

# 2022 HOMOKY PÉT-NAT

A Pét-Nat with boundless energy. Bursting with pear, and peach puree on the nose and lively tart quince on the palate. This is a super loveable Pét-Nat!



**Vintage:** 2022

**Country:** Hungary

**Region:** Tokaj

**Village:** Tállya

**Vineyard:** Hetény, Kővágó, Dongó

**Grape Varieties:** 50% Furmint, 50% Hárslevelű

**Alcohol Content:** 13.5%

**Vinification:** Hand-picked and carefully selected, at the beginning of September. Spontaneous fermentation in stainless steel tanks. Bottled with 14 g/l sugar. The rest of the fermentation went through inside the bottle without disgorgement.

Growing up in a winemaking family: both the vineyard and the cellar has functioned as playground for Dorka Homoky from an early age. Even though wine-making was the foundation of her childhood and a giant part of her heritage. Dorka originally decided to study film theory and philosophy after high school. After a while though the draw to the vineyards became just too great.

She began to taste wines, read and learn more about them, and visit wine regions and winemakers. Studying enology and viticulture in Budapest and a semester in Lyon she received her diploma in 2018. Finally, after a stint in New Zealand she returned home to begin the process of becoming the fourth generation to run the family estate.

