

ARTIZANI

2024 ARTIZANI MTSVANE-RKATSITELI

30% Mtsvane
70% Rkatsiteli

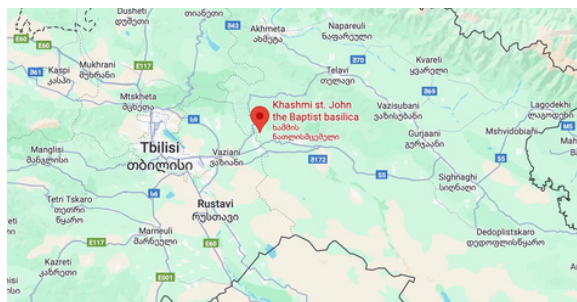


WINEMAKERS

Irakli Gvaramia
Salomé Andrazashvili
David Mgeladze

NOTES

Initial sweet aroma of yellow cherry and dried flowers bloom into the notes of ripe melon and hints of caramelized fruit. The flavor is rich and voluminous, with slight acidity and pleasant bitterness of tannins.



THE WINEMAKERS

Artizani was founded by three wine aficionados obsessed with natural wines from Georgian indigenous grape varieties.

Salome, Irakli, and David took 'Artizani' - from French - to describe a craftsman who works with his hands, and the three of them have worked eight years together to craft the perfect Georgian wine. Artizani's main winemaking goal is to produce aromatic wines, rich with fermentation and primary fruit aromas, harmonious, well-balanced, revealing the inherent characteristics of terroir. You will find these founders across the world, teaching about their wines, their unique vineyards, and their region of Georgia. All wines are made using natural winemaking techniques and wild yeast, without sulfites, and bottled unfiltered.

Artizani is located in the westernmost area of Kakheti in the foothills of the Caucasus Mountains, bordering the flowing Iori River. The mountainous climate and river valley soils in this region create some of the best wines in the Georgian wine market.

ABOUT THE WINE

Grapes are handpicked. Fermentation relied solely on wild yeasts, with no added yeasts, in stainless steel tanks. No stems included during fermentation. Pour-overs every 4-5 hours during primary fermentation to enhance extraction and prevent microbial spoilage on the dry cap of the wine.

Vintage 2024 was fermented on skins for 12 days, then it was racked and spontaneous malolactic was allowed. Malolactics are conducted on fine lees, which we once or twice during this period, pump over the wine, to give it the hint of smokiness. Following the cold season, the wine was racked once more. In early spring, the wine was bottled and allowed to age in the bottle for at least 3 months. No use of any fining agents or filtration.

THE VINEYARD

The vineyards are located in Manavi, Kakheti, a PDO for the wine made of rkatsiteli and mtsvane grapes. Vineyards are 15 years old and hand-cared. Soil mostly clay.