

# PÁLFFY PINCE MÁL



100% Olaszrizling. Aromas of stones with restrained barrel notes. Medium bodied with tight acidity. Herbal and creamy, with baked golden apples, peach and marzipan on the palate. Wonderfully flavorful and mineral-driven. Medium finish with a bit of almond bitterness. Organic.

The grapes come from the Mező-mál dűlő in Köveskál. "Mál" is an ancient Hungarian word that refers to a particularly warm piece of land. There has been wine production here since the early middle ages. The slope faces southward and has limestone and volcanic basalt soils, with some red sandstone. The vinestocks were planted in 2002. Certified organic farming, no pesticides or herbicides. The grapes were picked by hand. After destemming, fermentation occurred spontaneously with native yeasts in stainless steel (50%) and large oak barrels (50%). The wine was then aged for 12 months in tank and used Hungarian oak barrels.

Gyula and Attila Pálffy are a 6th and 7th generation father-son winemaking duo in the tiny winemaking village of Köveskál, located in the Káli Basin north of Lake Balaton in western Hungary. The Káli Basin is one of the most precious gems of the Balaton Uplands National Park. In 1790, the residents of Köveskál (including the Pálffy family) were granted nobility status due to their exemplary wines. The Pálffys continue to work and live in Köveskál today. Their vineyards are located on the southern slopes of the Fekete-hegy volcanic complex in the vineyards of Fekete-hegy, Kishegy, Cserekút, Kisgyepű and Csákvölgy. Their total vineyard size is 40 acres, the soil is made up of volcanic basalt and rhyolite tuff, pannonian limestone and red sandstone. The vineyards are farmed organically, and only the best clusters are selected for winemaking, harvested at full maturity. There is no spraying of pesticides or herbicides on the vineyards. In the cellar, every wine is spontaneously fermented. The characteristic taste of their wines is favorably influenced by the high acid and mineral content of the volcanic soil. The Pálffy family's goal is to reacquaint the world with the prestigious wines of Köveskál and the Káli basin. This region is calm and quiet in winter, wakes up in spring, is bustling in summer, but really comes alive in autumn. The message of the ripening grapes: the harvest is approaching.

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## *Tasting Note:*

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## *Shelf Talker:*

