

DoReMi selects

OCHO

TSOLIKOURI/WHAT DO U KNOW?

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: 2021

REGION: Imereti, Georgia

GRAPES: Tsolikouri

YEASTS: Native

MACERATION: 3 weeks on 10% of skins
in qvevri

MALOACTIC FERMENTATION: Yes

AGED: 3 weeks in qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

SOIL: Meadow Brown, carbonate, light
clay with stone

VINE AGE: 5 years

ADDED SO2: 40ppm

RESIDUAL SUGAR: 2.07g/L

ALCOHOL CONTENT: 11.5%

TOTAL PRODUCTION: 2000 bottles

VOLUME: 750mL

