

ROMI

selects

ODA FAMILY

ORBELURI OJALESHI

In 2015 the journalist and vitner Keto Ninidze and her husband Zaza Gagua (Martvilis Marani) packed up their two small daughters and left Tblisi to make wine in the northwestern Semegrelo region in the foothills of the Caucasus. Zaza's great-grandparents built their traditional home, known as an Oda, over one hundred years ago. Like all traditional Odas it was built from wood, with the whole structure raised off the ground, and ornate touches that decorate the exterior. Each house comes with a cellar that was meant to store wine for the household. Keto is making wine in the same cellar as her husband's great-grandmother.

VINTAGE: 2020

REGION: Lechkumi, Georgia

GRAPES: Orbeluri Ojaleshi

YEASTS: Native

MACERATION: 1 month on full skins

FERMENTATION: In qvevri

AGED: 7 months in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: 34ppm

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 2.03 g/l

FARMING: Organic

SOIL: Limestone

VINE AGE: 40 years

TOTAL PRODUCTION: 400 bottles

VOLUME: 750mL

