

KORTAVEBIS MARANI BLACK RKATSITELI

Tamuna Bidzinashvili formed her winery Kortavebis Marani in 2014. She planted 2.5 ha in Kakheti and started making wine with negocian grapes while waiting for the vineyard to grow. Now 60% of the grapes used are from the Kortavebis Marani property, there are 35 indigenous grape varietals growing as a kind of library. The wines are made in the traditional Georgian way, aged in queri.

VINTAGE: 2019+2020

REGION: Kakheti, Georgia
GRAPES: Black Rkatsiteli

YEAST: Native

MACERATION: 2-3 days on skins FERMENTATION VESSEL: Qvevri AGED: In Demijohn for 2 years

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

FARMING: Organic

ALCOHOL CONTENT: 12%

ADDED SO2: None SOIL: Clay, limestone

VOLUME: 750mL

