

KORTAVEBIS MARANI CHINCHINURI

Tamuna Bidzinashvili formed her winery

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: 2022

REGION: Kakheti, Georgia

GRAPES: Chinuri
YEAST: Native

MACERATION: Direct press in quevri, 30%

on skins

AGING: 9 months in qvevri

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

FARMING: Organic

ALCOHOL CONTENT: 12.2%

ADDED SO2: None SOIL: White stone

TOTAL PRODUCTION: 2000 bottles

VOLUME: 750mL

