

ROMI selects

ARTANA SAPERAVI

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: 2020

REGION: Kakheti, Georgia

GRAPES: Saperavi

YEASTS: Native

MACERATION: 2 weeks on skins

FERMENTATION: In qvevri

AGED: 3 weeks in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 14.6%

SOIL: Sandstone

TOTAL PRODUCTION: 2000 bottles

VOLUME: 750mL

