

SEKHINA

The very first pét-nat opener is finally here!

Sekhina, a contemporary design start-up from Budapest has created the world's first pét-nat opener tool. Besides its modern design, it promises good news for natural wine lovers all around the globe. The Sekhina pét-nat opener is dedicated to every fan of the funky, bubbly high-pressured pét-nats and for everyone who doesn't want to waste a single drop from delicious drink.

Have you seen any of those [chaotic videos](#) about people trying to open pét-nats? Or have you ever had your own explosive experience with one? It's something you'll never forget...as the delicious juice suddenly covers the ceiling of your kitchen, most of the substance of the bottle just disappears during the opening procedure. Or you might consider yourself a "pro", and already have a less messy but **still complicated process** for opening a pét-nat. **Maybe disgorging underwater? Or cooling down the bottle to such a low temperature, that nothing but the acidic taste remains?** If the answer is yes, there is good news for you! **The Sekhina team created the perfect tool to open your pét-nat bottle without any trouble and juice wasting.**

As a result of the high pressure inside the bottle, it's usually a very complicated and messy process to open a pét-nat. For this reason, this delicious drink is often excluded from gastronomic events and venues. Now it's time to change this!

The founders of the slow-design company Sekhina have a great passion for beautifully designed concrete objects... and pét-nat. Out of this enthusiasm, they created a **100% innovative, handcrafted, and sustainable pét-nat opener. Their tool is not just a simple opener though. It is a wine cooler with a built-in LED light: an instrument for a special culinary ceremony. With this innovation, they wish to promote the development of pét-nat culture, natural wine consumption and create a new style of tasting habit.** With the Sekhina opener, everyone can enjoy the slow and fizzling, no juice-wasting opening ceremony, the ultimate pét-nat experience; natural fruity flavor at any place and occasion!

The international audience can meet the Sekhina pét-nat opener between 13-15th May in Paris at [Sous les pavés la vigne \(9th edition\)](#). More details and shopping online at www.sekhina.com.

What is pét-nat?

Pét-nat is an abbreviation for the French word "pétillant naturel", which can be translated as "naturally sparkling". It is a **wine fermented in a bottle** and made according to the méthode ancestrale. The **ancestral method is used in the production of non-conventional wines**. It is an older process than méthode traditionnelle (the production of *champagne*, *crémant*, or *cava*) and méthode charmat (which is applied when making *Prosecco* for example).

Pét-nat is a type of natural, low-intervention wine. Compared to conventional wines, it is **made from organic and hand-harvested grapes and contains no winemaking additives (yeasts, yeast nutrients, vitamins, enzymes, lysozymes, etc.) added sugar (or tirage or dosage liqueur) or added sulfites.** The fermentation process is completed by **native yeast which lives on the grape's skin.** Pét-nat wine **has no second fermentation** like in *méthode traditionnelle* or in *méthode charmat*. The **partial fermentation finishes in the bottle and makes tiny bubbles between 3 to 5 bars of pressure.** The CO₂ produced during the fermentation stays inside the bottle and forms fine micro bubbles.

At the same time, the lees and sediment remain unfiltered. **No riddling, disgorgement, or filtration is done.** The lees and sediment remain in the bottle and are mixed with the wine while drinking. This is what causes the **hazy texture and color, and the authentic flavor** of fermented grape juice. **Pét-Nat is the sparkling wine of natural wine lovers.**

What is considered as “real” pét-nat?

High pressure and lees are super important in creating the authentic flavor and the right, tiny-sized bubble structure, which is essential to **get a pleasant taste and effect of pét-nat wines.** On the other hand, **lees lend the wine special aromas and texture** (similar to *bâtonnage*). Since there is a pressure difference during the opening, **high pressure, and lees together create extra foam in the bottle.**

A bottle of real pét-nat remains strictly closed until the very end of its lifecycle, which is the final consumption. Namely, the first time it is opened is when you drink it! This guarantees that nothing can be added to the wine afterwards – no sugar, sulfites, yeast, or other additives –, and the **substance of the bottle can't be changed.** This is the reason why **pét-nat wines are so unpredictable compared to other sparkling wines.** Once the juice is bottled, the control is out of the winemaker's hands. The grape juice is **unfiltered and unrefined and thus is not exposed to any stress.** The result is a bottle of **high-pressure wine which is super refreshing, inspiring, and stimulating. It is full of naturally occurring microorganisms and has a unique taste and texture.** That's why pét-nat is so cool, funky, and punk! This is the true and rebel story of this beloved drink!

The pét-nat universe is huge

If you are interested in knowing more about pét-nat, **Sekhina's Co-CEO, founder-designer, Gábor Kasza collected** some major, but less apparent themes, questions, and facts, which can contribute to enriching the **recognition of the whole pét-nat world.** In **Mr. Kasza's testimony**, you can find the

historic review about the re-birth of the *méthode ancestral* and its past. Read about the **similarities of pét-nat and Prosecco col fondo, Lambrusco, or craft beers**. Furthermore, you can get an insight into the **special smells of pét-nats** and know more about the quality of this drink despite the **missing regulation**. What's the difference between pét-nat wines and Champagne, Cava, etc...? What are the winemakers' answers to the opening problems? And what are the disadvantages of those techniques? In his article, Mr. Kasza discusses among others the importance of the **servicing temperature**, the three **main categories of pét-nat wines**, and why it would be helpful to **label the bottles** according to these types. For further reading of the article, you can find the link to read it here <https://sekhina.com/downloads>.

How does Sekhina pét-nat opener work?

The Sekhina pét-nat opener is a **multi-functional tool**. It enables us to open **high-pressure drinks safely and without loss while also keeping the drink at the right temperature**. The cooler vessel made of HPC concrete will catch all the excess liquid, so it won't spill on the table. The **built-in and water-resistant LED light illuminates the bubbles** and the ascending lees, providing a super groovy background for pét-nat opening ceremonies.

Pét-nat wine bottles fit perfectly into the **HPC concrete wine cooler**, which is surrounded by a **plywood frame** with a small and stylish **stainless-steel pin** on the top and a **crown cap opener** from the same material. Once you place your pét-nat into the concrete vessel, pierce the crown cap with the threaded pin. When slightly releasing the pin, the pressure in the bottle will start to escape, leaving you in total control. Although it may take some time when it is ready to open, you'll be able to taste the various layers of your pét-nat wine.

As a result of pressure loss, the sediment stirs up, but only as much as necessary to make a hazy drink. During consumption, the **denser part with more lees remains at the bottom: while you're getting closer to this part, you can taste the various layers of the drink and will see that** there is a difference between the first and the last sip. **A good pét-nat is fruity, and the remaining lees at the bottom show other aromatic notes.**

The Sekhina pét-nat opener keeps the bottle opening procedure safe and clean while providing a real social experience. There's no loss, no mess, no hassle and the bottle stays cool until the last drop is finished. Anyone can easily manage the pressure of the bottle with the help of an adjustable pin. **The ceremony of opening process becomes exciting and spectacular.** This tool creates a unique tasting experience, which is the essence of the opening ceremony.

The use of this tool enables hassle-free opening, elevating the pét-nat experience whilst creating a social ceremony as well.

Sekhina's philosophy: form and function but slowly

Sekhina is a **slow-design brand from Budapest, Hungary, rooted in the love of concrete**. Founded by **designer and visual artist Gabor Kasza** in 2018, Sekhina is a true **pioneer regarding its hand-crafted inventions**. According to Sekhina's philosophy, good design has integrity with the environment. Turning an everyday activity into a ceremony, appreciating our surroundings, and respecting nature. Sekhina's contemporary, innovative concrete objects follow the **functionality of the Bauhaus and the**

principles of progressive design. Their shapes and forms are inspired by the minimalist style of the school of Scandinavian design and the work of the architect Alvar Aalto. Their high-quality products are **based on the idea of sustainability and innovation.**

The Sekhina pét-nat opener is an **innovative design object and contains 95% plastic-free materials.** With this product, the designers aim to **promote the importance of sustainable, handcrafted, and conscious design objects and also the culture of low-intervention winemaking.**

Visit the official Sekhina website at www.sekhina.com and get to know these sustainable, functional, and progressive designs. For further details, and information on pét-nat culture, consumption, and history read the article of Founder, and Co-CEO Gabor Kasza. Texts and images of the Sekhina pét-nat opener in all kinds of resolutions are accessible at this link

www.sekhina.com/downloads

You can watch a short video of the product here <https://youtu.be/GNR2SwdMhXQ>

Concept: Gábor Kasza, László Folkmann, Róbert Ilcsik

Product Design: Gábor Kasza - Sekhina Design

Photo Credit: Fülöp Schmal

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