



# PIVNICA ČAJKOV

Wines from under the Sitno Volcano

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



## **Rustical 2022** | Pesecká Leánka | Skin-contact white

### **The wine of our grandparents**

A slightly more serious, “oldschool” style of Leánka with longer skin contact and barrel ageing than our [Princess](#), but still just as perfect and refreshing on a hot summer day.

The winemaking here marks my humble return to what I learned from my elders – by trial and error, they had perfected their understanding of Leánka over years and found the ideal method to let both the variety and the site speak fully. After several experiments on my own, I accepted that parents are often right and one doesn't need to invent the wheel, and happily went back to this time-proven, rustical way.

The new label of this wine pays tribute to my ancestors and their faith: neither superficial nor intellectual, they did what felt right, just like when farming. For many people today, piety symbolises death and sorrow. Yet for my grandma whose house I saw it in every day, it was a symbol of rebirth and hope. All those angels and light! I know religion is a tricky subject nowadays. But to me, it offers a different perspective, a deeper understanding, and I wanted to honour this through this wine.

**Vineyard:** Sádovie (eastern and southern), mainly Cyril's vineyard (named after my uncle), 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

### **Harvest & Winemaking**

Beginning of September. Harvested by hand into small crates (18–20 kg) in order to keep the grapes as intact as possible. The grapes are gently destemmed, crushed and then macerated on skins for 2 and 4 days in open top vats. At around 5% ABV, the free run juice is moved to barrels where the fermentation finishes, in order to avoid over-macerating harsh tannins into the wine. The wine then slowly ages in topped-up oak barrels for 12 months, at a stable temperature of 10.5°C in our historical underground cellar. Unfined, unfiltered, no additives except for 25 ppm of sulphur added at bottling. 12.5% ABV

### **Aromas, Flavours & Indulgent Pairings**

Meadow in full bloom, nutmeg, honey from forest bees – this wine is like spending a weekend at your grandparents' country house. Elegant, deep, aromatic, full-bodied yet with zesty stony acidity, with undeniably present tannins, typical for the vintage. Rustic origins, aristocratic style!

I love it best with grilled goose breasts (free range please, so that you get a decent serving of fat and flavour and that crunchy golden skin) and pickled vegetables, but less decadent plant-based options like mushroom ragout or charred cauliflower work nicely as well.