

ROMI

selects

ODA FAMILY

TSOLIKOURI ORBELURI

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: Samegrelo and Lechkumi,
Georgia

GRAPES: 95% Tsolikouri, 5% Orbeluri
Ojaleshi

YEASTS: Native

MACERATION: Direct press

FERMENTATION: In stainless steel

AGED: 7 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered

ADDED SO2: 35ppm

ALCOHOL CONTENT: 14.5%

RESIDUAL SUGAR: 1.15 g/l

SOIL: Limestone

VINE AGE: 60 and 25 years

TOTAL PRODUCTION: 700 bottles

VOLUME: 750mL

