



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Princess 2024 | Pesecká Leánka | White

Alice in Wonderland's breakfast wine

Making wine like Princess to be *truly good* is no small feat: it's an everyday kind of wine that is easy to drink and enjoy, yet also gracious, full of personality and expressive of the place where it comes from. This is a fine line to walk for a winemaker: if one doesn't give such wine the attention it deserves, the result is usually just drinking water whose flavour disappears before you even swallow; but if you're too heavy-handed in the cellar, you get a monster – as if I was prancing around in my daughters' princess dresses, lol.

Pesecká Leánka aka Fetească regală is a great partner for this game. It's the true spirit animal (grape) of our region, a delicious yet reliable companion ready to make your day brighter. In this “morning version”, we use Leánka from our beloved Stará Hora plot, where the soil is perfect for a lighter wine. We treat its delicate grapes to gentle skin contact and short undisturbed rest on lees, resulting in an extra fresh white with a light bubbly lift. A graceful little rascal that can be all dainty while already secretly giggling about her next mischief. Take a sip and you're in on the joke with her, too...



Vineyard: Stará Hora (the southern part with a thicker layer of fertile topsoil), Čajkov

Total surface: 2 Ha | **Altitude:** 200m ASL | **Aspect:** South | **Farming:** certified organic

Soil: Red rhyolite (crystallised magma), tuff and erosion-born topsoil

Year planted: 2009 | **Density of plantation:** 5500 vines/ha | **Rootstock:** T5C

Trellising system: Vertical Shoot Positioned, single Guyot pruning | **Yield:** approx. 1,8 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18-20 kg) in order to keep the grapes as intact as possible. 2024 was a very hot vintage, so we picked the grapes for Princess super early, in order to keep their acidity: we started on August 17 and on 21 everything was down, our earliest vintage ever.

The grapes were gently destemmed, crushed and then left on skins for 6 hours. The free-run juice is then moved into stainless steel tanks (no press) and spontaneously fermented in stainless steel tanks, where the wine remains on its fine lees. Each pick is processed separately, adding something unique to the final blend; the tanks were blended pre-bottling, mid-January 2025. No manipulation, racking, nor batonnage before that in order to preserve the wine's freshness and natural CO₂ that emphasises Leanka's fruit and liveliness. Unfined, unfiltered, no additives except for 25 ppm of sulphur at bottling. 11% ABV

Aromas, Flavours & Indulgent Pairings

Princess is the embodiment of my belief that even easy-drinking, “breakfast style” wines shouldn't be basic, but rather show the region's DNA, albeit in a light-headed way. Fun light fizz and juicy acidity, this vintage is spicy-aromatic (almost muscaty) and with a beautiful mineral, saline finish.

Vibrant as usual, drinking it on its own is incredibly easy. I love to serve it with zucchini rolls with fresh cheese (our traditional brynza if you want it truly local) and the traditional “grilled fish, poultry and light veggie dishes or salads” pairing suggestion works great as well.