



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



Vulcanica #6

Pesecká Leánka, Pinot Gris | Skin-contact, Sparkling Zero Dosage
Méthode Non Traditionnelle

One vineyard, two grapes, ∞ dimensions! Leánka brings freshness and lightness, Pinot a bit more depth, minerality, seriousness, matter. Thanks to ageing the base wines (one or two years in our cellar) and slow secondary fermentation in bottles, the result is reaching even beyond the sum of its tasty parts – I aimed at a drinkable yet sophisticated wine and humbly think I succeeded, haha.

Vulcanica is elegant, creamy and layered, with exciting tertiary tones and surprising flavours popping on the palate – showing perfectly what this method, although non-traditional, offers compared to the simpler, more primary pet-nats.

The volcanic character is undeniable here: the wine is spicy, temperamental and with no posturing, just like the people and vineyards of the region where this wine is born.

Vineyard: Stará Hora – northern and southern part, Čajkov

Total surface: 3,5 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

Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible. About a third of the grapes are picked at the beginning of September for acidity, the rest a few weeks later. All the grapes are then gently destemmed and crushed. The base wine consists of

1. Early-picked Pinot Gris 2020 that stays on skins until roughly 5% ABV, then racked into old barrels.
2. Leánka 2020, 3 days on skins, the free-run juice then ferments and rests in stainless steel.
3. Leánka 2020, on skins until 8% ABV, the free-run juice then ferments and ages in old barrels.

After a year of ageing on fine lees in the stable temperature of our historical underground cellar, the wines are blended together, and we add about 10% of skin-macerated Pinot Gris from 2019 (24 months in barrel) for extra depth. The slow, natural secondary fermentation happens in bottles, launched in autumn 2021 by adding fresh fermenting Leánka grape must (about 5% of the blend). Unfined, unfiltered, undisgorged, zero dosage. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

Volcanic tang, crushed rock, yeasty notes mingled with forest strawberries, apricots and flowers. Quite creamy in the mouth, thanks to the fine bubbles and silky maceration notes; ending on a salty acid kick with orange / pomelo rind flavours. I recommend pairing Vulcanica with another glass of Vulcanica. (Ok, a nice white fish – like a sturgeon typical for our lake district – roasted with wine, butter and herbs works marvellously too.)