

NOMADICA



Fermented Dry - Og Sugar / Sustainable Farming /
Low Intervention / Wine On Draft- 20L Uni-Keg

Orange TASTING NOTES *Pineapple, jackfruit, honey,
orange blossoms, dried
chamomile flowers.*



NOMADICA *Orange* White Grapes
Fermented
on their skins



WINE SPECIFICATIONS

*Varietals: 62% Albarino, 25%
Pinot Gris, 13% Gruner Veltliner*
Vintage: NV
AVA: California
Alc / vol: 13%

VINIFICATION

Fermented on it's skins for 10
days and aged in stainless steel.
Full malolactic fermentation

KEG SPECIFICATIONS

UniKeg 20L Standard keg coupler
The gas pressure gauge reading
should be between 4 – 10 PSI.
N2 or N2/Argon mix preferred. 25%
CO2/75% N2 blend. (Guinness Gas) is
acceptable.

WHY WE LOVE IT

We're a bunch of wine nerds and
wanted to make a California
version of our favorite Italian
orange wine- where the
winemaking style was born. We
took white grapes and fermented
them with their skins, and the
resulting wine is full of texture, dry
tropical flavors and refreshing. It's
all about skin contact.

PAIRS WELL WITH

Fried chicken, mushroom
risotto, spicy seafood boils,
grilled octopus, lamb chops,
grilled aubergine.

THE ART ON THE CAN

"Whispers"
by Maureen Meyer
[@_maureen_meyer_](#)

→ 20L One Way Uni-keg- Standard Coupler