

ROMI selects

MENABDE MEGOBARI

Ilo Menabde began his journey in wine at just five years old while helping in his grandfather's vineyard in Racha. After dreaming of returning to their village, he bought a nearby vineyard in 2015 and soon started his own project. His wines are produced from rare grape varieties of the region, such as Tetra and Shavi Kabistoni, all of which are fermented and aged in stainless steel. If you ask him though, he identifies as more of a vinegrower than anything else.

VINTAGE: 2021

REGION: Sagarejo, Kakheti, Georgia

GRAPES: Rkatsiteli

YEAST: Ambient

MACERATION: 14 days

FERMENTATION VESSEL: Stainless steel

AGING: 1 month in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 12.5%

ADDED SO2: None

SOIL: Clay, limestone

VINE AGE: 40 years

TOTAL PRODUCTION: 630 bottles

VOLUME: 750mL



მეგობარი

MEGOBARI

Georgian Dry Amber Wine