

# ROMI

selects

## MAKARIDZE WINERY OTSKHANURI ROSÉ

The Makaridze family has a long line of viticulture history in Terjola, a celebrated Imeretian village known for bright, lively wines with bracing acidity and beautiful texture. They started out by selling cuttings and, like most Georgians, making wine solely for their own enjoyment. The winery began producing commercially five generations ago and is now run by Gogita and his wife Keto. Makaridze is dry farming indigenous Imeretian grapes and creating beautifully balanced wines that really tell the Imeretian story.

**VINTAGE: 2022**

**REGION: Imereti, Georgia**

**GRAPES: Otskhanuri Sapere**

**YEAST: Ambient**

**MACERATION: Direct press**

**FERMENTATION VESSEL: Qvevri**

**AGING: 5 months in qvevri**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**FARMING: Organic**

**ALCOHOL CONTENT: 11%**

**ADDED SO2: None**

**RESIDUAL SUGAR: 2 g/L**

**SOIL: Red clay, limestone**

**VINE AGE: 15 years**

**TOTAL PRODUCTION: 600 bottles**

**VOLUME: 750mL**

