

ROMI selects

ARTANA RKATSITELI

Taso Akhvlediani represents her family's winery, named after the village in which it has been operating for generations. They've been making natural wine and releasing it commercially since 2014. Her four wines are powerful and a brilliant example of traditional Georgian winemaking techniques with a contemporary, nuanced tilt.

VINTAGE: 2016

REGION: Kakheti, Georgia

GRAPES: Rkatsiteli

YEASTS: Native

MACERATION: 6 months on skins

FERMENTATION: In qvevri

AGED: 2 weeks in qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12%

SOIL: Sandstone

TOTAL PRODUCTION: 2600 bottles

VOLUME: 750mL

