



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Lokki 2023 | Pesecká Leánka, Pinot Gris | Skin-contact white

Why do I keep dreaming of seagulls?

This wine was because I felt (and craved) that our range needed a wine somewhere between the approachable drinkability of Princess and deeper maceration tones of Godfather. Imagine Leánka's juiciness but with some serious spicy undertones, courtesy of the Pinot Gris. Well, so here it is!

Lokki means seagull in Finnish – a beautiful word for the bird that gave my village and winery their very name. Seagull is also a symbol of overcoming challenges and finding new directions, for navigating the liminal spaces that we sometimes encounter in life. So, although the wine started as more of a research on taste, it also reflects something deeply personal for me. Just like a seagull, switching freely between the sea and sky and land, this wine glides between white and orange, lightness and depth, offering new possibilities and horizons. New days, throw your chains away, just as Beck sings in his powerful Little One – and on Lokki's bottle.



Vineyards:

Pesecká Leánka: Sádovie (eastern and southern), mainly Cyril's vineyard, Čajkov | **Total surface:** 1 Ha | **Altitude:** 240–280m ASL | **Aspect:** South, West | **Farming:** organic not-certified | **Soil:** pyroclastic tuff with volcanic glass and ashes, very porous and well drained **Year planted:** 1965–1992 | **Density of plantation:** 4000 vines/ha | **Rootstock:** Kober 5BB / unknown | **Trellising system:** High Cordon | **Yield:** max. 1 kg/plant

Pinot Gris: Stará Hora (northern part), Čajkov **Total surface:** 1,5 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

The varieties are vinified separately: grapes are harvested by hand into small crates (18–20 kg) in order to keep them as intact as possible, then gently destemmed and crushed. The Leánka was picked at the beginning of September, and macerated on skins for 3 days in open-top vats. At around 3 % ABV, the free run juice was moved to barrels. The Pinot Gris was picked at the end of August, on skins for 1 day then the free-run must was racked into old barrels. The wines then aged in topped-up oak barrels for 12 months, at a stable temperature of 10.5°C in our historical underground cellar. Blended (60% Leánka, 40% PG) and bottled in October 2023. Unfined, unfiltered, no additives except for 25 ppm of sulphur added. 12.5% ABV

Aromas, Flavours & Indulgent Pairings

Maybe you're headed to a heady Pinot Gris, ready to get lost in its spicy blanket. Or maybe, curiouser and curiouser, you're seeking a wine that has it all, the youthful approachability of Leánka but also a lush rose garden, no, not just a garden, a maze of roses surprising you at each turn... This wine is great on its own or with some good charcuterie as aperitivo; a mildly spicy poultry, rabbit or vegetable dishes will play nicely with its tangy, savoury notes as well.