

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: 2020

REGION: Racha, Georgia

**GRAPES: 80% Rachuli Mtsvane,
20% Tsulukidze's Tetra**

YEAST: Ambient

MACERATION: 50 days on full skin

FERMENTATION VESSEL: Stainless Steel

AGED FOR: 9 months in stainless

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Organic

ALCOHOL CONTENT: 15.1%

ADDED SO2: None

SOIL: Clay

VINE AGE: 50 years

TOTAL PRODUCTION: 78 bottles

VOLUME: 750mL



მენაბდე
M E N A B D E

MTSVANE - TETRA

მწვანე - თეთრი

Georgian Dry Amber Wine