

# PINOT is LOVE 21 - 22

Pinot is love—that's what we call both the wine and the terrace where it is born. It is a truly special place for us. In 2020, this terrace was in need of a new vigneron. We've decided to take it on.

**Zuzana:** At the time, the mindful man and I exchanged only fleeting glances. One day, I told him about my dream of growing Pinot Noir someday. On our next date, he arrived with lease agreements and a pair of pruning shears. And at that moment, I knew—this was the one. With this man, life would be full of miracles.

**Marek:** Definitely the most important and the most beautiful vineyard we have! And the only wine we make together. Pure joy.

## Vineyard

Slovakia  
Malokarpatská  
vinohradnícka  
oblasť, Bratislavský  
vinohradnícky rajón,  
Vinohradnícka obec  
Vajnory, hon Rongoty

Total surface:  
0,3 ha

Altitude:  
217m ASL

Aspect:  
south-southeast

Farming:  
organic, not-certified

Bedrock:  
Granit

Year planted:  
around 1995

Density of plantation:  
2900 vines/ha

Rootstock and clone:  
unknown

Trellising system:  
Single Cordon, 0,9 m,  
Vertical Shoot Positioned

Yield:  
2,5 t/ha

## Contact

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*Zuzana Barnáková*

**MILOVÍN**

## Pinot Noir, called PINOT is LOVE terrace

## Harvest and Winemaking

Both vintages were harvested in mid-September, exclusively by hand. We have learned to contend with hornets that feed on the juice of ripe grapes. Any damaged bunches are carefully selected and discarded between the vineyard rows during harvest. To prevent crushing during transport—approximately 7 km to the winery—the grapes are collected in small 20 kg crates.

On the day of harvest, the grapes are crushed and destemmed and placed in an open vat, where spontaneous fermentation begins. In both vintages, fermentation started within 24 hours and lasted around 20 days. The 2021 vintage remained in contact with the skins for three weeks, while the 2022 vintage for five weeks. The wines were then aged in neutral wooden barrels in the historical arch cellar of our winery.

After experimenting with blending these two vintages, we found that together, they achieved a greater harmony. Since we have been tending this vineyard only since 2020, we are still learning to understand its unique needs. To ensure its long-term health in organic cultivation, we intentionally keep the yields low. As a result, production from this magical terrace is limited—but all the more expressive.

Bottling took place one month after blending, in October 2024.

**Analytics after bottling:** total SO<sub>2</sub>: 41mg/l, alk, 14,0 % ABV, total acids 6,87g/l, z total SO<sub>2</sub>: 41mg/l