DDDDDD Seeects ARTANA TAVKYERI

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: Tavkveri YEASTS: Native MACERATION: 4 days on skins FERMENTATION: In qvevri AGED: 2 weeks in qvevri CLARIFICATION/FILTRATION: Unfiltered/ Unfined ADDED SO2: None FARMING: Organic ALCOHOL CONTENT: 10% SOIL: Clay TOTAL PRODUCTION: 1000 bottles VOLUME: 750mL

