



natural
wine
malta

WINE PORTFOLIO

We take great pride in presenting our carefully curated portfolio of natural wine.

We have personally selected, sampled and enjoyed every single bottle in our portfolio.

If it's there, it's because we loved it. And we hope you will too.

All our wines are natural wines. They are crafted with minimal intervention and are grown using organic farming practices that respect the land and the vines.

Our wines are vegan friendly.

To place an order, simply email us or message us on our socials! Free delivery on orders over €50.

E: info@naturalwinemalta.com

I: [naturalwinemalta](https://www.instagram.com/naturalwinemalta)

Items are available until stocks last.

Our Wineries



Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
VP2	PetNat de Franck	2020	Gewürztraminer/Muscat	12.50	14.75
VP3	PetNat Si Doux de Raphaël	2018	Gewürztraminer/Silvaner	13.90	16.40
VP4	Crémant d'Alsace	2022	Riesling/Auxerrois/Pinot Gris	16.30	19.23
VP5	Pulpe	2022	Riesling/Chasselas/Silvaner/ Auxerrois	9.40	11.09
VP15	Tutti Frutti de Michel	2021	Gewürztraminer/Riesling/ Pinot Blanc/Pinot Gris/Muscat	12.90	15.22
VP7	Plasma de Stéphane	2016	Riesling	16.50	19.47
VP8	BLÜEMARAWA de Jean-Paul	2019	Pinot Gris	21.10	24.90
VP9	Grand Cru Frankstein d'Eric	2019	Riesling	25.40	29.97
VP12	Eros de David	2023	Riesling	13.50	15.93
VP15	Grand Cru Mont des Clochettes de David	2019	Gewurztraminer	28	33.04
VP13	Pinot Noir de Raphaël	2020	Pinot Noir	14.90	17.58
VP14	Rouge Litron de François (1L)	2023	Pinot Noir	13.50	15.93



VIN DE
LAGAMBA



Sparkling

White

Orange

Rose

Red

Colour Codes

Key	Wine	Vintage	Grape	Price (exc VAT)	Price (Inc Vat)
M1	Crazy Crazy	2023	Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling	14.49	17.10
M2	Weiss	2022	Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling	15.00	17.70
M3	Reisling Reserve	2022	Riesling	25.34	29.90
M4	Pinot Gris Reserve	2022	Pinot Gris	25.34	29.90
M5	Manna	2022	Blauer Portugieser, Scheurebe	13.98	16.50
M6	Pinot Noir	2022	Pinot Noir	17.88	21.10
M7	Big Ass Dornfelder B.A.D	2023	Dornfelder	20.25	23.90
VDL1	Frauenpower Rosé (sparkling)	2023	Dornfelder, Riesling, Siegerrebe	13.14	15.50
VDL2	Frauenpower Red (sparkling)	2023	Dornfelder, Silvaner	13.14	15.50



Pét Nat du Franck

Introduction

Winemaker: Franck

Vintage: 2020

Grape variety: Pinot Auxerrois, Riesling, Pinot Gris

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Petnat.

Vinification

Winemaking:

Alcoholic and malolactic fermentation in stainless steel vats, aging on Lees for 6 months in stainless steel vats. Addition of 2019 grape juice. Disgorging October 26, 2022

Analysis

Alcohol: 12%

Total SO₂: <10 mg/L

Residual sugar: <1 g/L limestone

Notes from us: Highly rated! Fresh. Unique!



Si Doux

Introduction

Winemaker: Raphaël

Vintage: 2022

Grape variety: Gewurztraminer, Sylvaner

Soil type: Clay-limestone soil in Florimont

Yield per hectare: 43HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Petnat. Sweet wine

Vinification

Winemaking: Direct pressing for 6 to 8 hours
Alcoholic fermentation in stainless steel tanks
Aged on lees for 11 months in stainless steel tanks. Formation of foam with a natural foot of tank from 2019 juice

Analysis

Alcohol: 13.45%

Total SO₂: 20 mg/L

Residual sugar: 42.5 g/L limestone

Notes from us: Semi-sweet wine with fresh acidity. Dangerously easy to drink!



Crémant d'Alsace

Introduction

Winemaker: Raphaël

Vintage: 2022

Grape variety: Auxerrois, Riesling,
Pinot Blanc, Pinot Gris

Soil type: granitic alluvium, limestone and sandy

Yield per hectare: 50HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: Sparkling, Traditional method

Vinification

Winemaking: Direct pressing for 4 hours. Alcoholic and malolactic fermentation in stainless steel tanks. Aged on lees for 5 months in stainless steel tanks. Edulcoration with 2022 grape juice. 1st disgorging after 9 months on lath on November, 2023

Analysis

Alcohol: 12.5%

Total SO₂: 10 mg/L

Residual sugar: 0.96g/L limestone

Notes from us: Notes of lees. Elegant. Special occasion.



Pulpe

Introduction

Winemaker: Raphaël

Vintage: 2022

Grape variety: Auxerrois, Pinot Blanc

Soil type: Calcareous marl

Type of cultivation: Organic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Direct pressing. Aged for 7 months in stainless steel.

Analysis

Alcohol: 12%

Total SO₂: 1.5mg/L

Notes from us: Easy drinker. Glou Glou,



Plasma

Introduction

Winemaker: Stephané

Vintage: 2016

Grape variety: Riesling

Soil type: Oolitic limestone

Yield per hectare: 60HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Natural fermentation with indigenous yeasts. Aged on lees for 12 months in stainless steel tanks. Racking with addition of sulfites (0.3g/hl) just before bottling in March 2018.

Analysis

Alcohol: 13.2%

Total SO₂: 16mg/L

Residual sugar: 1.4g/L limestone

Notes from winemaker: A racy, terroir-driven Riesling with fine minerality and good length

BLÜEMARAWA

Introduction

Winemaker: Jean-Paul

Vintage: 2019

Grape variety: Pinot Gris Petits Grains

Soil type: Wild with stones.

Yield per hectare: 28HL/Ha

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest

Style: Oxidative white wine

Vinification

Winemaking: Direct long pressing then fermentation in barrels. Aging in old barrels for the first year allowing oxidation. Then assembly and final aging in stainless steel vats.

Analysis

Alcohol: 15%

Total SO₂: 11mg/L

Residual sugar: 2.9g/L limestone

Notes from winemaker: A wine of freedom, which gives me patience

Notes from us: Rare. Very particular oxidative style, reminds me of Jura wines.





Frankstein Grand Cru

Introduction

Winemaker: Eric

Vintage: 2019

Grape variety: Riesling

Soil type: Poor Granite

Yield per hectare: 45 HL/Ha

Type of cultivation: Organic/Biodynamic

Harvest: Hand harvest

Style: White wine

Vinification

Winemaking: Long pressing, rough settling

Very long spontaneous fermentation.

Aging 10 month on vats in old barrels.

No filtration.

Analysis

Alcohol: 12.55

Total SO₂: 13mg/L

Residual sugar: 0.6g/L limestone

Notes from us: Rare. Not your ordinary Riesling. Beautifully blanced.



Eros

Introduction

Winemaker: David

Vintage: 2023

Grape variety: Riesling, Gewurztraminer, Muscat

Soil type: Granitic terroir.

Yield per hectare: 60HL/Ha

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest

Style: Orange wine

Vinification

Winemaking: Maceration for 7 days as whole clusters.

Aging in stainless steel vats for 7 months,
No input during winemaking,

Analysis

Alcohol: 13%

Total SO₂: 10mg/L

Residual sugar: 0.52g/L limestone

Notes from us: Wonderful orange wine. Slight funk but easy to drink. Ideal for somebody trying out orange wine for the first time!

Pinot Noir



Introduction

Winemaker: Raphaël

Vintage: 2020

Grape variety: Pinot Noir

Yield per hectare: 35HL/Ha

Soil type: Granitic terroir from Wineck Schlossberg

Type of cultivation: Organic/biodynamic

Harvest: Hand harvest,

Style: Red wine

Vinification

Winemaking: Pressed by foot, 25% kept on stem. Maceration for 22 days, Fermentation in stainless steel vats. Aging for 21 months in barrels,

Analysis

Alcohol: 13.1%

Total SO₂: 27mg/L

Residual sugar: 0.2g/L limestone

Notes from us: Elegant Pinot. Fresh and Complex.



Rouge Litron

Introduction

Winemaker: François

Vintage: 2023

Grape variety: Pinot Noir

Soil type: Granitic terroir.

Type of cultivation: Organic

Harvest: Hand harvest

Style: Red wine

Vinification

Winemaking: 15 days of maceration in whole bunches. 9 months maturing in vat.

Analysis

Alcohol: 12.4%

Total SO₂: 20mg/L

Residual sugar: 1.1g/L limestone

Notes from us: Light and bright. Fresh fruits.

Le Mont des Clochettes



Introduction

Winemaker: Daviud

Vintage: 2019

Grape Variety: Gewurztraminer Grand Cru

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Orange.

Vinification

Winemaking:

Grapes hand-harvested. Maceration with skin for 5 days. Aged in wooden barrels for 29 months. No added sulfites.

Analysis

Alcohol: 14%

Sulphites: 20 mg/L

Residual sugar: 2,6g/l

Notes from us: Grand Cru Orange Gewurztraminer. Impressive wine. Rare.

Crazy Crazy



Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling, Petnat

Vinification

Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, bottled to become sparkling. No added sulfites.

Analysis

Alcohol: 10%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Interesting blend. Enjoyable on a hot sunny day by the sea!



Weiss



Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Müller Thurgau, Bacchus, Scheurebe, Huxel, Würzer, Faber, Riesling

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Blend of 7 different varieties, all harvested separately and fermented separately, aged in old neutral oak barrels, for ten months before bottling. No added sulfites.

Analysis

Alcohol: 10%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Highly rated! Fresh. Unique!



Riesling Reserve



Introduction

Winemaker: Marto

Vintage: 2022

Grape Variety: Riesling

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

Riesling hand harvested, undergoes slow direct pressing. Spontaneous fermentation. Aged in 3 year old, 600L traditional wooden barrels for two years on the lees. Bottled in July 2024.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Delicate expression of Riesling. Rare wine. Only 1 per order!



Pinot Gris Reserve



Introduction

Winemaker: Marto

Vintage: 2022

Grape Variety: Pinot Gris

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. White

Vinification

Winemaking:

PG hand harvested, undergoes slow direct pressing. Spontaneous fermentation. Aged in 3 year old, 1200L traditional wooden barrels for two years on the lees. Bottled in July 2024.

Analysis

Alcohol: 12%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Complex expression of PG. Rare wine. Only 1 per order!



Manna



Introduction

Winemaker: Marto

Vintage: 2022

Grape Variety: Blauer Portugieser, Scheurebe

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Blend of 2 different varieties, which undergo a short co-maceration before light pressing, aged for nine months before bottling. No added sulfites.

Analysis

Alcohol: 9.5%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: Light, fruity red, pepper, smells like white pepper and cherries



Pinot Noir



Introduction

Winemaker: Marto

Vintage: 2022

Grape Variety: Pinot Noir

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Grapes hand-harvested from a single vineyard. Fermented & macerated as 1/3 destemmed, 2/3 whole bunch. macerated for 2 weeks. Aged in foudre. No added sulfites.

Analysis

Alcohol: 11.5%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: My favorite vintage of this wine thus far. Love it!



Big Ass Dornfelder (B.A.D)

Introduction

Winemaker: Marto

Vintage: 2023

Grape Variety: Dornfelder

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Still. Red

Vinification

Winemaking:

Dornfelder hand harvested, from a 350m high plot of heavy clay limestone soil. Left to dry out and then pressed. Spontaneous fermentation. Bottled end of August.

Analysis

Alcohol: 13%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: This wine was actually an accident. We were busy and didn't harvest the plot until September, this caused the grapes to dry out and concentrate.



Frauen Power Rosé



Introduction

Winemaker: Alanna

Vintage: 2023

Grape Variety: Dornfelder, Riesling, Siegerrebe

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Petnat. Rose.

Vinification

Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation. No added sulfites.

Analysis

Alcohol: 9%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from us: Fresh, fruity low alcohol petnat. Perfect for a sunny day!

Frauen Power Red



Introduction

Winemaker: Alanna

Vintage: 2023

Grape Variety: Dornfelder, Silvaner

Type of cultivation: Organic, some biodynamic principles

Harvest: Hand harvest

Style: Sparkling. Petnat. Red.

Vinification

Winemaking:

Grapes hand-harvested. Fermented & macerated. Bottled during fermentation. No added sulfites.

Analysis

Alcohol: 9%

Sulphites: Only naturally occurring

Residual sugar: Minimal

Notes from winemaker: GERMAN LAMBRUSCO!!!