

NOMADICA

Fermented Dry - Og Sugar / Minimal SO₂ /
Sustainable Farming / Low Intervention /
The Perfect Pour = 250mL



Orange



TASTING NOTES

*Pineapple, jackfruit,
honey, orange blossoms,
dried chamomile flowers.*

WINE SPECIFICATIONS

Varietals: : 50% Chardonnay,
27% Albarino, 23% Gruner Veltliner.
Organically farmed Grapes.

Vintage: NV

AVA: Potter Valley, CA / Monterey, CA

Alc / vol: 13%

WHY WE LOVE IT

We took white grapes and fermented them with their skins, resulting in a dry wine that's full of texture. As the tropical flavors burst through, you'll have to stop yourself from dancing.

CASE DIMENSIONS

Can size: 250mL / 8.45 oz /
one-third of a bottle

Packaged size: 4 cans / 1 liter

THE ART ON THE CAN

"Plant Melody"

Yadi Liu

@yadiart

VINIFICATION

Chardonnay was machine harvested, destemmed, fermented on it's skins for 10 days with 3 pump overs daily until dry. Full malolactic fermentation.



Sommelier Curated