

P.A.N.K. TROPIKAAL PET-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 the natural wine project of Attila and his fiancée Orsolya, an homage to Attila's punk rock past. They exclusively produce small-batch, low-intervention wines made 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 new P.A.N.K. Tropikaal is a white Furmint pét-nat made from the pressed must from the 2023 harvest. Aromatic, with ripe pear and creamy bubbles on the palate.



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

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

Varietals: 100% Furmint.

Soil and estate: The grapes come from the village of Pécsely, which is 20 km from Köveskál. The slope faces southward and the soil is volcanic and limestone. The vine stocks were planted 8 years ago with a Royat cordon system.

Fermentation: After grape stomping, whole clusters were pressed with a traditional basket press, and then the must settled for 1 night. This wine is made from the pressed must from the Furmint crop. Fermentation occurred spontaneously with native yeasts in a Speidel egg. The wine was then bottled and fermentation continued in bottle under stabilized conditions for one month. The wines remained in bottle for five months before being released.

Other details: No sulfites added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 812 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling: 0/20
- b. PH: 3.3
- c. Acid (g/L): 6.54
- d. C6 sugars (g/L): 2.9
- e. Alcohol percentage: 10.78%
- f. CO₂: 2.8 bar