

ROMI selects

OCHO KRAKHUNA/WHAT RU THINKING ABOUT?

Ocho is a new label from the 3 friends behind DoReMi. They're based in the Kartli district, close to Tbilisi, and sourcing fruit from Kartli and Kakheti. "Ocho" refers to the pre-Christian Georgian spirit of the natural world.

VINTAGE: 2020

REGION: Kakheti, Georgia

GRAPES: Krakhuna

YEASTS: Wild

**MACERATION: 1 month on 5-10% of skins
in qvevri**

MALOACTIC FERMENTATION: Yes

AGED: 6 months in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

**ADDED SO2: 20ppm after maceration,
20ppm at bottling**

FARMING: Organic

ALCOHOL CONTENT: 12.5%

**SOIL: Meadow Brown, carbonate, light
clay with stone**

VINE AGE: 5 years

VOLUME: 750mL

