

ROMI selects

CHUBINI SAPERAVI

Tornike Chubinidze might have the name of a warrior (translates to first name: god of victory, last name: archer), but he has the heart of a poet. Situated at the base of the Caucasus in the village of Shilda, Tornike makes just 2 wines and cares for them so deeply that he slept next to his qvevri during fermentation to keep an eye on the progress. They are dense, thoughtful and pure expressions of traditional Georgian winemaking.

VINTAGE: 2018

REGION: Kakheti, Georgia

GRAPES: Saperavi

YEASTS: Native

MACERATION: 6 months

FERMENTATION VESSEL: Qvevri

AGED: 6 months in qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 13%

ADDED SO2: Minimal

SOIL: Limestone, alluvium

VOLUME: 750mL

