

Forbes



this pet-nat — it is a little bit tropical, nicely balanced and subtle in a way that wines produced in this style — where the juice is bottled during the primary fermentation, resulting in sometimes wild flavor profiles—can lack. It is vegan, organic and PIWI, an acronym for Pilzwiderstandfähig, which represents vine varieties that cross European vitis vinifera with American vines, which are characterized by a marked resistance to fungus. This allows the producer to reduce treatments in the vineyards. This wine is limited in availability in the U.S. right now, but I hope to hear a lot more from them. And the label is really pretty.