

W I N E S O F S L O V A K I A



DISCOVER THE TASTE OF THE
HEART OF EUROPE





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Did you know that the history of viticulture in our territory dates back to the 6th century BC? Archaeological findings – 7 wine knives from the 6th century.B.C. show that the vine was the first to grow the Celtic population, produce wine and export it as luxury goods.





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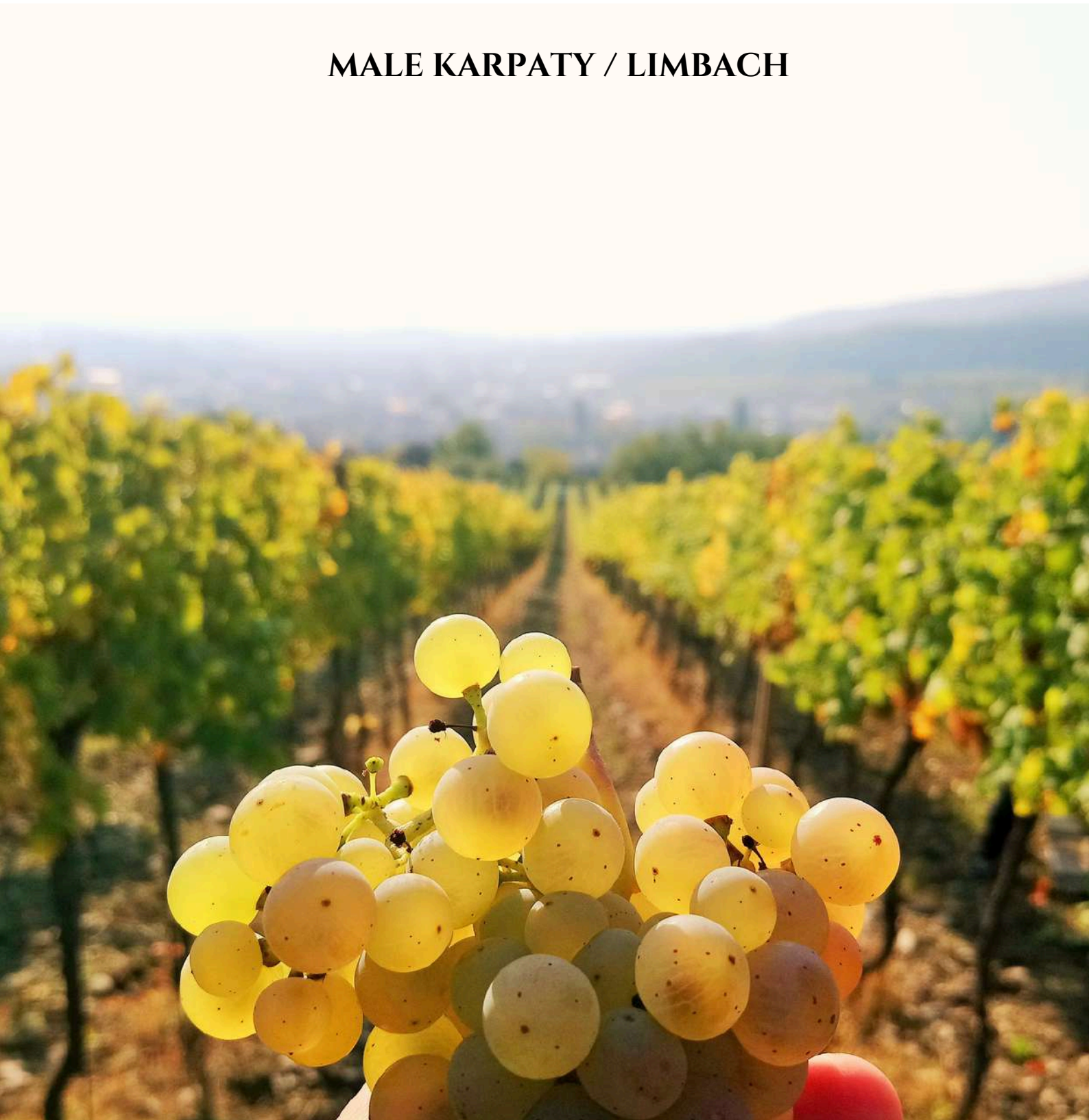
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MALE KARPATY / LIMBACH





OUR STORY

FAMILY TRADITION

Limbavin winery was founded in 1998 by the union of two brothers Ladislav and Jaroslav Puček based in the traditional wine village Limbach. This tradition was transferred from father to sons, our father Ladislav Puček helped us to discover this beautiful world of wine.

"Our wine style is based on a long-standing family tradition of vineyard cultivation and wine production."

Our goal is to produce the best quality wines from the Small Carpathian region and continue the long tradition of the grapes production and the production of wine in Limbach and this presents our area in Slovakia as well as in the world. Currently we manage 5 hectares of vineyards and in addition to grapes from our own production, it also processes grapes purchased from contract growers from the wine-growing villages of Limbach and Pezinok. The annual production is 35 000 bottles with a variable composition typical for Small Carpathians like Welschriesling, Riesling, Pinot noir, St. Laurent. Our wines are increasingly popular among people and especially seen by true wine lovers and enthusiasts who have a clear gasp of the wine world and know that Limbavin is guaranteed of quality.



LADISLAV PUČEK

WINEMAKER



VINEYARDS

HARMONY AND BALANCE

First-class location of vineyards is an essential prerequisite for the cultivation of high-quality grapes. Our vineyards are located around Limbach on the southern slopes of the Small Carpathians, which provide a suitable microclimate for the cultivation and production of unique and exquisite wines.

"We produce wines with maximum emphasis on quality, authenticity and small Carpathian character."

The vine has been grown on the sunny slopes around Limbach for over two millennia. The soil is sandy - clay and the ground is granite and weathered granite. It absorbs water well and maintains heat. Average the temperature at the time of vegetation is 16.8 oC. Average rainfall is 670 mm per year. The age of our vineyards is usually in the range of 30-40 years. In combination with low load and gentle way machining we achieve regularly high sugar content with ideal ph. In order to minimize interventions at maximum efficiency, we try to highlight in particular the peculiarity, minerality and high extract of Small Carpathian wines.



QUALITY IS BORN IN VINEYARDS

VINEYARD BAJZLE



RESPECT FOR NATURE

We are great nature lovers and therefore we approach it with the utmost, responsibility and respect. Our basic principle is 100% manual harvesting of grapes grown. Cut and reduce the bunches we also perform manually. In combination with low load and gentle machining is achieved regularly high sugar content of grapes with ideal ph. In order to minimizing hits at maximum efficiency we try to highlight especially the individuality, minerality and high extract of Small Carpathian wines.

LANDSCAPE AND SOIL

The most extensive wine-growing region in Slovakia is the Small Carpathian Wine Region. Life in this area is inherently linked with viticulture and winemaking. Vineyards on the sunny slopes of the Small Carpathians have been growing for over two millennia. For the quality of finish wines it is crucial that most vineyards lie on the southern slopes, which are for wine quality favorable. In the southeastern part of the Small Carpathian In the wine-growing area, the soil is heavier, loamy, while in the north-western part the vine is grown on lighter, loamy-sand to stony soils.

VINEYARD MACHERGUT





LIMBAVIN


LIMBAVIN


selection barrique

Rizling Vlašský

2016

WINE REGION | MALE KARPATY
LIMBACH

PRODUCT OF SLOVAKIA

Harvest usually start in early September. It is harvested in dry weather in the early hours of the morning, while the grape bunches are carefully sorted from dirt. The grapes are picked in small crates. After being transported to the mill, the grapes are ground and ginned. At aromatic varieties leave mash vapor for hours macerate to make the flavoring contained in the skin grapes naturally released into the must. Then mash Carefully press into stainless steel containers, the must is cooled, drained and fermented with a pure wine yeast culture. The fermentation of the must takes place at lower temperatures of 15 to 17 oC. The wines are matured under constant temperature control, controlled by software in stainless steel containers. At white wines we are focused on freshness, fruity and lower alcohol. For clarification we use only preparations for bentonite bases and ions. Of course there is bottling without the use of any stabilizers and improving the taste of wine. The total amount of SO₂ allowed is only one third of the standard.




LIMBAVIN

Muhakopostski vinohradnícky oblasť - Limbavsko
Wine region - Malé Karpaty

CUVÉE 7
AKOSTNÉ ZNACKOVÉ VINO ČERVENÉ
SUŠE

2015

Produkt z Slovenska
PRODUCT OF SLOVAKIA

RED WINE PRODUCTION

Only healthy and sufficiently ripe grapes are used for the production of red wine. Harvest of varieties St.Laurent and Frankovka Modrá run at the beginning of October. Pinot noir and Cabernet Sauvignon are not available until late October. The grapes are picked into small ones, crates similar to white varieties. After transport to the production hall, the grapes are separated from the bunches. After fermentation and fermentation in open containers that last approximately 3 to 4 weeks. This period depends on the quality of the grapes, vintage and variety. The mash must be mixed regularly to keep the skin and must in constant contact. After fermentation, the mash is twisted gravity into the stainless steel containers where it then begins spontaneously run apple-milk fermentation, which requires a lot of attention. Maintaining an optimal taste, in other words, correctly determining the curl of wine from yeast sludge is at this stage dependent on championship winemaker. Our production of red wines is also exceptional in that the wines are not filtered. It is therefore a priority complete degradation of malic acid. Subsequently, the wine is bottled into barrique barrels where lying for at least one year. During this time microoxidation occurs naturally. Only when the wine is sufficiently mature can it be bottled.

SHOP

Limbavin wines are known for their exclusivity and quality. They are designed for hotels, restaurants, wine shops and private clients. As one of the few Slovak wineries we managed to establish ourselves abroad and part of our production has been successfully exported to the countries of the Netherlands and Germany for many years.

The full range of wines for best price can be purchased directly at the LIMBAVIN winery at Podlesná 1, Limbach.



TASTING

Visit the LIMBAVIN winery. We offer you the possibility of tasting directly in our winery LIMBAVIN in Limbach. Within the tasting you can taste the current offer of wines under the guidance of a sommelier and we will also guide you through our production facilities. For wine tasting we provide cold snacks but also regional specialties warm kitchen. We have two tasting rooms. In case of good weather, we can arrange tasting directly in the vineyard.

**Tasting can be arranged by telephone at
+421 948 222 122 or by e-mail to predaj@limbavin.sk.**







LIMBAVIN WINERY

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SLOVAKIA

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