

# WHITE

**NO ES PITUKO** - Vina Echeverria - CHARDONNAY - Central Valley, Chile - \$42

No filtration, no sulfites, no stabilizers! So, it's pale and slightly cloudy, with intense aromas of banana, apple, pear, and brioche. It is full bodied but bright, and rich with a creamy mouth feel and a little funk thanks to the natty-ness. No oak on this bad boy!

## SKIN CONTACT (ROSE + ORANGE)

**A CONXURA** - Adegas Eloi Lorenzo - CAINO BLANCO SPARKLING - Galicia, Spain - \$42 Dry and aromatic with delicate bubbles and notes of honeycomb, cooked apple and butter. This is more of a baby orange wine, not a lot of time on the skins and very clean. Super duper tasty!

**BICHI ROSA** - Bichi - MYSTERY BLEND! - Baja, Mexico - \$75 (Rare! None left in NYC)

This fine grown-up rose comes from a vineyard comprised of an unidentified grape variety. Which in the end, doesn't really matter as this refreshing rosé shows its place BEE AA UUU Tifully! Aromas of guava, strawberry and watermelon will give you all the tropical vibes you need.

**HONORA VERA ROSE** - TEMPRANILLO / SYRAH - Murcia, Spain - \$42

Closer to a rosato style, rather than a Provence style. This has a nice acidity while being relatively rich. It's watermelon, bright cherry and herbs all in one. Totally crushable!

# RED

**BAIRRADA NAT COOL** - Niepoort - BAGA - Beiras, Portugal (1L) - \$60

This natural wine has no extras added and has a carbonic, stainless steel fermentation. It's pale red, energetic, lightly funky, and extremely juicy, with aromas of red fruits and Mediterranean soil. Unlike a lot of natural wines in this style, it does undergo some malolactic fermentation, and the acidity is perfectly balanced. Dangerously easy to drink, and excellent with a little chill to it.

**SANTA BICHI** - MOSCATEL NEGRO - Baja, Mexico - \$80 (RARE!)

Light natty red! Light and energetic with a poppy zing of acid, this delicate oral wine has some additional dark fruit notes

