

ROMI

s e l e c t s

OCHO

CHINURI/HOW DO U FEEL?

Ocho is a new label from the 3 friends behind DoReMi. They're based in the Kartli district, close to Tbilisi, and sourcing fruit from Kartli and Kakheti. "Ocho" refers to the pre-christian Georgian spirit of the natural world.

VINTAGE: 2020

REGION: Kakheti, Georgia

GRAPES: Chinuri

YEASTS: Wild

MACERATION: 1 month on skins in qvevri

MALOACTIC FERMENTATION: Yes

AGED: 6 months in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

**ADDED SO2: 20ppm after maceration,
20ppm at bottling**

FARMING: Organic

ALCOHOL CONTENT: 13.8%

**SOIL: Meadow Brown, carbonate, light
clay with stone**

VINE AGE: 5 years

TOTAL PRODUCTION: 3000 bottles

VOLUME: 750mL

