



## Biokult Naken

**Made with Organically Grown Grapes**

**Winemakers:** Biokult  
**Appellation:** Burgenland - Qualitätswein  
**Location:** Pamhagen  
**Varietal(s):** 90% Pinot Gris  
10% Muskateller  
**Analytical Data:** Alc. 10.5.% by Vol. - Res. Sugar 2.5 - Acidity: 6.1  
**Serve at:** 55°F  
**UPC:** 1-85554 00071-0

### Tasting Notes:

Pink-hued and funky, this skin-contact orange wine brims with clementine and orange peel notes on the nose, supported by an overtone of honeysuckle. The light palate has a texture reminiscent of citrus pith and tingles with freshness, while clementine and white pepper notes are highlighted by the bone-dry nature. It is compelling and wonderfully light. -Anne Krebiehl MW, 92 Points

*Wine Enthusiast*

Delicate orange-rosé color with good tannic structure and creamy body style. Tart acidity and bright citrus flavors combine for an energetic glass dripping with juicy grape goodness. This wine is unfiltered and may contain natural sediments.

*Biokult*

### Enjoy with:

Naken's acidity works alongside lighter entrees, while its tannic structure stands up to bolder dishes. Fish, noodles, rice, poultry and meat dishes.

### Certification:

Austria Bio Garantie AT-BIO-301

### Notes:

Produced in partnership with three small family owned vineyards, Naken is a unique creative project in the Burgenland region of Austria. Following historic traditions, the grapes are processed as they would be for red wine, fermented on the skins for several days. The result is a beautiful and delicate orange-rosé color with a higher concentration of tannins and structure along with a creamy body style.

Biokult follows low intervention principals in wine making, with spontaneous fermentation from indigenous yeast and natural malolactic fermentation. The wine has a small content of CO2 remaining after fermentation that keeps the wine fresh and adds a slight natural effervescence to the wine. Naken is sealed with a crown cap to keep in the natural goodness and allow the wine to continue its fermentation process in the bottle.



**Wine Enthusiast Magazine**

92 Points  
Vintage: 2019

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