

**Tecton 20–21** | 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 2020 vintage with a drop of 2021. 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 2020. 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 nearly 2 years in our historical cellar. In autumn 2022, we blended it with a bit of 2020 Blaufrankisch for juiciness and drive, and a dash of 2021 Devín for aromatics. The blend shortly rests in tank and is bottled unfined, 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.