



## „Orange Wines” -

the FOURTH wine color is here!  
Natural wines  
on the rise!

### Summary:

“Orange Wines” are wines in the original sense - skin contact white wines without enzymes, selective yeasts and other chemical additives - thus produced as naturally as possible!

Due to their texture (dry, creamy, noticeable tannins, mineral) these wines are excellent food companions for drinking at a temperature of approx. 15 ° degrees.

The concentration of healthy antioxidants and polyphenols, as well as the good compatibility of these wines is fascinating. Polyphenols act like other antioxidants, fight free radicals and thus prevent oxidative stress in the cells.

„Wines which had long skin contact, like orange wines, have a high total phenol concentration“ (Prasnikar, 2014)

**taste it yourself!**

## „Orange Wines” & their artisan winemakers,

from the regions of Vipava Valley, Brda, Carso, Collio, slovenian Istria, Istria and Austria, like Princic, JNK, Radikon, Klinec, Batic, Blazic, Mlecnik, Paraschos, Gordia, La Castellada, Cotar, Keltis, Brandulin, Terpin, Tavcar, Rencel, Guerila, Urbajs, Korenika & Moskon, Roxanich, Kabola, Clai, Trapan, Atimo, Butul, Janko Stekar, Tauss, Muster, Werlitsch, Strohmeier, Pretterebner, Schmelzer, Gsellmann, Georgium, Ploder-Rosenberg, ...

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## Origin & method

Historically, the world's oldest form of winemaking through must fermentation in Quevris (= huge clay amphorae buried in the earth) comes from Georgia. This development in the Kakhetian style can be traced back to 5800 years before Christ.

During maceration the grape juice is combined with the skins and seeds, then left together for a long period of time (several days, weeks, often even months). As a result, a high level of tannins and polyphenols (= colors and flavors) are released into the wine. This method gives the wine a full-bodied and complex structure.

Outside Georgia, this process of making „orange wines“ from white grapes takes place in Italy, Slovenia, Croatia, Germany, Austria, France, ...

The principles of organic or bio-dynamic viticulture are mostly followed. They neither use Herbicides, Fungicides, Insecticides in the vineyards, nor selective yeasts, enzymes, additives, filtration, added sugar, etc. in the cellar! In general, the winemakers use only little or no sulfur.

## Secret of „Orange Wines“

While this type of maceration is used in the production of red wines, it has not been popular in white wine production in recent decades.

In the last few decades, particularly in Italy, Slovenia, Croatia and Austria, fine and discerning groups of winemakers have been established, who often operate their vineyards and wine cellars according to the strict bio-dynamic rules - some of them are certified according to **demeter**.

These guys are real „artisans“ and work with autochthonous (regional) grape varieties such as Malvasia, Vitovska, Ribolla Gialla, Pinot Grigio, Tokai Friulano, Zelen, Pinela, Furmint, ...

## What does „Orange Wine / Amber Wine“ mean?

These natural white wines get their name from the splendid orange color that goes into amber. This arises during the must fermentation (Maceration) through the long contact with the grape skins, as well as partial air contact.

## Individuality - as a differentiator!

The **FOURTH** wine color has become a reality! The character and texture of these special, natural wines inspire all those who love individuality and appreciate an unspoiled taste experience.

Find more information on our Website:



[www.orange-wine.net](http://www.orange-wine.net)



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