DOBLES OF STATELI

Taso Akhylediani 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: 2020 REGION: Kakheti, Georgia GRAPES: Rkatsiteli YEASTS: Native MACERATION: 6 months on skins FERMENTATION: In qvevri AGED: 3 weeks in qvevri CLARIFICATION/FILTRATION: Unfiltered/ Unfined ADDED SO2: None FARMING: Organic ALCOHOL CONTENT: 13% SOIL: Sandstone TOTAL PRODUCTION: 2000 bottles VOLUME: 750mL

