

NATTY WINE



MID-OCTOBER WHITE FIGS - VIPAVA VALLEY, SLOVENIA

NEW ARRIVALS

THERE'S ALWAYS SOMETHING FRESH THIS TIME OF YEAR. (PG.4) **THE NEW MATERVI DROP**, FEATURING ART BY DC ARTIST KELLY TOWLES, IS IN TOWN AND SINGING A PERFECT COUNTERPOINT TO YOUR FAVORITE SONG FROM THIS PAST SUMMER TO AN EARLY NOVEMBER SUNSET. **LUCA PALMIERI'S** MACERATED *MALVASIA BIANCA DI CANDIA* FROM CENTRAL PUGLIA IS CURRENTLY PREMIERING IN DC AND NY. (PG. 5) **BRACCIA RESE** FIRST VINTAGE AND EXPORT JUST LANDED IN NY.

AUTUMN PLAYLIST

ONE OF THE MOST RELAXING SEASONAL TRANSITIONS IS HERE; FOLKS ARE SLOW-ROASTING AND OPENING RED WINE. WE ARE JUST GETTING SETTLED IN TO START COOKING AT HOME MORE OFTEN AFTER SPENDING THE ENTIRE SUMMER EATING ON THE ROAD. KICK BACK, WHENEVER YOU'RE IN THE KITCHEN AND ALLOW THESE SOUNDS TAKE YOU TO ANOTHER SPACE AND TIME. (PG.7) **PHAROAH SANDERS**, **ANDEAN HUAYNO**, **LYRICIST LOUNGE** AND **NEO-SOCA** ARE THE PRIMARY INGREDIENTS.

VINO MAGULA: NOVEMBER USA TOUR

OUR SLOVAKIAN PRODUCER PARTNER WILL BE VISITING THE EAST COAST FOR THE **KARAKTERE** AND **RAW WINE** FAIRS IN NYC, AND WE WILL BE TOURING WITH **VLADIMÍR** FROM MAGULA IN BALTIMORE AT **LE COMPTOIR DU VIN** AND **FADENSONNEN**, DC AT **DOMESTIQUE**, RICHMOND AT **CELLADORA**, AND THEN UPSTATE NY FOR THE **PERIPHERAL WINE FAIR**, FOLLOWED BY **RAW WINE**. (PG. 2)

NOVEMBER EVENTS FEATURING MAGULA

We're very stoked to welcome our first visiting producer to the USA from Europe, Magula of Suchà nad Parnou, Slovakia, to take a tour of the market with us. Vladimír Magula will be arriving in town just in time to kick the weekend off at The Ten Bells NYC Winegrowers party this **Friday 11/4**.



Read more about Magula on page 8.

Saturday 11/5 we will be at the **Karakterre** Central and Eastern European wine fair all day in Manhattan. Get tickets here.

Tuesday 11/8

4-6PM Public portfolio tasting of 10 wines at **Domestique Wine** in DC.

Wednesday 11/9

6-7PM Private tasting and pairing clinic of 3 different Frankovka wines at **Celladora Wines** in Richmond, VA. For tickets: celladorawines@gmail.com

7-8PM followed by a public tasting of 10 wines at Celladora.

Thursday 11/10 1-3PM Public portfolio tasting of 10 wines **Fadensonnen** in Baltimore, MD.

Thursday 11/10 6PM-Close Winemaker dinner at Le Comptoir du Vin also featuring Achilles from Alsace with Cason of Terres Blanches.

Saturday 11/12 12-5PM Peripheral Wine Fair in Hudson, NY. Natty Wine will also be presenting wines besides Magula. Click here to buy tickets or for more info

Sunday 11/13 - Monday 11/14 We will be pouring with Magula and Domaine Muller-Koeberle at the Raw Wine Fair all day. Get tickets and info here.

GET NATTY AT HOME

Want to try some of our import selections, but they just aren't available yet in your state? We've got you covered! We recently collaborated with a licensed direct-to-customer wine shipping partner in DC that allows us to ship any of our in stock portfolio sections to most states. Email us at orders@nattywine.us for price list or to request an order!



Modry Portugal.

TABLE OF CONTENTS

- Late Autumn Arrivals - **Page 3**
- New MaterVI vintages - **Page 4**
- Braccia Rese - **Page 5-7**
- Autumn Playlist 2022 - **Page 8**
- Meeting Magula - **Page 9**



NEW VINTAGES AND NEW PRODUCERS ON THE WAY

Kmetija Štekar, of the Goriška Brda on the eastern border of Slovenia with Italy, is shipping us the 2020 "**Merlot**" and "**Mali**" (Sparkling *Merlot*) along with a little bit of their 2015 "**Kuisko**" *Chardonnay* skin-macerated for 25 days and aged in large oak barrels for 2 year before bottling. We also have a very limited supply of their premier "**Japka**" (apple) cider in 375ml format. Arriving late November.



Domiane Muller-Koeberle, of Saint-Hyppolyte in central Alsace, France just shipped off our first order featuring several of their fully natural cuvee's and varietal wines along with some of the tastiest Crémant d'Alsace wines we know. They are the same producers that made "Ultra Violet de David" for Les Vins Pirouettes.



Sa Defenza from Donori, Cagliari in Southern Sardinia just shipped off our second order including "**3/4 Bianco**" 2021 macerated white blend, the 2018 "Tresbingias" classic red blend of *Cannonau*, *Bovale Sardo* and *Syrah*, and a stunning salty skin-contact wine made from the native grape, *Nuragus*: the 2020 "**Maistru**." Arriving late November.



Tenuta Demaio of San Severo in the Gargano National Park of Northern Puglia is sending us our first restock with new vintages of "**Bombino**" Bianco, "**Nero di Troia**" Rosso, "**Nero di Troia Rosato**" and "**On the Moon**" sparkling *Bombino*. New additions include a skin-contact "**Nido del Gruccione**" *Fiano* and a sparkling *Nero di Troia* rosato "**Man on Mars**."



MATERVI VINI UNDERGROUND

NEW VINTAGE DROP

THE WINEMAKER

Alberto Rigon was just destemming Vespaiola grapes to some rap Napoletana when we took each other by surprise last month. I was visiting one of our other producer partners in Vicenza, Tenuta L'Armonia where Rigon rents cantina space to make his wines, and where we typically end up drinking 20 different wines or more.

Right away, Rigon started ripping tank samples to taste of his 2022 wines; all in some stage of fermentation or another, then followed by a few bottles of the 2021 (same vintages that just arrived in America) to taste how the wines evolved since il last met them while still in the tank.

THE WINES

The 21' "Anonimo" Merlot and Gropello red blend is just as bursting-with-purple-fruits as it's been in the vintages past, but is just a tad bit hotter to the touch. A slight chill will reveal the *Gropello's* notes of cloves and dried rose petals.

This year's "Tainot" sparkling *Vespaiola* blend is the creamiest in texture that this cuvée has ever been and we're already envisioning this as the quintessential holiday crossover wine since it has a little something special to please everyone in the family.

THE ARTWORK

Chances are that if you've ever been to DC, you've probably seen one of Kelly Towles' murals around town. We'd worked with him several times in the past on projects and knew that whenever the first custom bottle label project would come up, that Towles would get the call. Towles works with many DC-area businesses like us, but his tactile work in the streets is what touches home. Making a cultural and artistic impact on the local communities is the overarching theme that always kept us paying attention to his work. [Read more on Kelly here.](#)



Alberto and his several agricultural projects are completely self-funded and managed with no employees, much like us at Natty Wine; it's good to work together with people in similar circumstances. We've known him for years before we started importing his wines, and in a way, we have been growing our companies symbiotically since both of our beginnings.

He's one of our official points of reference for organic certification requirements and practices, pruning or training techniques and really anything vineyard related, but also our Jedi Maestro dell'hip-hop italiano.

Rigon grew up on a remote family farm in the hills outside a very small city in Italy's Veneto, but found himself influenced by independent hip-hop musicians that were developing their own underground scene in cities like Bologna, Torino and Roma. With this energy in mind, he founded a farming company as soon as he



PHOTO OF "TAINOT" BY [EVAN REID SLAGLE](#)

finished school and recuperated his grandfathers vineyard that Rigon makes the "*Tainot*" wines from.

In just a few years, he's slowly increased his production and now owns a potato farm and multi-grain / legume farming project under the MaterVI umbrella, and works part-time as an organic farming consultant...

This same *uomo selvatico*, like many Venetian winemakers, will then proceed to go out in the evening for wine events until the early morning, then will wake up to the sunrise just the same. Sleep when you're dead, there's land to tend.

Inspired by [Anisah's writeup about "Anonimo"](#) last year in the *Domestique* newsletter, we kicked off this seasons playlist with some *Digable Planets*. (Pg. 8)

[ORDERS DC - NY](#)

[WHOLESALE](#)

LOS BUSCA BOYS

LOS BOYS ARE BACK IN TOWN

If I could have your attention for a moment folks, I'd like to introduce you to the band: We have Giovanni Cismondi on woodwinds, eloquent Elia Lamberti on the guitar, followed by the ferocious fratelli Craveri: Niccolo on keys and Livio on the bass guitar.

Having all grown up playing music together in and around Busca, a small Piemontese city in the foothills to the Cuneo Alps, they all came together years later to revive a farm and vineyards history almost lost; not to mention their own history. We see it as a moment in time nothing short of a serendipitous return to roots revival deserving of a rockumentary-style film.



Giovanni Cismondi harvesting Merlot 2021

It's difficult to determine exactly who and what was the catalyst for this possible coincidental joining of forces, but it's most likely starting at Giovanni's *nonni's* vacation farmhouse where Braccia Rese now stands



Nicolò Craveri and the "Pinq!" sparkling Quagliano.

on the confines of the Busca hills that came with a few hectares of old vineyards. After years of keeping the vineyards *in affitto* (rented), Giovanni requested to take over and maintain the vineyards after the contract was up in 2016, and started to rejuvenate the soil.

When Livio finished his studies in viticulture and oenology in 2016 at a university in Torino, he took off for Australia to work at a winery, then returned to Piemonte to take a job with a winemaker in the Langhe. In 2019, Giovanni heard Livio was back in the area and invited him to come meet his family's vineyards and proposed making wine together with the grapes. For Livio, it was love at first sight.



To his delight and surprise, the vines were not only shielded by a dense forest in a very well-thought-out exposition, but they were also stocked with 70-year-old vines



Elia Lamberti harvesting Neretta Cuneese 2022

bearing autochthonous grape varieties like Neretta Cuneese, Quagliano, and even the Ardéchois variety Chatus.

The farm house wasn't equipped to make wine at the time, so Giovanni and Livio had to make the first trial in 2019 inside of a friend's cellar. It became clear pretty quickly that they would need their own facility to make space for their developing visions, so they started planning together to build a winery and traditional cantina from scratch where Giovanni's *bisnonni* (great grandparents) once kept a couple of cows.

Meanwhile Elia, who had been working in Torino as a graphic designer, grew exhausted by the chaos of the life in the city and relocated to a village in the alps not far from Busca and became the third partner in what became **Braccia Rese**, meaning

"raised arms;" arms given back, returning to agriculture. Starting with just some experience in home cider-making, and little experience in winemaking and viticulture, his first operations in the company revolved around the labels, website and communication. After working next to Livio in the cellar and on the farm over these past few years, his medium of professional design has expanded into vinification and vineyard management.

One could also claim that this all started bubbling in the Craveri brothers's kitchen in 2015 when Nicolò, Livio and Elia all started making fruit ciders together just for kicks. Once the new cellar at the Busca farm had some extra space, the three of them founded a negociant cider company separately from **Braccia Rese**



Livio Craveri bringing home the Merlot.

called **Sidreria Craveri & Lamberti**. Two separate companies but they all harvest together and work together in the cantina kind of like it's all one company.

I ventured to find the boys one day during harvest this year for the second year in a row and the vibe there, even during the most stressful times, was constructive, positive and lacking the chaos that I'm used to witnessing during this season. Getting to see them all working and laughing together was magic in the making, and I can't forget to mention the fresh harvest lunch catered by Giovanni's *Nonna Gemma* featuring her alma mater Genovese-style *Frittelle dell'orto* paired with their new vintages that we just put an order in for. Keep your eyes peeled next year for their sparkling wild plum and apple co-ferments, sparkling Quagliano grape and apple cider, and a beautiful new varietal wine.



In the DMV area, we are completely sold out until the next vintages arrive, but these just landed in NY and NJ and are available for wholesale out of FdL.



"Pinq" is zippy sparkler made from the blue Quagliano grapes that usually go into making a local low alcohol sparkling sweet wine in Cuneo. The wine is dry, evokes the distinct perfume and taste of raspberries, and is a bullseye for aperitivo-mood at just 10.5%.

"Barba" is a local uncle-style red wine blend, made with finesse, co-fermented in steel tanks from a single harvest from a single vineyard come una volta. Barbera and Chatus mature at slightly different times which adds a slight rustic character to the wine that works well with, well... rustic plates from the region; agnolotti, aged goat cheeses, Tajarin with porcini, and the list goes on. We are all accustomed to seeing Barbera in Piemonte, but the mystery of who planted the Ardéchois Chatus 70+ years ago that go into this wine, has yet to be solved.

"Randevù" is a dry sparkling aromatic apple cider re-fermented in bottle with the must of Moscato d'Asti. Open blind for guests and see if they can call cider.

[Full wine / cider list](#) with tech sheets and photos.

[Video's](#) from our 2022 harvest visit.

[ORDERS DC - NY](#)

[WHOLESALE](#)

FALL 2022 PLAYLIST

1. Okvsho - Elyjah Slaps the Space

When driving through Switzerland with an EU phone #, there's no service at all, making the FM radio a very nostalgic necessity to accompany the scenery. I first heard this Zurich-based disco and trap-inspired electro-jazz duet on a college radio on the way to harvest in the Valais, and grinned from ear to ear when I heard the name of the E.P. is "Orange Wine."

2. Digable Planets - Dog It

As MaterVI's "Anonimo" is finally rolling back into town, this one goes out to Anisah Baylor of Domestique Wine [for the feature in their newsletter last year](#) where "Anonimo" was paired with Digable Planets, whom all have roots from near the DMV, despite all the Fort Greene and Brooklyn shoutouts in this particular song.

3. Gilberto Gil - Palco

This track is like hearing Stevie Wonder for the first time; being in complete awe of the singer/ instrumentalist / composers pop sensibility paired with their innate virtuosity. I could listen to this song a thousand times and it's on this list for following me around all year. Roll down the windows for this one. This is the first of many 70's-80's Afro-Brazilian funk hits on this list.

4. Robert Glasper [feat. Mac Miller] - Therapy Pt.2

A post mortem reminder of Mac Millers unique musicality, witty lyricism and rhythmic pocket in the world of hip-hop. Glasper recorded this follow up to Miller's 2014 track "Therapy" together with him prior to Miller's passing.

5. Takeshi's Cashew - Serpentes to Ničsić

Another FM radio discovery; on the road to Slovakia by way of Burgenland. Vienna's world music funk and jazz scene is explosive and fascinating in a way that put's Austin, TX down a notch. Although this group gives their influence claim to Anatolian Sufi-Rock and Psychedelic Cumbia, this song for me swims between Andean Huayno and folk dances of the Balkan mountains.

6. Shina Williams and his African Percussionists - Agboju Logun

7. Jeshi, Obongjayar - Protein

8. Reflection Eternal - Love Speakeasy

Low-Fi relaxations beats before it was a thing were quitted within this post-Black Star Talib Kweli and DJ Hi-Tek collaboration album. One of my first CD's (see below).

9. Bahamadia, Rah Digga - Be OK

This track is really special to me and just reread it for the first time in years last month. 20 years ago in a record shop in West Ocean City MD, this skater kid that I looked up to convinced me to spend my last \$30 on the Reflection Eternal CD listed above, and "Lyricist Lounge Vol.1" that featured this virtuosic collab between two lyrical assassins. I love Rah's calling out commercialization and marketing schemes.

10. João Donato - Amazonas

11. Sango, Giorgia Anne Muldrow - Onward

African and Caribbean Dancehall-inspired electronic sounds coming from artists like Beyoncé as heard in the (Lion King*) has brought the worlds attention back to some of the original players. The [Moonshine playlist](#) is worth keeping on repeat in the car or while working this season.

12. Luis Abanto Morales - La Flor de Papá

Peruvian Popular Huayno at its finest. This polyrhythmic folk pop and for some reason feels very autumnal to the ears "The Potato Flower."

13. Freddie Gibbs [feat. Anderson .Paak, Raekwon] - Feel No Pain

Thanks to Evan from "Small Wine Shop" in Florida for reminding me to listen to new old school and playing this track like 17 times during our rounds in Valtellina last month.

14. Billy Paul - Am I Black Enough For You?

Philly-Soul long-winded legend of "Me & Mrs. Jones" asks questions and makes demands on this radio edited single.

15. Donatella Viggiano - Napule Canta E More

16. Little Simz - Point and Kill

17. Robson Jorge, Lincoln Olivetti - Ginga

18. The Doobie Brothers - What a Fool Believes

This has to be one of the catchiest songs ever written, and for some reason has been on repeat everywhere I've went this past year. You'll wake up with this melody in your head. Dance when nobody's looking to his one after a couple glasses of wine.

19. Mina - Conversazione

20. Martelli - Bello Bello

Last months visit to Tenuta L'Armonia in Vicenza yielded one of my favorite musical phenomenon of the year. A visiting winemaker, Ivan, kept singing this song with the wrong lyrics over and over again and couldn't remember where he heard it. Watch the Italia's Got Talent version for an epic execution.

21. Skiifall - Ting Tun Up

St-Vincent born but Montreal-based Skiifall is someone I really look forward to hearing more from. At only 21 years old, he has a James Blake-esque melodramatic harmonic and rhythmic minimalism that isn't quite common in dancehall or soca.

22. Black Star - Little Brother

23. Los Errantes - Lanto por Llanto

24. Pierre Kwenders, Uproot Andy - Gbadolite

25. Pete Rock & C.L. Smooth [feat Heavy D] - The Basement

26. DOMi & JD Beck [feat Anderson .Paak] - TAKE A CHANCE

If you haven't heard these two child prodigal instrumentalists and composers, please go watch their tiny desk performance. This whole album is game-changing drop that sets in the motion a style of it's own and features guests like Snoop Dogg, Herbie Hancock and Thundercat.

27. Quinteto Ternura - Leão de Bronze

28. Quasimoto - Basic Instinct

29. Ismael Miranda, Willie Colón - Non Me Digan Que Es Muy Tarde

30. Takeoff - I Remember

Our thoughts today are with the Migos crew and the families and friends of Kirshnik Khari Ball.

31. Pharoah Sanders - Astral Travelling

Rest in Peace to the leader of the free and spiritual jazz world. Close your eyes and breath when closing on this track.





MODRY PORTUGAL (BLAUER PORTUGIESER) IN CARBONIC MACERATION.

BETWEEN THE WOLF AND THE ROSE

In the foothills of the Slovakian Malokarpatská or the Little Carpathians, Vladimír Magula and his family have been making unique and complex natural wines from local grape varieties for over a decade in their village of Suchá nad Parnou. Their dedication to regenerative farming is demonstrated through their vineyards organic certification and additional biodynamic practices, but their agricultural integrity and meticulous grape selection is evident in the finish of each glass. Decadent red Frankovka wines are prized by the estate, but their lesser-known experimental vinifications are what make a tasting with Vladimír so outstanding.

Magula is a revival of a family vineyard that was founded in 1931 by their forefather Joseph Husar. Husar was originally from the north of Slovakia, but purchased a summer house and farm outside of Trnava after visiting the region to start up an insurance office branch. Completely surrounded by vineyards, he was influenced to plant his own and learn how to raise the vines to his own accord. Instead of trying to maximize land use which would result in more manual

labor, he would increase distance between vines to accommodate shoulder space for a horse and plow; although entirely practical, it was considered radical by his neighboring vigneron.



"Ružový Vlk" Frankovka and Modry Portugal Rose

Farming collectivization started in the 50's and within a few years most farming land, including Hussar's, was stolen by communist cooperatives. The decisions of what happened to any one plot of land was typically depending on the co-op chair's priorities, but in Husar's case, the vines were

destroyed and replanted with rotating cash crops like corn that were completely unsuitable for the terrain.

After the Velvet Revolution 1989, the new democratic state offered a restitution program that would validate real estate property ownership. This allowed Vladimir's grandmother, Magdalena Magulová, who witnessed the destruction of her father's estate, to claim her old family home. Having experienced her father's winemaking achievements, she lived to see her son and



Vladimír Magula and his Frankovka in Joseph Husar's rebuilt vineyard.

grandson carry on her heirloom winemaking tradition. In 2007 they planted Frankovka vines on the same plot where her father's vineyard once stood.

Vlad junior manages the cellar and vinification with the creative consultation of his mother Katarína, and Vlad senior maintains the family's treasured vineyards between the Rose Valley and Wolf Valley of Suchá. They are currently producing upwards of 24,000 bottles all from 8 hectares of organic estate-grown-grapes.

In reflection of their forefathers unique and considerate spirit, they decided from the start to make expressive wines from thriving soil. Magula started their conversion to organic in 2012, then received their certification in 2015, and are now working towards biodynamic certification. Frankovka is the grape variety they hold closest to heart, but they equally love all of the varieties that they make a plethora of cuvees from: Hron, Rosa, Dunaj, Devin, Modry Portugal, Veltlín, Welschriesling and Traminer. Their second largest vineyard is made up of over 400 individual massale selections of Pinot Noir.



11/1/2022 - Vladimír with his son and father the day before the flight.

In their cellar, they make their wines with amphorae, steel tanks or oak barrels. All fermentation occurs spontaneously, no filtration or fining at any time, and the only additive used is minimal sulfur dosage prior to bottling in only some cuvees. In addition to his "Unplugged" Frankovka, where the wine is made with no means of machines, Magula recently excluded electric pumps in production and making everything exclusively by use of gravity.

Each vintage that Magula releases continues to become more developed and interesting than the last and we are interested in not only witnessing how the winemaking develops over the years, but also how these delicious wines will taste in their bottles after a decade of aging.



Katarína tasting the "Carboniq"