

PÁLFFY MÁL 2019

Tasting Notes and Technical Information

Attila and Gyula Pálffy are a father-son winemaking duo in the traditional winemaking village of Köveskál, located in the Káli basin north of Lake Balaton in western Hungary. They make small-production organic wines from historic vineyard sites around the village.

The Mező-mál dűlő vineyard in Köveskál is home to several of our favorite wines from Pálffy's organic estate, including this Olaszrizling selection from 2019. The soil is black basalt with limestone. Herbal and creamy, with baked golden apples and marzipan on the palate. Spontaneous fermentation and aging in stainless steel and 500 L used Hungarian oak. Certified organic.



Vintage: 2019 was a dry, warm vintage.

Harvest: The harvest took place at the end of August. Grapes were picked by hand.

Varietals: 100% Olaszrizling.

Soil and estate: 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 vine stocks were planted in 2002 with a Royat cordon system.

Fermentation: After destemming, fermentation occurred spontaneously with native yeasts in stainless steel (50%) and large 500 L oak barrels (50%). The wine was then aged for 12 months in tank and used Hungarian oak barrels.

Other details: Certified organic farming, no pesticides or herbicides.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 38/59
- b. PH: 3.28
- c. Acid (g/L): 5.6
- d. C6 sugars (g/L): 2.9
- e. Alcohol percentage: 13%