P.A.N.K. BADASS PÉT-NAT 2021

Tasting Notes and Technical Information

Attila Pálffy is a seventh-generation winemaker in the traditional winemaking village of Köveskál, north of Lake Balaton in western Hungary. P.A.N.K. (Pálffy Attila Nemes Köveskál) is the natural wine project of Attila and his fiancée Orsolya, comprised solely of small-batch, low-intervention wines made in experimental styles. The P.A.N.K. Pét-Nats were the first Pét-Nats to be approved for sale by the Hungarian government in 2018.

The BadAss is the super limited Syrah Pét-Nat from 2021. Fermentation was spontaneous and extremely lengthy, and the wine was left unfiltered, unfined and not disgorged. The resulting Pét-Nat is earthy, rich and intriguing, with purple berry fruit and spice.

Vintage: 2021 was a dry, warm vintage. Fermentation was challenging in this vintage in the Káli basin; most of Attila's wines took several months longer than usual to complete fermentation.

Harvest: The harvest took place in the middle of September 2021. Grapes were picked by hand.

Varietals: 100% Syrah.

Soil and estate: The grapes come from the Mezö-Mál vineyard in Köveskál. "Mál" is an ancient Hungarian word that refers to a particularly warm piece of land. There has been wine production here since the middle ages. The slope faces southward and has limestone and volcanic basalt soils with some red sandstone. The vine stocks were planted in 2002 with a Royat cordon system.

Fermentation: Whole cluster pressing. Fermentation was spontaneous with native yeasts, and took three months to finish under stabilized conditions in the bottle. Fermentation was on the skins. After removing the skins, fermentation continued in the bottle under stabilized conditions for two months. The wines remained in bottle after fermentation for two months before release.

Other details: Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 503 bottles produced.

Technical data:

a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
b. PH: 3.6
c. Acid (g/L): 5.0
d. C6 sugars (g/L): 9.4
e. Alcohol percentage: 14.1%
f. CO_2: 1.6 bar