CODA FAMILY ORBELURI OJALESHI ROSÉ

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 Caucuses. 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: Lechkhumi, Georgia GRAPES: Orbeluri Ojaleshi **YEASTS:** Native **MACERATION:** Direct press **FERMENTATION:** Maloactic in avevri AGED: 7 months in qvevri **CLARIFICATION/FILTRATION: Unfiltered/** Unfined ADDED SO2: 32ppm **ALCOHOL CONTENT: 12.5% RESIDUAL SUGAR: 2.03 g/l FARMING: Organic SOIL: Limestone VINE AGE: 60 years TOTAL PRODUCTION: 400 bottles VOLUME: 750mL**

