

PÁLFFY METHODE TRADITIONELLE PEZSGŐ FURMINT 2016

Tasting Notes and Technical Information

Gyula and Attila Pálffy are a 6th and 7th generation father-son winemaking team in Köveskál, a tiny village north of Lake Balaton in Western Hungary. Furmint wine has been made in Köveskál since the early middle ages.

Pálffy's methode traditionnelle sparkling brut Furmint is salty and bright, with flavors like lemon, pear blossoms, green apple and salt.



Vintage: 2016 was an average, slightly cooler vintage in north Hungary.

Harvest: The harvest began on September 14. Grapes were picked by hand and then quickly pressed in whole clusters.

Varietals: 100% Furmint.

Soil and estate: The grapes come from the family's vineyards in Balatonszepezd. The climate in the Káli basin is sub-Mediterranean, with 2200 sunny hours per year. The Balatonszepezd slope faces southward and has limestone and volcanic basalt soils, with some red sandstone. The vine stocks are 20-30 years old, and are planted with a Royat cordon system.

Fermentation: Whole cluster pressing. Fermentation was spontaneous with native yeasts. Fermentation was on the skins. The wines then underwent a second fermentation in bottle and remained in bottle for 18 months on the lees. The wines were released at the end of 2018.

Other details: Sulfites added only at bottling. No fining. Organic farming, no pesticides or herbicides.

Technical data:

- a. Sulphur dioxide at bottling: 0/63
- b. PH: 3.06
- c. Acid (g/L): 8.81 g/L
- d. C6 sugars (g/L): 11 g/L
- e. Alcohol percentage: 12%
- f. CO₂: 6.1 bar