

# ROMI

selects

## MENABDE SHAVI KABISTONI

Ilo Menabde began his journey in wine at just five years old while helping in his grandfather's vineyard in Racha. After dreaming of returning to their village, he bought a nearby vineyard in 2015 and soon started his own project. His wines are produced from rare grape varieties of the region, such as Tetra and Shavi Kabistoni, all of which are fermented and aged in stainless steel. If you ask him though, he identifies as more of a vinegrower than anything else.

**VINTAGE:** 2020

**REGION:** Racha, Georgia

**GRAPES:** 50% Shavi Kabistoni,  
25% Aleksandrouli, 25% Mujuretuli

**YEAST:** Ambient

**MACERATION:** 45 days on full skin

**FERMENTATION VESSEL:** Stainless steel

**AGED FOR:** 9 months in stainless

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**FARMING:** Organic

**ALCOHOL CONTENT:** 13.5%

**ADDED SO2:** None

**SOIL:** Clay, limestone

**VINE AGE:** 46 years

**TOTAL PRODUCTION:** 168 bottles

**VOLUME:** 750mL



მენაბდე  
M E N A B D E

SHAVI KABISTONI

შავი კაბისტონი

Georgian Dry red Wine