



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



Tecton 18-19 | Frankovka (Blaufränkisch), Alibernet, Devín | Red

Give me the place to stand and a glass of Tecton and I shall move the earth

"I could tell you my adventures—beginning from this morning," said Alice a little timidly: "but it's no use going back to yesterday, because I was a different person then."

Red & white grapes in full tectonic motion, based on the 2018 vintage with a drop of 2019. Earthy, fiery Alibernet ridge - juicy Frankovka undercurrent - dash of volcanic ash, served by the eloquent white Devín.

Putting these grapes together was a happy accident - one vintage, I had such little yield from one vineyard that I had to process all its grapes together, no matter the colour. Although unplanned, I liked the result so much that I replicated this blend later on purpose, even after I lost the original Kruhe vineyard.

The new Tecton is a blend of three neighbouring sites with similar soil and spirit - proportions vary according to vintage, but the aim is always a tasty red wine that's grounded, but still a bit provocative and easy to finish a bottle of.

Vineyards

Alibernet: Gerhánka, old family vineyard next to a meadow feeding our cows, Čajkov | **Total surface:** 0,3 Ha | **Altitude:** 250m ASL | **Aspect:** South | **Farming:** organic not-certified | **Soil:** pyroclastic tuff with volcanic glass and ashes, very porous and well drained | **Year planted:** 1980s | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown | **Trellising system:** High Cordon 1,8m | **Yield:** max. 0,7 - 1 kg/plant

Frankovka: Stará Hora (northern part), Čajkov | **Total surface:** 2 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:** SO4 | **Trellising system:** Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1kg/plant

Devín: Východné, mainly Cyril's vineyard (named after my uncle), Čajkov | **Total surface:** 0,2 Ha | **Altitude:** 240-280m ASL | **Aspect:** South | **Farming:** organic not-certified | **Soil:** pyroclastic tuff with volcanic glass and ashes, very porous and well drained | **Year planted:** 1992 | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown | **Trellising system:** High Cordon 1,8m | **Yield:** max. 0,7 - 1 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18-20 kg) to keep the grapes as intact as possible; the main part was picked October 2018. Frankovka + Alibernet were destemmed, crushed and spontaneously co-fermented in open-top vats. The free run juice goes into old barrels at ~10% ABV (to avoid Alibernet's hard tannins) where it finishes fermentation and ages for 28 months in our historical cellar. In summer 2021, we blended it with a bit of 2019 Blaufränkisch for juiciness and drive, and a dash of 2019 Devín for aromatics. The blend rests ~6 months in tank and is bottled unfiltered, with 15ppm of SO₂. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

Dark fruit, dainty cherry, touch of Devín's rose on the nose. The taste is lighter than its intense colour would suggest, mingling dark chocolate pralines with Oriental spice. I love to serve it with the "duck waste" - liver, heart and blood fried with potatoes; spiced-up oven-roasted autumn veggies or tangy Middle Eastern dishes (looking at you, Ottolenghi fans .) are a great match too.