

ROMI

selects

ODA FAMILY NAKED OJALESHI

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: 2020

REGION: Samegrelo, Georgia

GRAPES: Ojaleshi

YEASTS: Native

MACERATION: Direct press

FERMENTATION: In stainless steel

AGED: 7 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered

ADDED SO2: 31ppm

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 1.99 g/l

FARMING: Organic

SOIL: Alluvium, limestone

VINE AGE: 60 and 25 years

TOTAL PRODUCTION: 1000 bottles

VOLUME: 750mL

