



## **Tecton 22–23** | 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 in October 2022 and 2023. 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 1–2 years in our historical cellar. In spring 2025, we blended it with some 2018 Blaufrankisch for depth and a dash of 2022 Devín for aromatics. The blend shortly rests in tank and is bottled unfined, unfiltered, with 20 ppm 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 – it's quite irresistible thanks to its juicy acidity and Oriental spice notes. I love to serve it with the "duck waste" – liver & co fried with potatoes; spiced-up oven-roasted autumn veggies or tangy Middle Eastern dishes are a great match too.