

# ROMI

selects

## DASABAMI MTSVANE

Zaza Darsavelidze is one of the founding members of the natural wine movement in Georgia. He is the third recorded generation in his family to make wine in lower Kartli, and, like most Georgians, they only began bottling in 2012. Zaza's daughter now helps with the production as well. He has one hectare of vines and produces ØØ qvevri aged wines.

**VINTAGE:** 2019

**REGION:** Kartli, Georgia

**GRAPES:** Mtsvane

**YEAST:** Ambient

**MACERATION:** 6 months

**FERMENTATION VESSEL:** Qvevri

**AGED:** 6 months in 200 year old Qvevri

**CLARIFICATION/FILTRATION:**

Unfiltered/unfined

**FARMING:** Organic

**ALCOHOL CONTENT:** 12.3%

**RESIDUAL SUGAR:** 2.15g/l

**ADDED SO2:** None

**SOIL:** Alluvial

**VINE AGE:** 50-60 years

**TOTAL PRODUCTION:** 360 bottles

**VOLUME:** 750mL

