DITERMENTATION CONTRACTOR CONTRAC

Martvilis Marani, formerly Vino M'artville, decided to honor their Georgian heritage with a more traditional name. Founded in 2012 with .5 hectare of vines, Martvilis was producing under 3000 bottles. They've grown to a production of over 11,000 bottles, farming 4 hectares around the cellar in the western Georgian Samegrelo region and sourcing fruit from friends and like minded growers in Imereti, Lechkhumi and Kakheti.

VINTAGE: 2022 REGION: Samegrelo, Georgia GRAPES: Ojaleshi **YEAST: Native MACERATION: 1** month on full skins without stems **FERMENTATION VESSEL:** Qvevri AGING: 6 months in Qvevri **CLARIFICATION/FILTRATION: Unfiltered/** Unfined **FARMING: Organic ALCOHOL CONTENT: 11% RESIDUAL SUGAR: 3.13 g/l ADDED SO2: None SOIL: Limestone, alluvium VINE AGE: 8 years TOTAL PRODUCTION: 350 bottles** VOLUME: 750mL



Martvilis Marani



