

P.A.N.K. ABNORMAL ORANGE 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 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 PANK AbNormal Pét-Nat is a skin-contact 100% Furmint. It has flavors like honeyed nectarine, dried flowers, green tea and almonds. Bright, herbaceous finish. 3 days skin contact.

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 about 20 km from Köveskál. The slope faces southward, and the soil is volcanic and limestone. The vine stocks were planted in 2013 with a Royat cordon system.

Fermentation: After destemming, the wine remained on the skins for 3 days, and after that it was pressed with a traditional basket press. Fermentation occurred spontaneously with native yeasts in stainless steel. The wine was bottled and fermentation continued in bottle under stabilized conditions for one month. The wine 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. 364 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling: 0/13
- b. PH: 4.08
- c. Acid (g/L): 3.13
- d. C6 sugars (g/L): 0.4
- e. Alcohol percentage: 9.49%
- f. CO₂: 3.1 bar