

KORTAVEBIS MARANI CHINURI + SAPERAVI

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 qveri.

VINTAGE: 2022

REGION: Kakheti, Georgia

GRAPES: 95% Chinuri, 5% Saperavi

YEAST: Native

MACERATION: Direct press in quevri, 30%

on skins

AGING: 9 months in quevri

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

FARMING: Organic

ALCOHOL CONTENT: 12.3%

ADDED SO2: None SOIL: White stone

TOTAL PRODUCTION: 1400 bottles

VOLUME: 750mL