KORTAVEBIS MARANI

KORIAVEBIS MARANI KISS OF KAKHURI MTSVANE

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: 2021 REGION: Kakheti, Georgia GRAPES: 50% Kisi, 50% Kakhuri Mtsvane YEAST: Native MACERATION: 6 months on skins FERMENTATION VESSEL: Qvevri AGING: 10 months in qvevri CLARIFICATION/FILTRATION: Unfiltered/ Unfined FARMING: Organic ALCOHOL CONTENT: 13.0% ADDED SO2: None SOIL: Clay, limestone TOTAL PRODUCTION: 2000 bottles VOLUME: 750mL

