



natural wine bar
SOUTH OF FIFTH

Wine List
NOV 2020

Skin-Contact

Skin-contact wines are white wines made like red wines. They ferment with the grape skins, which give wine its color. Depending on how long the juice ferments with the skins anywhere from a few hours to many months—skin-contact wines can range in color from golden-straw yellow to vibrant amber.

	Gls	Btl
Lunaria Ramoro Pinot Grigio <i>Italy</i>	\$15.	\$60
Contro Vento, Vento D' Estate <i>Italy</i>	\$16.	\$60.
Naranjo Torrontel <i>Chile</i>	\$17.	\$68.
Conestabile della Staffa Litro Bianco <i>Italy</i>		\$68.
Rivera del Notro Bianco <i>Chile</i>		\$69.
L'Entremetteuse Four Skins <i>Chile</i>		\$65.
Kontozisis A Grafo Karditsa Roditis <i>Greece</i>		\$65.
Maturana "1928" Semillon <i>Chile</i>		\$59.
Arianna Occhipinti SP68 Bianco <i>Italy</i>		\$68.
Meinklang Graupert Pinot Gris <i>Austria</i>		\$69.
The Hermit Ram Sauvignon Blanc <i>New Zealand</i>		\$63.

**If you love our wines, you can take them to go.
Please ask your server for details.**

Rosé

Rose wine is, in fact, made exclusively from the same blue grapes as the red wines are made of. These blue grapes almost always have a light, often colourless juice and so the obvious question arises: Where does the dark red colour come from? The big reveal: it is because the blue and red pigments are derived from the grape skins not the juice.

	<i>Gls</i>	<i>Btl</i>
Fermina Rose Monastrell <i>Spain</i>	\$15.	\$60.
Uva de Vida Biografica <i>Spain</i>	\$15.	\$60.
Melanthia Rose Off Dry <i>Greece</i>	\$17.	\$68.
Can Sumoii La Rosa <i>Spain</i>		\$56.
Txampian Txakoli Rose <i>Spain</i>		\$62.
Frank Cornelissen Susucaru <i>Italy</i>		\$72.
Nestarec Forks and Knives Rose <i>Czech Republic</i>		\$69.
Maturana Rosado Syrah <i>Chile</i>		\$72.
Garalis Terra Roza <i>Greece</i>		\$60.

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Sparkling

The bubbles in sparkling wine are products of carbon dioxide (CO2), which is absorbed when fermentation occurs under pressure. Therefore, most sparkling wines involve a secondary fermentation, which is induced when sugar and yeast are added to a still base wine.

	<i>Gls</i>	<i>Btl</i>
May Georges Cremant de Loire Rose <i>France</i>	\$15.	\$60.
L`Entremetteuse Pet Nat Rose <i>Chile</i>	\$17.	\$68.
Spuma Lambrusco Rose <i>Italy</i>		\$68.
Santa Giustina Ortrugo Vivace <i>Italy</i>		\$56.
La Grange De L'Oncle Charles Pétillant Naturel <i>France</i>		\$69.
L`Entremetteuse La Cuica Pet Nat, <i>Chile</i>		\$68.
Methode Sauvage May Queen Brut Nature <i>USA</i>		\$72.
Cantina Furlani "Joanizza" Frizzante <i>Italy</i>		\$69.
Cantina Furlani "Antico" Frizzante <i>Italy</i>		\$64.
Cantina Furlani "Macerato" Frizzante <i>Italy</i>		\$62.
Laherte Freres Blanc de Blancs Brut Nature <i>France</i>		\$120.

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Chillable Reds

What kind of wine is Chillable red?

A light-bodied red that is made to be served chilled. More body and flavor than blush wine, softer than traditional red wines. Pairs well with lighter foods.

	<i>Gls</i>	<i>Btl</i>
Du Beur Dans Le Pinards, Beaujolais <i>France</i>	\$16.	\$60.
Combel La Serre Pur Fruit Malbec <i>France</i>	\$17.	\$68.
Santa Giustina Bonarda <i>Italy</i>	\$16.	\$68.
Geschickt Pinot Noir <i>France</i>		\$72.
Cardedu Praja Monica de Sardegna <i>Italy</i>		\$68.
Zum Martin <i>Austria</i>		\$50.
Karim Viognett Fleurie <i>France</i>		\$75.
Jauma Ralph`s Shiraz <i>Australia</i>		\$78.
Domaine des Ronces, Cotes du Jura <i>France</i>		\$72.
Globo Petit Syrah <i>Chile</i>		\$75.
Bichi La Flama Roja <i>Mexico</i>		\$80.
Natacha Chave St. Joseph Aleofane <i>France</i>		\$100.

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White

White wine is a wine that is fermented without skin contact. The colour can be straw-yellow, yellow-green, or yellow-gold. It is produced by the alcoholic fermentation of the non-coloured pulp of grapes, which may have a skin of any colour.

	<i>Gls</i>	<i>Btl</i>
La Paciente Chardonnay <i>France</i>	\$14.	\$56.
Pikasi Rebula <i>Slovenia</i>	\$15.	\$60.
Les Pierres Blanches Lucien Lusseau <i>France</i>	\$15.	\$60.
Quinta de Segade Mica Vinho Verde <i>Portugal</i>	\$14.	\$56.
Ovum Old Love Riesling <i>USA</i>		\$60.
Globo Vultur Sauvignon Blanc <i>Chile</i>		\$64.
Formiche Drinking Against Sinking <i>Italy</i>		\$80.

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Weekly Flights

Experience a new flight of natural wines every week with Margot.

December 9th -13th, 2020

Old Westminster Seeds and Skins Pinot Gris

USA

Skin-fermented Pinot Gris, "Orange Wine". 100% Maryland grown. Natural Wine. Fermented with wild yeast. Peach vibes mixed with some apricot and a little grapefruit that provides a smidge of bitter and saltiness. Fizzy and tart with apple acid.

Cullerot Blanco

Spain

A blend of white grapes from the Valencia region of Spain. The owner decided to pursue winemaking after discovering buried amphoras (clay wine vessels) on the property. He continues the practice of amphora aging today. The wine spends 6 months in amphora and comes out crisp and clean, pairing well with sashimi, ceviche and salads.

Ordago Iberiko Cider

Spain

Spain- Apple. Certified organic, biodynamic, gluten free, and all-natural Basque Hard Cider. Freshly hand-picked wild apples are fed via a gentle water press to a proprietary crusher. Yeasty, tart, and very fresh tasting with underlying bitter-sweet notes.

Food Menu

Freshly Shucked Oysters (1/2 Dozen Min.) <i>Cucumber-Sesame Mignonette Harissa Cocktail Sauce</i>	\$3.ea
Tahini with Olive Tapenade <i>Crudit�, Grilled Sourdough</i>	\$12.
Cheeses <i>Hard Soft Stinky Fig-Orange Jam Grilled Sourdough</i>	\$17.
Meats <i>Salami Cantimpalo Prosciutto Cornichons Grilled Sourdough</i>	\$17.
Pan con Tomate <i>Boquer�nes Aioli Pimenton</i>	\$12.
Endive Salad <i>Apple Shallot Vinaigrette Goat Cheese Orange Walnuts</i>	\$14.
Vuelve a La Vida <i>Shrimp Ceviche Cucumbers Avocado Tortilla Chips</i>	\$18.
Moules Frites <i>Mediterranean Mussels Natural Wine Broth French Fries</i>	\$18.
Wok Seared Shishito Peppers <i>Shishito Peppers</i>	\$12.
Fries <i>Fresh Parmesan Rosemary Aoli</i>	\$8.
Wood Fired Margarita Pizza <i>Tomato Mozzarella Basil</i>	\$15.
Wood Fired Pepperoni Pizza <i>Pepperoni mozzarella cheese farm tomato sauce</i>	\$16.
White Mushroom and Kale <i>Mozzarella Parmesan, Garlic Lemon Zest Olive Oil</i>	\$16.

MAR

GOUP

DOWNTOWN MIAMI
COMING SOON

follow us at
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for more details