



## Rkatsiteli

**October 2023 Harvest**

11.4% Alcohol

Dry

White wine

Grapes harvested from the village of Eniseli, Kvareli district of Kakheti, Georgia. 100% vintage Rkatsiteli, from Marmenio's own vineyards. Fermented with wild yeasts on full skins in clay qvevri for 3 weeks, aged in qvevri on full skins for 6 months, with the final month before bottling spent in stainless steel. Unfiltered and unfined. The grapes for this wine were harvested at a medium level of ripeness, giving a lighter profile and lower alcohol content. This wine is like the little brother of the previous year's vintage! It still looks really good!

- 100% 2023 vintage Rkatsiteli
- 6 months in qvevri, 1 month in stainless steel
- Unfined and unfiltered
- No additives whatsoever, aside from sulfites
- Qvevri fermentation on 100% skins



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.