

P.A.N.K. BÁRÓ ROSÉ PET-NAT



100% Kékfrankos (Blafränkisch). Flavors like muddled blackberry, raspberry & cherry, with spices & a bright lively finish. *Báró* (Baron) is named after winemaker Attila Pálffy's friend's Hungarian greyhound, pictured on the label in noble attire. Organic.

The grapes come from the Pellengér vineyard in the traditional winemaking village of Köveskál, located in the Káli basin north of Lake Balaton in western Hungary. The vineyard covers 40 acres. The slope faces southward and has volcanic basalt soil with some limestone. The grapes were harvested by hand. Whole cluster pressing. Fermentation was spontaneous with native yeasts. Fermentation was on the skins. After removing the skins, fermentation continued in the bottle under stabilized conditions for one month. The wines remained in bottle after fermentation for five months before release. Zero sulfur added. No fining, filtering or disgorging. Certified organic farming, no pesticides or herbicides.

Attila Pálffy is a seventh-generation winemaker in Köveskál, Hungary. P.A.N.K. (Pálffy Attila Nemes Köveskál) is his natural wine side project. P.A.N.K. is both an acronym of his name and village (the *nemes* (noble) village of Köveskál), and an homage to Attila's love of punk music and culture. Solely small-batch natural wines made in experimental styles, unfiltered and unfinned. P.A.N.K. Pet-Nats and Anfora wines caused a stir in Hungary when they were first released, and these wines - in perfect punk fashion - still run into problems with the national winemaking authorities, who will generally not approve cloudy wines for sale or export.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

P.A.N.K. BÁRÓ ROSÉ PET-NAT

100% Kékfrankos (Blafränkisch). Flavors of muddled blackberry, raspberry & cherry, with spices & a bright lively finish. Organic.

Shelf Talker:

