

# ROMI

selects

## KORTAVEBIS MARANI KISS OF 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:** 2020

**REGION:** Kakheti, Georgia

**GRAPES:** 80% Kisi, 10% Rkatsiteli,  
10% Saperavi

**YEAST:** Native

**MACERATION:** 1 month, destemmed

**FERMENTATION VESSEL:** Qvevri

**AGED:** 9 months in Qvevri

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**FARMING:** Organic

**ADDED SO2:** None

**ALCOHOL CONTENT:** 12.3%

**SOIL:** Clay, limestone

**VOLUME:** 750mL

