

## P.A.N.K. PINK PÉT-NAT 2022

### Tasting Notes and Technical Information

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

*The Pink Pét-Nat 2021 is 100% Pinot Noir. It has flavors like violet, strawberry and cranberry, and a round zippy finish. Unfined and unfiltered, with no sulfur added.*

**Vintage:** 2021 was a dry, warm vintage.

**Harvest:** The harvest took place in early September. Grapes were picked by hand.

**Varietals:** 100% Pinot Noir.

**Soil and estate:** The grapes come from the Pellengér vineyard in Köveskál. The slope faces southward and has limestone and volcanic basalt soils. The vine stocks were planted in 2015 with a one cane pruned cordon system.

**Fermentation:** Whole cluster pressing. Fermentation was spontaneous with native yeasts. Fermentation was on the skins. After removing the skins, fermentation continued in the bottle under stabilized conditions for three months. Fermentation considerably lengthy in 2021. The wines remained in bottle after fermentation for four months before release.

**Other details:** Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 1085 bottles total.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
- b. PH: 3.33
- c. Acid (g/L): 5.76
- d. C6 sugars (g/L): 10.4
- e. Alcohol percentage: 13.82%
- f. CO<sub>2</sub>: 1.8 bar