P.A.N.K. NORMAL 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 and his fiancée Orsolya's natural wine project, comprised solely of small-batch natural wines made in 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 2023 Normal Pét-Nat is a white sparkling wine made from free-run Furmint. It is zippy and fresh, with flavors like tangerine, marzipan and lemon. Bright, dry finish. Unfined and unfiltered, with zero sulfur added.



Harvest: The harvest took place in September 2023. Grapes were picked by hand.

Varietals: 100% Furmint.

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

Fermentation: The Normal is the free-run must from the Furmint vineyard. The juice was released after the grapes split under their own weight and by stamping, without pressing. The must then settled for one night. Fermentation occurred spontaneously with native yeasts in stainless steel. The wine was then bottled and fermentation completed in bottle. 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. 1015 bottles produced.

The label for the Normal Pet-Nat, with its "love is love" caption, was designed in solidarity with the Hungarian LGBTQ community after the government outlawed same-sex adoption in 2020.

Technical data:

- a. Sulphur dioxide at bottling: 0/22
- b. PH: 3.14
- c. Acid (g/L): 8.25
- d. C6 sugars (q/L): 3.2
- e. Alcohol percentage: 10.77%
- f. CO2: 3.0 bar

