

PÁLFFY RUBIN KÉKFRANKOS SÍLLER 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.

This is a Siller, a traditional Hungarian wine style between a light red and 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. Bright and juicy, with flavors of citrus, watermelon, honeydew, plum, and salt. 100% Kékfrankos. Certified organic.

Vintage: 2019 was a dry, warm vintage.

Harvest: The harvest took place on September 19. Grapes were picked by hand.

Varietals: 100% Kékfrankos (Blaufränkisch)

Soil and estate: 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 with a Royat cordon system. The wine was low yield, with only 6 bunches are harvested per vine.

Fermentation: 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 500 L Hungarian oak barrels before bottling.

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

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 22/90
- b. PH: 3.08
- c. Acid (g/L): 5.4
- d. C6 sugars (g/L): 5.2
- e. Alcohol percentage: 14.53%