

P.A.N.K. RADIKAL RED PÉT-NAT 2023

Tasting Notes and Technical Information

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 Pálffy's natural wine project with his fiancée Orsolya Katona, an homage to his punk rock past. They exclusively produce small-batch, low-intervention wines in expressive, 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 Radikaal is the only red pét-nat from P.A.N.K. The wine is dry and bright, with flavors of violet, cranberry, strawberry and sour cherry.

Vintage: 2023 was a typical vintage with an extremely rainy summer.

Harvest: The harvest took place at the beginning of September 2023. Grapes were picked by hand.

Varietals: 100% Kékfrankos.

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

Fermentation: After grape stomping, the grapes underwent semi-carbonic maceration for 5 days. The grapes were then pressed using a traditional basket press, and the must was left to settle overnight. Fermentation was spontaneous with native yeasts in stainless steel tanks, and then continued in the bottle under stabilized conditions for two months. The wines remained in bottle after fermentation for five months before release.

Other details: Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 991 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/15
- b. PH: 3.72
- c. Acid (g/L): 4.31
- d. C6 sugars (g/L): 3.3
- e. Alcohol percentage: 10.47%
- f. CO₂: 3.3 bar