and the easy-come-easy-go Red Gull. Stratosphère, however different, wouldn't be possible without my 10+ years and several tens of thousands of bottles of these two. The difference isn't only in the tirage (with neutral yeast for consistent fermentation and quality), we also worked on the elegance of the base wine and finesse of the bubbles, putting our riddling know-how to work.
All in all, this is really something that, after 3 years in the making and countless lessons in patience and paying attention to tiny details, I'm proud to serve as an authentic yet refined reflection of Čajkov volcanic tuff and my philosophy; all while also knowing that there's still road ahead of us, and that bubbles, however luxurious, also come with a fair dose of humility for us winemakers... 1250 bottles and 77 magnums were made.

Vineyard: Stará Hora (northern part), Čajkov
Total surface: 1,5 Ha | **Altitude**: 300m ASL | **Aspect**: South | **Farming**: certified organic
Soil: Red rhyolite - crystallised magma, hard and erosion-resistant
Year planted: 2009 | **Density of plantation**: 5500 vines/ha | **Rootstock**: Kober 5BB
Trellising system: Vertical Shoot Positioned, single Guyot pruning | **Yield**: approx. 1kg/plant

Harvest & Winemaking

The Pinot Gris was harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible, in August 2022 – an early pick for freshness. The whole bunches were pressed directly and delicately. No skin contact, free run to neutral old oak barrels where it fermented and aged spontaneously for about a year. After blending the barrels, the wine settled for 3 months in tank before being bottled with neutral yeast and cryo-concentrated Pinot must from the '23 vintage for the prise de mousse, in autumn 2023. The wine aged in bottles on lees since, with manual riddling, until disgorgement by hand (spring 2025 for the first batch). Topped up with pure Pesecká Leánka '24 wine from our old vines for extra freshness (about 10%), zero sugar in the dosage, so it's a Brut Nature. Unfined, unfiltered, 25 ppm SO_2 added. 12.5% ABV

Aromas, Flavours & Indulgent Pairings

A warm yet energetic tuff embrace with gentle floral aromas of vine blossoms and pollen, subtle biscuit notes and hint of citrusy yeast at the end. The bubbles are creamy and well-distributed, making this the most distinguished and nuanced sparkling wine I've made so far, with a generous yet precise texture; the Blanc de Gris category we invented is a fitting description. A wine to be shared, either chilled as a refined welcome drink, or slightly warmer, in a big enough glass, as a graceful companion to e.g. baked fennel and sturgeon or other lush fish dishes and starters.

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