

ROINI

selects

ODA FAMILY

IRINA

In 2015 the journalist and vitner Keto Ninidze and her husband Zaza Gagua (Martvilis Marani) packed up their two small daughters and left Tblisi to make wine in the northwestern Samegrelo region in the foothills of the Caucasus. Zaza's great-grandparents built their traditional home, known as an Oda, over one hundred years ago. Like all traditional Odas it was built from wood, with the whole structure raised off the ground, and ornate touches that decorate the exterior. Each house comes with a cellar that was meant to store wine for the household. Keto is making wine in the same cellar as her husband's great-grandmother.

VINTAGE: 2022

REGION: Samegrelo/Lechkumi, Georgia

**GRAPES: 80% Tsolikouri,
20% Orbeluri Ojaleshi**

YEASTS: Native

MACERATION: Direct press

FERMENTATION VESSEL: Stainless steel

AGING: 5 months in stainless steel

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: 10ppm

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 1 g/l

FARMING: Organic

SOIL: Limestone

VINE AGE: Tsolikouri 26, Orbeluri 60+

TOTAL PRODUCTION: 725 bottles

VOLUME: 750mL

