PIVNICA ČAJKOV

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

Vulcanica #7.1

Pesecká Leánka, Pinot Gris | Skin-contact, Sparkling
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. It's incredible that we're at its 7th iteration already!

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.

7.1 is the continuation of our disgorgement journey– I started to experiment with it as a part of my learning curve for a brand new cuvée (that will make Champagne cry with envy, hah, stay tuned) and enjoyed the extra purity and energy it brings to this already lovely wine. There's only a tiny amount available but well worth the hunt!

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 early 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 2021 that stays on skins until roughly 5% ABV, then racked into old barrels.
2. Pesecká Leánka 2021, 3 days on skins, the free-run juice then ferments and ages in old barrels.

After roughly 10 months of ageing on fine lees in the stable temperature of our historical underground cellar, the wines were blended together at the beginning of September 2022, and we added a bit (about 5%) of skin-macerated late-harvest Pinot Gris 2020 (our Extracta, 24 months in barrel) to spice things up. The slow, natural secondary fermentation happens in bottles, launched in autumn 2022 by adding fresh fermenting Leánka grape must (about 5% of the blend). All the bottles are shaken by hand in order to incorporate the bubbles. Unfined, unfiltered. The wine was kept on its lees for ~12 more months than the traditional #7 (17 months in total), with regular riddling by hand. Hand-disgorged in May 2024, zero dosage and zero sulphur added. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

Volcanic tang, crushed rock, yeasty notes mingled with forest strawberries, apricots and flowers. Light and creamy in the mouth, thanks to the fine bubbles and silky skinsy notes; ending on a pure, salty acid kick with orange / pomelo rind flavours. I recommend pairing Vulcanica with another glass of Vulcanica.

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