

ROMI

selects

MENABDE MTSVANE TETRA

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: Racha, Georgia

GRAPES: 80% Rachuli Mtsvane, 20%

Tsulukidze's Tetra

YEAST: Ambient

MACERATION: 2 months (2 days on skins)

FERMENTATION VESSEL: Stainless steel

AGING: 9 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 12%

ADDED SO2: None

RESIDUAL SUGAR: 1.75 g/L

SOIL: Clay

VINE AGE: 51 years

TOTAL PRODUCTION: 102 bottles

VOLUME: 750mL



MTSVANE - TETRA

მენაბდე - მთვანე

Georgian Dry Amber Wine