PIVNICA ČAJKOV

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

Vulcanica #9

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 9th 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.

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**: 5,500 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 2023 that stays on skins until roughly 5% ABV, then racked into old barrels.
2. Pesecká Leánka 2024, 1 day on skins, the free-run juice then ferments and ages in tanks and old barrels.

The wines were blended together in June 2025 and bottled for slow, natural secondary fermentation by adding Leánka must. All the bottles are hand-riddled several times while ageing in our “bubble room”, to make the bubbles creamier and silky. Unfined, unfiltered, gently disgorged. 12.5% ABV

Aromas, Flavours & Indulgent Pairings

Volcanic tang, crushed rock, yeasty notes mingled with forest strawberries and apricots. Quite creamy in the mouth, thanks to the fine bubbles and silky maceration notes; ending on a fresh salty acid kick with a nice hint of pomelo rind bitterness.
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.)

Marek Uhnák, Winemaker - Grapekeeper | +421 908 431 613 | obchod@pivnicacajkov.sk | www.pivnicacajkov.sk