



WINE PORTFOLIO

We take great pride in presenting our carefully curated portfolio of natural wine.

We have personally selected, sampled and enjoyed every single bottle in our portfolio.

If it's there, it's because we loved it. And we hope you will too.

All our wines are natural wines. They are crafted with minimal intervention and are grown using organic farming practices that respect the land and the vines.

Our wines are vegan friendly.

To place an order, simply email us or message us on our socials! Free delivery on orders over €50.

E: info@naturalwinemalta.com

I: [naturalwinemalta](https://www.instagram.com/naturalwinemalta)

Items are available until stocks last.
Prices are valid until December 2025.

We also stock **non-alcoholic kombucha and other fermented beverages**. These can be viewed on our non alcoholic portfolio [here](#).

Our Partners



VIN DE
LAGAMBA



Bergdoll



CANTINA DEL MALANDRINO
RELAZION IN FERMENTO



SELVĀ
TICĀ
LAB



weninger



Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
VP1	PetNat de Fabrice	N.V.	Sylvaner/Riesling/Muscat	15.50	18.29
VP2	PetNat de Franck	2020	Gewürztraminer/Muscat	13.90	16.40
VP3	PetNat Si Doux de Raphaël	2018	Gewürztraminer/Sylvaner	14.95	16.93
VP4	Crémant d'Alsace	2023	Riesling/Auxerrois/Pinot Gris	16.90	19.94
VP18	Crémant d'Alsace MAGNUM	2022	Riesling/Auxerrois/Pinot Gris	44.90	52.98
VP5	Pulpe	2023	Riesling/Chasselas/Sylvaner/Auxerrois	10.95	12.92
VP6	Blanc Litron (1L)	2024	Pinot Blanc	14.40	16.99
VP7	Plasma de Raphaël	2023	Riesling	17.45	20.59
VP8	BLÜEMARAWA de Jean-Paul	2019	Pinot Gris	21.90	25.84
VP9	Grand Cru Frankstein d'Eric	2021	Riesling	25.90	30.56
VP11	Tutti Frutti de Michel	2021	Gewürztraminer/Riesling/Pinot Blanc/Pinot Gris/Muscat	13.50	15.93

continued...

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Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
VP10	UltraViolet de David	2021	Pinot Noir/Pinot Gris/Pinot Blanc/Riesling/Auxerrois	18.50	21.83
VP16	Tutti Frutti de Stephane	2022	Gewürztraminer/Riesling/Pinot Blanc/Auxerrois	14.90	17.58
VP12	Eros	2023	Gewurztraminer/Riesling/Sylvaner	14.10	16.64
VP15	Grand Cru Mont des Clochettes de David	2019	Gewurztraminer	28.60	33.75
VP17	Qvervi de Stephane	2019	Pinot Gris / Riesling / Gewürztraminer	26.1	30.80
VP21	Brutal de Claude	N.V.	Riesling/Pinot Gris/Sylvaner	19	22.42
VP20	Grand Cru Etalon de Franck	2019	Gewurztraminer	33	38.94
VP13	Pinot Noir	2022	Pinot Noir	16.20	19.12
VP14	Rouge Litron de François (1L)	2023	Pinot Noir	14.90	17.58

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VIN DE
LAGAMBA



Sparkling

White

Orange

Rose

Red

Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
M1	Crazy Crazy	2024	Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling	14.90	17.58
VDL3	Blank de Noir Sekt	2021	Pinot Noir	21.45	25.31
M2	Weiss	2023	Müller Thurgau, Scheurebe, Kerner, Riesling	15.00	17.70
M8	Cote de Flon	2023	Riesling, Silvaner, Chardonnay, Pinot Blanc, Pinot Noir	14.65	17.29
M10	Riesling	2023	Riesling	18.50	21.83
M11	Gau Weinheim	2023	Riesling	27.00	31.86
M9	Like an Angel's Kiss in Spring	2023	Kerner	17.50	20.65
M5	Manna	2023	Blauer Portugieser, Scheurebe	14.65	17.29
VDL1	Frauenpower Rosé (sparkling)	2023	Dornfelder, Riesling, Siegerrebe	13.14	15.50
VDL4	Frauenpower Fusion (sparkling)	2024	Pinot Noir, Müller Thurgau, Dornfelder, Riesling,	13.14	15.50

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Sparkling

White

Orange

Rose

Red

Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
ML1	Rais PetNat (Ancestral)	2023	Nerello Mascalese	12.90	15.22
ML2	Araba Fenice	2022	Nero D'Avola	15.00	17.70
ML3	Bradamente	2022	Catarratto	18.50	21.83
ML4	Angelica	2022	Carricante	29.00	34.22
ML5	Malandrino Red	2021	Nerello Mascalese	23.00	27.14
ML6	Lupo Capuccio Red	2022	Nerello Cappucio	33.00	38.94

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Sparkling

White

Orange

Rose

Red

Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
B14	MBK Ancestral	2022	Weissburgunder & Silvaner	16.90	19.94
B1	Lau Weiss	2024	Gewurztraminer/Muskateller/Riesling/ Sauvignon Blanc	14.00	16.52
B2	Lau Grauburgunder	2024	Grauburgunder/Pinot Gris	14.00	16.52
B3	Lau Rot	2023	Pinot Noir/Spatburgunder	14.00	16.52
B4	MBK Weissburgunder Kalkstein	2022	Pinot Blanc	17.00	20.06
B5	MBK Weiss	2022	Muskateller/Sauvignon Blanc/Riesling	16.50	19.47
B6	MBK Chardonnay Muschelkalk 2024	2024	Chardonnay	16.90	19.94
B7	MBK Muskelkalk MAGNUM	2024	Chardonnay	40.50	47.79
B8	MBK Bundsandtein	2023	Riesling	16.90	19.94
B9	MBK Granit	2023/24	Sauvignon Blanc	20.00	23.60
B10	MBK Granit MAGNUM	2023/24	Sauvignon Blanc	40.50	47.79

continued...

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Sparkling

White

Orange

Rose

Red

Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
B11	MBK Roter Traminer sous voile	2023	Roter Traminer	21.50	25.37
B12	MBK Roter Traminer sous voile MAGNUM	2023	Roter Traminer	45.50	53.69
B13	MBK Spätburgunder Kalkstein	2022	Spätburgunder	24.90	29.38
B15	Parzell Kastanienbusch	2023	Riesling	29.90	35.28
B16	Spätburgunder Landschneckenkalk	2022	Spätburgunder	29.90	35.28
B17	Kalksteinfels	2020	Weissburgunder	29.90	35.28

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Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
W1	Fehérburgundi	2023	Weissburgunder	12.50	14.75
W7	Franz Plays	2023	Weissburgunder, Grauburgunder, Pinot Noir	14.00	16.52
W8	A Glimmer of Hops	2022	Blaufränkisch (and Hops)	12.50	14.75
W5	Rózsa Petsovits	2023	Syrah, Blaufränkisch, Merlot	11.50	13.57
W6	Ponzichter	NV (solera)	Zweigelt , Blaufränkisch, Syrah	11.50	13.57
W2	Kekfrankos	2020	Blaufränkisch	11.50	13.57
W9	Régi iskola	2021	Cabernet Sauvignon	12.90	15.22
W10	Hollesgrund	2021	Syrah	14.90	17.58
W11	Frettner	2020	Cabernet Franc	19.90	23.48
W3	Ofen	2020	Blaufränkisch	31.50	37.17
W4	Durrau	2018	Blaufränkisch	45.00	53.10

continued...

Items are available until stocks last. Crossed out items are sold out. Prices are valid until December 2025.

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
W12	Hochäcker	2015	Blaufränkisch	17.90	21.12
W13	Kirchholz	2015	Blaufränkisch	24.90	29.38
W14	Kalkofen	2015	Blaufränkisch	41.00	48.38

continued...

Items are available until stocks last. Crossed out items are sold out. Prices are valid until December 2025.

Pét Nat du Fabrice



Introduction

Winemaker: Fabrice

Vintage: Non vintage

Grape Variety: Sylvaner/Riesling/Muscat

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. White.

Vinification

Winemaking:

Grapes hand-harvested. Direct pressing. Aged 8 months in steel-vats. Not filtered. No added sulfites.

Analysis

Alcohol: 12.7%

Sulphites: 9 mg/L

Residual sugar: 3.7g/l

Notes from us: Crowd pleaser. Perfect for a day by the sea or to start off a dinner!



Pét Nat du Franck

Introduction

Winemaker: Franck

Vintage: 2020

Grape variety: Pinot Auxerrois, Riesling, Pinot Gris

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Petnat.

Vinification

Winemaking:

Alcoholic and malolactic fermentation in stainless steel vats, aging on Lees for 6 months in stainless steel vats. Addition of 2019 grape juice. Disgorging October 26, 2022

Analysis

Alcohol: 12%

Total SO₂: <10 mg/L

Residual sugar: <1 g/L limestone

Notes from us: Highly rated! Fresh. Unique!



Si Doux

Introduction

Winemaker: Raphaël

Vintage: 2022

Grape variety: Gewurztraminer, Sylvaner

Soil type: Clay-limestone soil in Florimont

Yield per hectare: 43HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Petnat. Sweet wine

Vinification

Winemaking: Direct pressing for 6 to 8 hours
Alcoholic fermentation in stainless steel tanks
Aged on lees for 11 months in stainless steel tanks. Formation of foam with a natural foot of tank from 2019 juice

Analysis

Alcohol: 13.45%

Total SO₂: 20 mg/L

Residual sugar: 42.5 g/L limestone

Notes from us: Semi-sweet wine with fresh acidity. Dangerously easy to drink!



Crémant d'Alsace

Introduction

Winemaker: Raphaël

Vintage: 2018

Grape variety: Auxerrois, Riesling,
Pinot Blanc, Pinot Gris

Soil type: granitic alluvium, limestone and sandy

Yield per hectare: 50HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Traditional method

Vinification

Winemaking: Direct pressing for 4 hours. Alcoholic and malolactic fermentation in stainless steel tanks. Aged on lees for 5 months in stainless steel tanks. Edulcoration with 2022 grape juice. 1st disgorging after 9 months on lath on November, 2023

Analysis

Alcohol: 12.5%

Total SO₂: 10 mg/L

Residual sugar: 0.96g/L limestone

Notes from us: Notes of lees. Elegant. Special occasion.



Pulpe

Introduction

Winemaker: Raphaël

Vintage: 2022

Grape variety: Auxerrois, Pinot Blanc

Soil type: Calcareous marl

Type of cultivation: Organic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Direct pressing. Aged for 7 months in stainless steel.

Analysis

Alcohol: 12%

Total SO₂: 1.5mg/L

Notes from us: Easy drinker. Glou Glou,



Blanc Litron

Introduction

Winemaker: David

Vintage: 2019

Grape variety: Pinot Blanc

Soil type: Granitic terroir.

Yield per hectare: 43HL/Ha

Type of cultivation: Organic

Harvest: Hand harvest

Style: White wine - 1000ml format

Vinification

Winemaking: Direct pressure,
Aged 2 years in stainless steel tank,
No input during the vinification,

Analysis

Alcohol: 13%

Total SO₂: 31 mg/L

Residual sugar: 0g/L limestone

Notes from winemaker: David plays Reggae music continuously in his cellar.



Plasma

Introduction

Winemaker: Stephané

Vintage: 2016

Grape variety: Riesling

Soil type: Oolitic limestone

Yield per hectare: 60HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Natural fermentation with indigenous yeasts. Aged on lees for 12 months in stainless steel tanks. Racking with addition of sulfites (0.3g/hl) just before bottling in March 2018.

Analysis

Alcohol: 13.2%

Total SO₂: 16mg/L

Residual sugar: 1.4g/L limestone

Notes from winemaker: A racy, terroir-driven Riesling with fine minerality and good length

BLÜEMARAWA



Introduction

Winemaker: Jean-Paul

Vintage: 2019

Grape variety: Pinot Gris Petits Grains

Soil type: Wild with stones.

Yield per hectare: 28HL/Ha

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest

Style: Oxidative white wine

Vinification

Winemaking: Direct long pressing then fermentation in barrels. Aging in old barrels for the first year allowing oxidation. Then assembly and final aging in stainless steel vats.

Analysis

Alcohol: 15%

Total SO₂: 11mg/L

Residual sugar: 2.9g/L limestone

Notes from winemaker: A wine of freedom, which gives me patience

Notes from us: Rare. Very particular oxidative style, reminds me of Jura wines.



Frankstein Grand Cru

Introduction

Winemaker: Eric

Vintage: 2019

Grape variety: Riesling

Soil type: Poor Granite

Yield per hectare: 45 HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Long pressing, rough settling

Very long spontaneous fermentation.

Aging 10 month on vats in old barrels.

No filtration.

Analysis

Alcohol: 12.55

Total SO₂: 13mg/L

Residual sugar: 0.6g/L limestone

Notes from us: Rare. Not your ordinary Riesling. Beautifully blanced.

Tutti Frutti

de Michel



Introduction

Winemaker: Michel

Vintage: 2022

Grapevariety: Riesling, Sylvaner, Gewurztraminer, Pinot Gris, Muscat

Soil type: Limestone and clay soil

Yield per hectare: 60HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Natural fermentation with indigenous yeasts. Aging on lees for 20 months in stainless steel vats.

Racking just before setting in September. Unfiltered.

Analysis

Alcohol: 13.3%

Total SO₂: 29mg/L

Residual sugar: 1.6 g/L



Les Mont Fleuri

Introduction

Winemaker: Raphael

Vintage: 2017

Grape Variety: Riesling, Grand Cru

Type of cultivation: Organic, biodynamic

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Hand harvested from a low yield grand cru vineyard. Direct pressing. No skin contact. Matured for 24 months in barrels.

Analysis

Alcohol: 14%

Sulphites: 12mg/L

Residual sugar: 0.2g /l

Notes from us: Only 200 made that year. A perfect expression of the terroir and grape variety.



Ultraviolet

Introduction

Winemaker: David

Vintage: 2020

Grape variety: Auxerrois, Pinot-blanc, Pinot-Noir, Muscat, Pinot-Gris, Riesling, Gewurztraminer

Soil type: Granite soil

Yield per hectare: 40HL/Ha

Type of cultivation: Organic

Harvest: Hand harvest

Style: Rose/Red wine

Vinification

Winemaking: Whole bunch maceration 5 days.

Natural fermentation in stainless steel tank.

Aging 7 months in stainless steel tank

Plain bottling without filtration.

Analysis

Alcohol: 12.6%

Total SO₂: 9 mg/L

Residual sugar: 0.2g/L limestone

Notes from winemaker: SUPERB Wine from our granitic soils in the town of Saint-Hippolyte. The reasons come from plots in agroecology.

Tutti Frutti de Stephane



Introduction

Winemaker: Stephané

Vintage: 2022

Grape variety: Gewurztraminer, Riesling, Pinot Blanc Auxerrois, Pinot Blanc, Muscat

Soil type: Limestone and loess soil

Yield per hectare: 65HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Orange wine

Vinification

Winemaking: Natural fermentation with indigenous yeasts. Aging on lees for 11 months in cement vats then in a wooden barrel. Racking just before setting in September. Unfiltered.

Analysis

Alcohol: 13.9%

Total SO₂: 13mg/L

Residual sugar: 2.9g/L limestone

Notes from winemaker: A real pleasure to play the alchemist to find the better balance



Eros

Introduction

Winemaker: David

Vintage: 2023

Grape variety: Riesling, Gewurztraminer, Muscat

Soil type: Granitic terroir.

Yield per hectare: 60HL/Ha

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest

Style: Orange wine

Vinification

Winemaking: Maceration for 7 days as whole clusters.

Aging in stainless steel vats for 7 months,
No input during winemaking,

Analysis

Alcohol: 13%

Total SO₂: 10mg/L

Residual sugar: 0.52g/L limestone

Notes from us: Wonderful orange wine. Slight funk but easy to drink. Ideal for somebody trying out orange wine for the first time!

Le Mont des Clochettes



Introduction

Winemaker: Daviud

Vintage: 2019

Grape Variety: Gewurztraminer Grand Cru

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Grapes hand-harvested. Maceration with skin for 5 days. Aged in wooden barrels for 29 months. No added sulfites.

Analysis

Alcohol: 14%

Sulphites: 20 mg/L

Residual sugar: 2,6g/l

Notes from us: Grand Cru Orange Gewurztraminer. Impressive wine. Rare.

Qvervi de Stephane



Introduction

Winemaker: Stephane

Vintage: 2019

Grape Variety:

Gewurztraminer/Riesling/Pinot Gris

Type of cultivation: Organic, biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Grapes selected skin thickness are allowed to ripen then hand-harvested. Soft press. Maceration with skin for 8 months in Georgian qvervi buried underground. Then matures for 11 months in stainless vats. No added sulfites.

Analysis

Alcohol: 14%

Sulphites: No added sulphites

Notes from us: Aromatic blend which tones down the Georgian style winemaking, making it a special wine for a special occasion



Le Brutal de Claude!

Introduction

Winemaker: Claude

Vintage: N.V

Grape Variety: Riesling, Pinot Gris, Sylvaner

Type of cultivation: Organic, biodynamic

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Hand harvested. Direct pressing. Skin contact for 14 days. Then aged on the lees for 19 months in a mixture of stainless vats and barrels. Not filtered.

Analysis

Alcohol: 14%

Sulphites: 8 mg/L

Residual sugar: 2 g /l

Notes from us: Brutal!!! A zero-additive natural wine label shared by winemakers worldwide. Always without added sulfites, unfiltered, and unpredictable—raw expressions made in tiny batches with total freedom.

L'Etalon de Franck



Introduction

Winemaker: Franck

Vintage: 2019

Grape Variety: Gewürztraminer

Type of cultivation: Organic, biodynamic

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Hand harvested from low yield grand cru plots. 14 hour gentle pressing. Skin contact for 6 days. Aged on the lees for 14 months in stainless vats. Not filtered.

Analysis

Alcohol: 14%

Sulphites: <10 mg/L

Residual sugar: <1 g /l

Notes from us: Lovely, aromatic expression of gewürztraminer from grand cru plots.



Pinot Noir

Introduction

Winemaker: Raphaël

Vintage: 2020

Grape variety: Pinot Noir

Yield per hectare: 35HL/Ha

Soil type: Granitic terroir from Wineck Schlossberg

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest,

Style: Red wine

Vinification

Winemaking: Pressed by foot, 25% kept on stem. Maceration for 22 days, Fermentation in stainless steel vats. Aging for 21 months in barrels,

Analysis

Alcohol: 13.1%

Total SO₂: 27mg/L

Residual sugar: 0.2g/L limestone

Notes from us: Elegant Pinot. Fresh and Complex.



Rouge Litron

Introduction

Winemaker: François

Vintage: 2023

Grape variety: Pinot Noir

Soil type: Granitic terroir.

Type of cultivation: Organic

Harvest: Hand harvest

Style: Red wine

Vinification

Winemaking: 15 days of maceration in whole bunches. 9 months maturing in vat.

Analysis

Alcohol: 12.4%

Total SO₂: 20mg/L

Residual sugar: 1.1g/L limestone

Notes from us: Light and bright. Fresh fruits.

Crazy Crazy



Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling, Petnat

Vinification

Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, bottled to become sparkling. No added sulfites.

Analysis

Alcohol: 10%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Interesting blend. Enjoyable on a hot sunny day by the sea!



Blanc de Noir Sekt



Introduction

Winemaker: Alanna

Vintage: 2021

Grape Variety: Pinot Noir

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Traditional Method. White.

Vinification

Winemaking:

Aged for one year in barrel and then bottled with fresh juice from the 2022 vintage for the second fermentation. Aged a further 30 months bottle, then disgorged in June 2025.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Excellent traditional method. Price quality ratio over the roof!!!

Weiss



Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, aged in old neutral oak barrels, for ten months before bottling. No added sulfites.

Analysis

Alcohol: 10%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Highly rated! Fresh. Unique!





Côte de Flon

Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Riesling, Silvaner, Chardonnay, Pinot Blanc, Pinot Noir

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Direct press of all grapes. Aged in both new 500-liter barrels and larger neutral barrels.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Delicate notes of oak, coming from new 500L barrels.





Riesling

Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Riesling

Type of cultivation: Organic, some biodynamic principles

Soil: Limestone

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Harvested in full ripeness. Direct press.

Neutral aging.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Single vineyard. 330m high.

Notes from winemaker: One of the best vintages. Allowed us to harvest a bit later, thus full ripeness.





Gau Weinheim Riesling

Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Riesling

Type of cultivation: Organic, some biodynamic principles

Soil: Limestone

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Harvested from a prestigious plot. Direct press. Aged in 1000L old barrel.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: Really shows showcasing the true essence of the variety. Perfect for those seeking a clean, expressive wine with bright fruit and crisp clarity.



An Angel's Kiss in Spring

Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Kerner

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Soil: Rocky limestone

Style: Still. Orange

Vinification

Winemaking:

Grapes from one of the best vineyards in the estate. Harvested at full ripeness. 1 month maceration, de-stemmed.

Analysis

Alcohol: 10%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Awesome body, aromatic.



Manna

Introduction

Winemaker: Marto

Vintage: 2022

Grape Variety: Blauer Portugieser, Scheurebe

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Blend of 2 different varieties, which undergo a short co-maceration before light pressing, aged for nine months before bottling. No added sulfites.

Analysis

Alcohol: 9.5%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: Light, fruity red, pepper, smells like white pepper and cherries



Frauen Power Rosé



Introduction

Winemaker: Alanna

Vintage: 2023

Grape Variety: Dornfelder, Riesling, Siegerrebe

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Petnat. Rose.

Vinification

Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation. No added sulfites.

Analysis

Alcohol: 9%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Fresh, fruity low alcohol petnat. Perfect for a sunny day!



Frauen Power Fusion

Introduction

Winemaker: Alanna

Vintage: 2024

Grape Variety: Dornfelder, Pinot Noir, Müller Thurgau, Riesling.

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Petnat. Rose.

Vinification

Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation.

Analysis

Alcohol: 10.5%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: Despite losing 50% of our grapes to frost this year, we turned to creativity! Instead of making a red or rosé, we blended both into a 'fusion'—a beautifully fruity, playful wine with an intriguing nose.!



Rais

Introduction

Winemaker: Diego Bongiovanni

Vintage: 2023

Grape Variety: Nerello mascalese

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Petnat. White.

Vinification

Winemaking:

Hand harvested, from vineyards North-East slopes of the Etna. Volcanic soil. Direct press. 12 months of aging in terracotta amphora. Addition of Nerello Mascalese juice after disgorgement. Unfiltered & Unfined.

Analysis

Alcohol: 13%

Sulphites: minimal amounts - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: This is an arabic term used for chief. For us Rais is a very tender cirnechina that has conquered us with its sweet exuberance. The cirneco, a primitive dog, represents the ancestral essence of our volcanic land.



Araba Fenice

Introduction

Winemaker: Diego Bongiovanni

Vintage: 2023

Grape Variety: Nero D'Avola

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Rose.

Vinification

Winemaking:

Hand harvested, from neighbouring vineyards North-East slopes of the Etna. Volcanic soil. Blend of Georgian Qvervi macerated juice w/ direct press juice. 12 months of aging in cacciopesto amphora & stainless steel vats, blended in the end. Unfiltered & Unfined.

Analysis

Alcohol: 12%

Sulphites: 10 mg/L - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: Araba Fenice means phoenix. Part of the cantina's vineyards were burnt during wild fires on the Etna. This bottle signifies the ongoing rebirth & rejuvenation of the area!

Bradamente



Introduction

Winemaker: Diego Bongiovanni

Vintage: 2022

Grape Variety: Carricante

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Hand harvested, from Sofia's vineyard in Calatafimi (north sicily). Chalky soil.

Spontaneous fermentation. 80% of grapes 4 day maceration in cacciopesto and aged 12 month aging in cacciopesto amphora. 20% of grapes spend 6 months macerating in Georgian Qvervi then 6 months in caccio pesto amphora. Unfiltered & Unfined.

Analysis

Alcohol: 12%

Sulphites: 16mg/L - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: From Ariosto's poem, Bradamente, a warrior woman who fights to get her lover back, who manages to free him, a beautiful, sensual, incredibly magnetic woman. Who when she waits for the return of her beloved becomes weak, delicate, poignant



Angelica

Introduction

Winemaker: Diego Bongiovanni

Vintage: 2022

Grape Variety: Carricante

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Hand harvested, from vineyards North-East slopes of the Etna. Volcanic soil. 30 day whole bunch maceration in cacciopesto amphora. Spontaneous fermentation. 12 month aging in terracotta amphora & accacia barrels. Unfiltered & Unfined.

Analysis

Alcohol: 12%

Sulphites: 16mg/L - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: From Ariosto's poem, Angelica, victim of her beauty, is loved by everyone and forced to flee for this reason, uses her gifts to stay with those she loves. This name comes from the fascination for this character of the history of the Opera dei Pupi Siciliana.



Malandrino

Introduction

Winemaker: Diego Bongiovanni

Vintage: 2021

Grape Variety: Nerello Mascalese

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Late hand harvested, from a 450m high on the North-East slopes of the Etna. Volcanic soil. 17 day maceration in cacciopesto amphora.

Spontaneous fermentation. 14 months of aging in cacciopesto amphora. Bottled end of June.

Analysis

Alcohol: 12.5%

Sulphites: 30mg/L - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: "In Sicily grandmothers usually call u' malandrinu the slightly lively grandson who thinks of one thing and does a hundred things." This wine was the first wine of the cantina.



Lupo Cappuccio

Introduction

Winemaker: Diego Bongiovanni

Vintage: 2021

Grape Variety: Nerello Cappuccio

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Hand harvested, from a 450m high on the North-East slopes of the Etna. Volcanic soil. 7 day maceration in cacciopesto amphora. Spontaneous fermentation. 12 months of aging in cacciopesto amphora. Unfiltered & Unfined.

Analysis

Alcohol: 12%

Sulphites: 40 mg/L - only natural occurring

Residual sugar: <1g/L

Notes from winemaker: This grape variety is not usually produced as a monovarietal, and is usually blended with its bigger brother Nerello Mascalese. This is produced in selected years where the skin matures enough.

Bergdoll Ancestral



Introduction

Winemaker: Hannes Bergdoll

Vintage: 2022

Grape Variety: Weissburgunder & Silvaner

Type of cultivation: Organic, biodynamic principles

Harvest: Hand harvest

Style: Sparkling - Pét-nat. White.

Vinification

Winemaking:

Bottled at the end of fermentation, with addition of juice. Fermentation continues in bottle. 30 months on the yeast. Disgorging March 2025

Analysis

Alcohol: 11%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Complex pét-nat. Age shows. Lees aromas, not usual for a pét-nat.



Lau Weiss

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2024

Grape Variety:

Gewurztraminer/Muskateller/Riesling/
Sauvignon Blanc

Type of cultivation: Organic, biodynamic
principles

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Muskateller & Gewurztraminer undergo 10
day skin contact while SB & Riesling go for
direct press. Blended with 2023 vintage. Wines
aged in used 500L wooden barrels. Bottled
July 2024. Unfiltered.

Analysis

Alcohol: 12%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Entry level from Bergdoll.



Lau Grauburgunder

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2024

Grape Variety: Grauburgunder/Pinot Gris

Type of cultivation: Organic, biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Half the harvest is directly pressed. The other half is kept in skin contact for 2 weeks.

Blended with 2023 vintage. All wine is aged in 500L wooden barrels. Bottled July 2024.

Unfiltered.

Analysis

Alcohol: 12.5%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Entry level from Bergdoll. I



Lau Rot

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2023

Grape Variety: Pinot Noir/Spatburgunder

Type of cultivation: Organic, biodynamic principles

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Both grapes undergo 7 day carbonic maceration as whole bunches. Then aged for 14 months in old 500L wooden barrels. Bottled November 2024. Unfiltered

Analysis

Alcohol: 12%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Entry level from Bergdoll. Interesting aromas brought by carbonic maceration,



Kalkstein

Weissburgunder

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2022

Grape Variety: Pinot Blanc

Type of cultivation: Organic, biodynamic principles

Soil: Limestone

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Direct press. Fermented in 500L wooden barrels. Barrels left with air allowing flor yeast to form. Oxidative aging. Bottled November 2023. Unfiltered

Analysis

Alcohol: 13%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: An excellent oxidative style wine. Reminds us of Jura style.

Berdgoll WEISS



Introduction

Winemaker: Hannes Bergdoll

Vintage: 2022

Grape Variety: Muskateller/Sauvignon
Blanc/Riesling

Type of cultivation: Organic, biodynamic
principles

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Muskateller & Sauvignon Blanc skin
fermented for 14 days. Riesling direct press.
Blended together. Aged in used 500L wooden
barrels. Bottled November 2023. Unfiltered

Analysis

Alcohol: 11.5%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Interesting blend.



Muschelkalk Chardonnay

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2024

Grape Variety: Chardonnay

Type of cultivation: Organic, biodynamic principles

Soil: Muschelkalk Special limestone with shells

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Direct press. Fermentation in 500L wooden barrels. 25% in new oak. Bottled August 2025. Unfiltered.

Analysis

Alcohol: 13%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Excellent expression of chardonnay. Muschelkalk gives off this special wine.



Buntsandstein Riesling

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2023

Grape Variety: Riesling

Type of cultivation: Organic, biodynamic principles

Soil: Granit

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

12 hours maceration. Fermentation in used 500 l wooden barrels for 12 months, another 6 months in stainless steel. Unfiltered. Bottling March 2025

Analysis

Alcohol: 12.5%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Excellent expression of Riesling. Cool vineyard shows in the acidity.



Granit

Sauvignon Blanc

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2024

Grape Variety: Sauvignon Blanc

Type of cultivation: Organic, biodynamic principles

Soil: Red and yellow sandstone. Cool, under palatinate forest.

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

24 hours maceration. Fermentation in used 500 l wooden barrels. Unfiltered. Bottling End of August 2025

Analysis

Alcohol: 13%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Minerality from soil shows. Not usual for an SB.



Sous Voile

Roter Traminer

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2023

Grape Variety: Roter Traminer

Type of cultivation: Organic, biodynamic principles

Soil: Limestone.

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Direct press grapes. Fermentation in 225 L wooden barrels, not completely filled.

Oxidative aging in the barrels under flor yeast for 18 months.

Analysis

Alcohol: 12.5%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Roter Traminer is an aromatic grape. This Jura style wine is special.



Kalkstein

Spätburgunder

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2024

Grape Variety: Spätburgunder (Pinot Noir)

Type of cultivation: Organic, biodynamic principles

Soil: Kalkstein (limestone)

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

14 days skin fermentation, 80 % destemmed grapes, 20 % whole bunch. 22 months aging in used 225 L wooden barrels. Unfiltered.

Bottling July 2024.

Analysis

Alcohol: 12%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Interesting expressing of Pinot noir. Whole bunch fermentation adds structure!



Kastanienbusch Riesling

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2023

Grape Variety: Riesling

Type of cultivation: Organic, biodynamic principles

Soil: Red sandstone with black slate

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

12 hours maceration. Fermentation in used 500 l wooden barrels for 12 months, another 6 months in stainless steel. Unfiltered. Bottling March 2025.

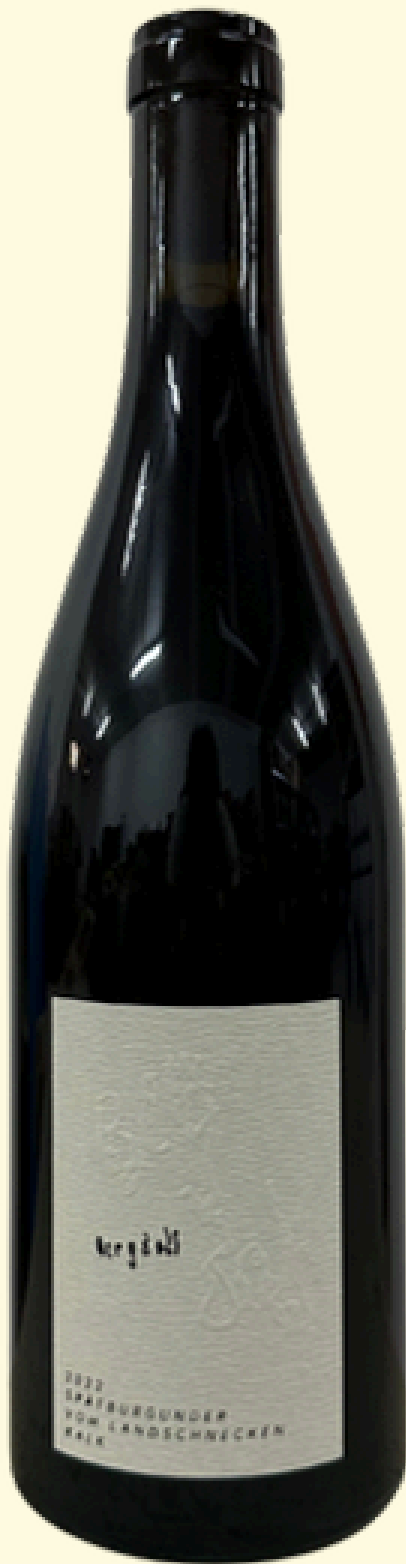
Analysis

Alcohol: 13%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from winemaker: There are our oldest Riesling wines and the best selection from our grapes.



Landschneckenkalk Spätburgunder

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2022

Grape Variety: Spätburgunder (Pinot Noir)

Type of cultivation: Organic, biodynamic principles

Soil: Landschneckenkalk – special type of limestone which formed 2 million years ago – full of marine fossils

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

14 days skin fermentation. 50 % destemmed grapes, 50 % whole bunch. 22 months aging in used 225 L wooden barrels. Unfiltered.

Bottling July 2024

Analysis

Alcohol: 12%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from winemaker: Vines brought from Burgundy – selection massale.



Kalksteinfels Weissburgunder

Introduction

Winemaker: Hannes Bergdoll

Vintage: 2020

Grape Variety: Weissburgunder (Pinot Blanc)

Type of cultivation: Organic, biodynamic principles

Soil: Kalksteinfels

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Direct press grapes. Fermentation in one 500 L wooden barrel, 3 year old barrel. Not filled up, with air. Oxidative aging process in the barrels under flor yeast for 3 years. Unfiltered Bottling November 2023, then kept for 1.5 years at the winery before release.

Analysis

Alcohol: 13%

Sulphites: <10mg added

Residual sugar: <1g/L

Notes from us: Jura style. Most complex of the three from Bergdoll.

Fehérburgundi



Introduction

Winemaker: Franz Weninger

Vintage: 2023

Grape Variety: Fehérburgundi (Pinot Blanc)

Type of cultivation: Organic, certified biodynamic

Vineyard: Frettner – Hungary

Soil: Luvisol with deposits of weathered bedrock

Harvest: Hand harvest

Style: Still. White.

Vinification

Winemaking:

Spontaneous. 11 months on the fine yeast / natural malolactic fermentation in big wooden barrels.

Analysis

Alcohol: 12%

Sulphites: 12 mg

Residual sugar: 1.0 g/L

Notes from us: Interesting PB. Balanced acidity w/ saline notes.

Franz plays with Szürke, Fehér & Kék

Introduction

Winemaker: Franz Weninger

Vintage: 2024

Grape Variety: Pinot Noir/Pinot Gris/Pinot Blanc

Type of cultivation: Organic, certified biodynamic

Soil: Luvisol with deposits of weathered bedrock

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Spontaneous fermentation, PB + PG on the skins for 10 days, then added to PN. Aged in 500L wooden barrels.

Analysis

Alcohol: 12.5%

Sulphites: 9 mg

Residual sugar: 1.0 g/L

Notes from winemaker: When we planted the Frettner vineyard back in 1999, we ordered Pinot Noir but three years later we discovered that we had received a mix of PN/PB/PG. Thus we fermented the PB + PG on the skins then added to PN, and this is amber coloured wine is the result.



A Glimmer of Hops

Introduction

Winemaker: Franz Weninger

Vintage: 2022

Grape Variety: Blaufränkisch + wild hops

Type of cultivation: Organic, certified biodynamic

Harvest: Hand harvest

Style: Sparkling. Wine beer hybrid.



Vinification

Winemaking:

Directly pressed. Spontaneous fermentation for 2 weeks in amphora adding fresh wild hops. Aged in concrete egg.

Analysis

Alcohol: 13%

Notes from winemaker: Around the fence of one of our orchards, wild hops settled down a few years ago. We decided to process it ourselves. Hops was added to the wine during fermentation of Blaufränkisch and remained with it for several weeks in the amphora. We love it as an appertif, can be topped up with tonic.

Rózsa Petsovits

Introduction

Winemaker: Franz Weninger

Vintage: 2024

Grape Variety: Syrah / Blaufränkisch / Merlot

Type of cultivation: Organic, certified biodynamic

Soil: gneiss / loam / limestone

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation, 10 days in wooden barrels. 6 months on the yeast.

Analysis

Alcohol: 12.5%

Sulphites: 10 mg

Residual sugar: 1.3 g/L

Notes from winemaker: Rózsa Petsovits was born in 1921 in Horitschon/Hungary. A rosé to remember, dedicated to my very active grandmother. The perfect wine for summertime. Also works with cooler temperatures.



Ponzichter



Introduction

Winemaker: Franz Weninger

Vintage: 2024 - Solera system

Grape Variety: Zweigelt/Blaufränkisch/Syrah

Type of cultivation: Organic, certified biodynamic

Soil: gneiss / loam

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation, one part mash and one part whole berries. Aged in 40 year old oak barrels.

Analysis

Alcohol: 12.5%

Sulphites: 15 mg

Residual sugar: 1.0 g/L

Notes from winemaker: When Ponzichter is bottled, one barrel always remains in the cellar and is blended with the new wine the next year (solera system). This creates a characteristic that gives the youthful aroma more complexity.

Kékfrankos



Introduction

Winemaker: Franz Weninger

Vintage: 2020

Grape Variety: Kékfankos (Blaufänkisch)

Type of cultivation: Organic, certified biodynamic

Soil: Mineral slate and rock / luvisol with deposits of weathered bedrock

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation, 14 days in stainless steel. 15 months in large wooden barrels.

Analysis

Alcohol: 12%

Sulphites: 21 mg

Residual sugar: 1.3 g/L

Notes from winemaker: Many thermal springs are situated here. Some are used as therapeutic baths, whilst the water from others is bottled as mineral water. Our Kékfankos is a wine made with a deep understanding of the region and the place

Régi iskola

Cabernet Sauvignon



Introduction

Winemaker: Franz Weninger

Vintage: 2021

Grape Variety: Cabernet Sauvignon

Type of cultivation: Organic, certified biodynamic

Age of vines : 23 years

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

10 day skin contact. Spontaneous fermentation. Aged in 500L used wooden barrels for 14 months

Analysis

Alcohol: 13.5%

Sulphites: Around 10 mg

Residual sugar: 0.7 g/L

Notes from winemaker: In 2021 we vinified these grapes relatively "old school" (hence the name "Régi iskola" - "old school" in Hungarian) - in used 500L barrels. A Cabernet that hasn't been over-extracted and doesn't show too much oak influence.

Höllesgrund



Introduction

Winemaker: Franz Weninger

Vintage: 2022

Grape Variety: Syrah

Type of cultivation: Organic, certified biodynamic

Soil : Mineral slate and rock

Harvest: Selective hand harvest

Style: Still. Red.

Vinification

Winemaking:

1Spontaneous fermentation. 10 day maceration, 30% whole bunches. Aged in 500L used wooden barrels for 14 months

Analysis

Alcohol: 13.5%

Sulphites: Around 10 mg

Residual sugar: 0.6 g/L

Notes from winemaker: A wine from the oldest Syrah vineyard in Hungary. The Syrah loves the barren soils of our Hungarian vineyards. We only produce it in the best vintages.

Frettner



Introduction

Winemaker: Franz Weninger

Vintage: 2020

Grape Variety: Cabernet Franc

Type of cultivation: Organic, certified biodynamic

Soil : Luvisol with deposits of weathered bedrock

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation. 10 day maceration. Aged in 500L used wooden barrels for 24 months

Analysis

Alcohol: 13.5%

Sulphites: 14 mg

Residual sugar: 0.6 g/L

Notes from winemaker: The old rock of the mountains between the foothills of the Alps and Lake Neusiedl have transformed into brown soils. Due to its proximity to the woods, cold air blows over the vineyards and keeps the grapes constantly cool. Ideal for Cabernet Franc

Ofen



Introduction

Winemaker: Franz Weninger

Vintage: 2020

Grape Variety: Blaufränkisch

Type of cultivation: Organic, certified biodynamic

vineyard: Kalkofen

Soil: Chalky warm soil

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation, 10 days in concrete and wooden barrels. 28 months in wooden barrels.

Analysis

Alcohol: 12.5%

Sulphites: 10 mg

Residual sugar: 1.1 g/L

Notes from winemaker: Surrounded by eighteenth-century mulberry trees, this south-facing site lies at an elevation of 340 meters above sea level. Climatically it is our coolest site; the soil and the southern orientation, however, provide warmth.

Dürrau



Introduction

Winemaker: Franz Weninger

Vintage: 2018

Grape Variety: Blaufränkisch

Type of cultivation: Organic, certified biodynamic

Vineyard: Dürrau

Soil: Chalybeate clay with high coarse fraction

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation, 14 on the skin. 24 months in small wooden barrels on the yeast.

Analysis

Alcohol: 12.5%

Sulphites: 24 mg

Residual sugar: 1.0 g/L

Notes from winemaker: Here is where our Blaufränkisch vines planted in 1960 grow. The soil is rich in iron, which can be seen clearly in the rust-brown patches throughout.

Hochäcker Blaufränkisch



Introduction

Winemaker: Franz Weninger

Vintage: 2015

Grape Variety: Blaufränkisch

Vineyard: Hochäcker

Type of cultivation: Organic, certified biodynamic

Soil : Chalybeate clay with high coarse fraction

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation. 14 day maceration.

Aged in 500L used wooden barrels for 20 months

Analysis

Alcohol: 13.5%

Sulphites: 12 mg

Residual sugar: 1 g/L

Notes from winemaker: Hochäcker is among the oldest sites in Horitschon. Its rockless, hard, and loamy substratum is interspersed with iron, which is characteristic of traditional Blaufränkisch soil. Our forty-year-old vines produce highest quality grapes every harvest.

Kirchholz

Blaufränkisch



Introduction

Winemaker: Franz Weninger

Vintage: 2015

Grape Variety: Blaufränkisch

Vineyard: Kirchholz

Type of cultivation: Organic, certified biodynamic

Soil : Loamy clay soil, interspersed with sandy slate and coarse gravel

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation. 14 day maceration.

Aged in 500L used wooden barrels for 22 months

Analysis

Alcohol: 13.5%

Sulphites: 16 mg

Residual sugar: 1 g/L

Notes from winemaker: The Kirchholz site borders directly on the Hochäcker site. Only a field path separates them, and yet on this side, the upper soil layer consisting of loam and sandy gravel can be as thick as half a meter, which enhances drainage.

Kalkofen



Introduction

Winemaker: Franz Weninger

Vintage: 2015

Grape Variety: Blaufränkisch

Vineyard: Kalkofen

Type of cultivation: Organic, certified biodynamic

Soil : Chalky warm soil, southern aspect

Harvest: Hand harvest

Style: Still. Red.

Vinification

Winemaking:

Spontaneous fermentation. 14 day maceration.

Aged in 500L used wooden barrels for 20 months

Analysis

Alcohol: 14%

Sulphites: 15 mg

Residual sugar: 1 g/L

Notes from winemaker: Surrounded by eighteenth-century mulberry trees, this south-facing site lies at an elevation of 340 meters above sea level. Climatically it is our coolest site; the soil and the southern orientation, however, provide warmth. In former times quicklime was produced here, which accounts for the high pH level in the soil