

What is Orange Wine?



Orange wine has been one of the hot new styles recently, and although this wine might feel like a breath of fresh air for the wine industry, its history dates back almost 5,000 years. Orange wine is made from white grapes, so technically it is a white wine, with more of an orange resulting color than white. So, what makes it different from your typical red or white wine?

To make whites the juice is pressed out of the grapes; the juice doesn't sit with the skins of the grapes, like when making red wine. With orange wine, the grapes are crushed and placed in large cement or ceramic tanks and then left alone from days to sometimes more than a year with the skins and seeds still attached; this is most similar to the process of making red wine. Orange wine making is typically a very natural process, using little to no additives, often not even yeast.

So, why is it causing all the rave in today's enthusiasts magazines and stores? The reinvigoration of this wine is largely due to growing organic interests. Although orange wine is labeled as a "white wine," its reputation is different from other whites and is making a come back for its uniqueness. Orange wine tastes different than regular whites and can have a rich nuttiness. On the palate it offers tannins and richness much like reds. Orange wine is non-filtered and has intense, strong, bold flavors. Because of that, it pairs well with bolder foods including curry dishes, Thai food and meats. Rich, savory sauces pair very well with the wine due to its acidity and tannin-like texture. Orange wine is for the adventurer, so explore & enjoy!



**Brooklyn Oenology's
Broken Land Orange Wine**