

PÁLFFY PINCE RUBIN



This is a *Siller*, a traditional Hungarian wine style between a light red & a deep rosé, called *Rubin* (Ruby). It is made from Pálffy's favorite local red variety, Kékfrankos, grown on the volcanic soils of the *Fekete-hegy* (black hill) in Köveskál. Aromas of strawberry and raspberry. Bright, astringent and juicy, with flavors of citrus, sour cherry, watermelon, honeydew, plum and salt. Organic.

The grapes come from the Fekete hegy ("black hill") vineyard in Köveskál. There has been wine production here since the early middle ages. The slope faces southward and has volcanic basalt soils, with some red sandstone. The vine stocks were planted in 2002. Certified organic farming, no pesticides or herbicides. The grapes were picked by hand. The wine was low yield, with only 6 bunches harvested per vine. After destemming, the wine was pressed immediately, and fermentation occurred spontaneously with native yeasts in stainless steel tanks. The wine was then aged for 5 months in stainless steel tank and used Hungarian oak barrels before bottling.

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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100% Kékfrankos (Blaufränkisch). Aromas of strawberry & raspberry; bright, astringent & juicy, with flavors of citrus, sour cherry, watermelon, honeydew, plum & salt. Organic.

Shelf Talker:



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