

ROMI selects

ARTANA TAVKVERI

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: 2018

REGION: Kakheti, Georgia

GRAPES: Tavkveri

YEASTS: Native

MACERATION: 4 days on skins

FERMENTATION: In qvevri

AGED FOR: 1 year in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 10%

SOIL: Chalk, sandstone

VOLUME: 750mL

