

# The Truth About Natural Wines



## Ampeleia 'Unlitro' IGT Toscana

Four grapes, four cellar approaches, and the result is a juicy red built for a weeknight pasta night, not a special occasion. Expect red cherry, tobacco and a little spice, and don't worry if it looks slightly hazy...that's the wine doing its own thing, not a flaw.



## Viña Maitia Aupa Pipeño Tinto

Chile has been making wine this way, called Pipeño, since long before "natural" was a marketing term...old vines, native yeast, minimal fuss. Serve it with a slight chill and you get crushed raspberry and dried herbs, not heavy tannins...easy enough for a burger at the counter.



## Gulp Hablo Orange

A wine from a family in La Mancha that's been farming organically and biodynamically since before certification existed. Sauvignon Blanc and Verdejo are left on their skins just long enough to add color and texture. Pour it slightly chilled next to something with a little spice.



## ArtOrange Nature Vino Macerato

Twenty-six days of skin contact turn this Malvasia-Moscato blend a deep orange, giving it the texture of a light red and a bitter edge on the finish. It works from aperitivo through the cheese course, and low sulfites mean fewer regrets the next morning.



## Finca El Molar Moravia Agria Pet-Nat

Moravia Agria is a grape you'll rarely see outside central Spain, and the name translates to "sour"...a fitting hint at what's in the glass. This pet-nat keeps that edge, coral-colored with savory red fruit, and an easy match for anything salty off the grill.



## Das Glitz Pet Nat Weisse

Two brothers in Germany make this with minimal intervention... hand harvested, fermented naturally, with a second fermentation right in the bottle. Think peach and wildflowers... an easy pour on the porch when you want bubbles without the fuss of real Champagne.

