

## PÁLFFY HÉJA ORANGE 2022

### Tasting Notes and Technical Information

---

*Gyula Pálffy and Gyula Pálffy Jr. are a father-son winemaking duo in the traditional winemaking village of Köveskál, located in the Káli basin north of Lake Balaton in western Hungary. They make small-production organic wines from historic vineyard sites around the village.*

*The Mező-mál dűlő vineyard in Köveskál is home to several of our favorite wines from Pálffy's organic estate, including this unfiltered orange Tramini. This spent 14 days on the skins. The wine is balanced and herbaceous, with intriguing flavors of tangy clementine, spicy orange peel and green tea.*



**Vintage:** 2022 was a dry, hot vintage.

**Harvest:** The harvest took place quite early on August 24, 2022. Grapes were picked by hand.

**Varietals:** 100% Tramini (Traminer)

**Soil and estate:** The grapes come from the Mező-mál dűlő 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 early 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 and aging:** After destemming, fermentation occurred spontaneously with native yeasts in stainless steel tanks. The wine remained on the skins for 14 days and was gently pressed. The wine was then aged for 9 months in 225 L used Hungarian oak barrels before bottling.

**Other details:** Certified organic farming, no pesticides or herbicides. Unfiltered and unfinned, no sulfur added.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
- b. PH: 3.55
- c. Acid (g/L): 4.6
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 11.97%