



# 2024 MARMENIO RKATSITELI

100% Rkatsiteli



## WINEMAKER

Matthew Herfort

## NOTES

A wine made in qvevri that's not funky. Firm structure and a soft herbal undertone. It's a traditionally made orange, but less tannic, underlining the younger generations attempt at a lighter, easier to drink wine. Notes of peach and apricots. Crunchy and delicious.



## THE WINEMAKER

When it comes to wine, you start with a philosophy. At Marmenio they love traditional Georgian winemaking, but marry it with experimentation and a willingness to grow and learn. Matt's goal is to make interesting (maybe even surprising!) wines, but with a familiarity that is inviting. He has a passion to share his experiences and knowledge, especially through sharing his wine. Matt started making wine in 2016 as an amateur with an eye towards natural winemaking as his standard practice. In 2017 he moved to the Republic of Georgia because of the fantastic natural winemaking movement there; it has a great reputation in a lot of serious winemaking circles and is a perfect blend of tradition and experimentation within winemaking. Since 2020 Marmenio has been completely independent, experimenting with natural sparkling wines (pet nat!), long skin contact maceration, and carbonic maceration, all done using traditional methods and qvevri.

## ABOUT THE 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. No sugar added. The grapes for this wine were harvested at a low-medium level of ripeness, giving a lighter profile and lower alcohol content, while retaining some acidity. Alcohol content: 11.4%.

- 100% 2024 vintage Rkatsiteli, 5% whole cluster
- 6 months in qvevri, 3 months in stainless steel
- Unfined and unfiltered
- No additives whatsoever, aside from sulfites
- Qvevri fermentation on 100% skins

## THE VINEYARD

The 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.