

MARMENIO®



Rkatsiteli- Pet Nat October 2022 Harvest

14.5% Alcohol
Dry
Sparkling white wine

Grapes harvested from the village of Eniseli, Kvareli district of Kakheti, Georgia. 100% vintage Rkatsiteli, from Marmenio's own vineyards. Produced using méthode ancestrale, with 4 days fermentation on skins in qvevri, 3 days fermented in stainless steel tanks, and then bottled at 15 g/L of residual sugar. First 4 days required "punch down" during fermentation. Unfiltered, unfined, no added yeasts or additions, no sulfites added. Disgorged from lees after 6 months in bottle. Produced from late-harvest grapes, making this unreal in both punch and flavor, while retaining citrus notes and freshness. Not many sparkling wines like this one!

- 100% 2022 vintage Rkatsiteli
- 4 days in qvevri, 3 days in stainless steel
- 6 months aged on lees in bottle
- Qvevri fermentation on 100% skins
- Crown cap enclosure



Location of the
Marmenio Vineyards

Vineyard notes

Our vineyard is located in the village of Eniseli, part of the Kindzmarauli appellation zone, in the Kvareli district of Kakheti. The size of the vineyard is 10 hectares, with 6 hectares being planted with Saperavi, and 4 being planted with Rkatsiteli. We started in 2018 with a young vineyard and are progressing towards certified organic. The use of insecticides and herbicides on the property is strictly prohibited by default. The entire vineyard is dry farmed. Tractor usage is minimal, with only occasional tilling of the soil, if at all. Spraying is done to maintain a balance of healthy fruit production and strong, healthy vines. Harvest is done by hand using small boxes to protect fruit and reduce spoilage prior to crushing.



Winery notes

The winery is a short drive from the vineyard and is located in the village of Vardisubani, in the Telavi region of Kakheti. Hand tools are used whenever possible (i.e. punching down), and qvevri are always used for at least primary fermentation. All of our wines produced see some skin contact, as we do not use pressing. Whole cluster fermentation is used in some wines, ranging from 5-50% whole cluster additions directly to the qvevri. After aging in qvevri, the wines are transferred to stainless steel tanks and racking is used to achieve clarity, as we do not use filtration. Starting in 2020 we eliminated the use of added yeasts, and now the only addition to the wines is low levels of sulfites. Our wines are unfined, unfiltered (except for our 2022 Sweet Saperavi!), and otherwise produced with the minimal amount of intervention possible.