

ROMI

selects

KORTAVEBIS MARANI KISS OF SAPERAVI

Tamuna Bidzinashvili formed her winery Kortavebis Marani in 2014. She planted 2.5 ha in Kakheti and started making wine with negocian grapes while waiting for the vineyard to grow. Now 60% of the grapes used are from the Kortavebis Marani property, there are 35 indigenous grape varietals growing as a kind of library. The wines are made in the traditional Georgian way, aged in qveri.

VINTAGE: 2021

REGION: Kakheti, Georgia

GRAPES: 90% Kisi, 10% Saperavi

YEAST: Native

MACERATION: 10 days on skins

FERMENTATION VESSEL: Qvevri

AGING: 10 months in qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 13.1%

ADDED SO2: None

SOIL: Clay, limestone

TOTAL PRODUCTION: 1800 bottles

VOLUME: 750mL

