

P.A.N.K. PINK 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 Pink Pét-Nat 2023 is 100% Syrah. It is balanced, big juicy aromas of cherry and strawberry. The palate is lively, with strawberry, cranberry, and a round zippy finish. Unfined and unfiltered, with no sulfur added.

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% Syrah.

Soil and estate: The grapes come from the Pécsely basin, about 20 km from Köveskál. The slope faces southward and the soil is volcanic with limestone. The vine stocks were planted in 2015 with a Royat cordon system.

Fermentation: After stomping the grapes, whole cluster pressing was conducted with a traditional basket press, and the must was left to settle for 1 night. The skins were removed, and then fermentation began spontaneously with native yeasts in a Speidel tank. The wines remained in bottle after fermentation for 5 months before release.

Other details: Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 1033 bottles total.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/32
- b. PH: 3.26
- c. Acid (g/L): 7.09
- d. C6 sugars (g/L): 2.3
- e. Alcohol percentage: 10.87%
- f. CO₂: 3.5 bar