

P.A.N.K. SABOTAGE PÉT-NAT 2022

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 Sabotage is a pale skin contact Olaszrizling Pét-Nat from 2022. During the harvest, the vineyard was overrun one night with loud, wild deer, which is why a deer appears on the label. This is also the final wine made from the Pálffy's old Olaszrizling vines. Honeyed and bright, with deep flavors like fresh peach, dried apricot and green herbs.

Vintage: 2022 was an extremely hot vintage, with a long dry summer. Production was super limited in this vintage due to drought conditions.

Harvest: The harvest took place on September 15, 2022. Grapes were picked by hand.

Varietals: 100% Olaszrizling (Welschriesling).

Soil and estate: The grapes come from the Pellengér vineyard in Köveskál. The slope faces southward and is mostly limestone. It is located on the lower part of the Fekete-hegy. The vine stocks were planted 50 years old with a one-cane pruned cordon training system.

Fermentation: After destemming, the wine remained on the skins for 7 days. It was pressed in a traditional basket press. Fermentation was spontaneous with native yeasts under stabilized conditions and took over two months to complete. The wine remained in bottle after fermentation for six months before release.

Other details: Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides. 1351 bottles total.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
- b. PH: 3.55
- c. Acid (g/L): 5.17
- d. C6 sugars (g/L): 5.2
- e. Alcohol percentage: 12.35%
- f. CO₂: 1.4 bar