



PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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

Red Gull #5 | Pesecká Leánka, Frankovka | Red Sparkling

Shiny happy bubbles holding hands

Čajkov, our village, got its name from *čajka* aka seagull in Slovak – these birds were a rare sight in a landlocked country, but our area's many ponds and streams offered livelihood to not only fishermen but also gulls, and the name stuck.

Hence the red bird in our logo, and hence Red Gull, my light-hearted tribute to this fishing past and light Leánka/Frankovka-based wines for convivial drinking. But it's also a nod to what I see as our region's future, ie. bubbles!

Although pet-nat is not my typical style of sparkling wine (I'm spoilt/too old and usually go after more serious, slower cellar-aged bottles), I enjoy the youthful energy and *joie de vivre* it offers. Red Gull is an absolute invitation to gather your flock of loved ones and celebrate life – drink this together and be happy, it really does give you wings...



Vineyard: southern part of Stará Hora (Leánka) / Sádovie (Frankovka), both in Čajkov

Total surface: 2 Ha | **Altitude:** 200/240m ASL | **Farming:** certified / practising organic

Aspect: South | **Soil:** Red rhyolite (crystallised magma), tuff and erosion-born topsoil

Year planted: 2009 / 1992 | **Density of plantation:** 5500 vines/ha | **Rootstock:** T5C / SO4

Trellising system: Vertical Shoot Positioned, single Guyot pruning / High Cordon

Yield: approx. 1,5 kg/plant

Harvest & Winemaking

Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible. Leánka was harvested at the end of August 2023, Blaufrankisch at the beginning of September 2023.

The Leánka grapes are gently destemmed, crushed and then macerated on skins for 24 hours. The free-run juice is then moved into stainless steel tanks (no press) and spontaneously fermented for ~2 weeks without any manipulation, in order to preserve the freshness and natural slight fizz. We then add fermenting must of a shortly macerated Blaufrankisch (about 20% of the blend). Red Gull #5 got also a tiny bit (about 5%) of Frankovka 2021, to add a bit of acidity, depth and colour. Fermented together for a week and then bottled while still going (in September 2023), to finish fermentation in bottles as a pet-nat. After 4 months of prise de mousse, each bottle was gently shaken by hand in order to make the bubbles creamier and better incorporated. Unfined, unfiltered, undisgorged, no sulphur added. 12,5% ABV

Aromas, Flavours & Indulgent Pairings

As it looks, it tastes! Raspberry lemonade with mind-and-body restoring acidity. Incredibly crunchy and addictive. We usually drink a whole bottle before we have the time to even think about food, but if you're less of a savage, a red berry tart with whipped cream is a great pairing. On the savoury front, ceviche or a beetroot-salad toast with fresh cow's cheese work splendidly.