

ARTIZANI

2024 ARTIZANI TSOLIKOURI

100% Tsolikouri

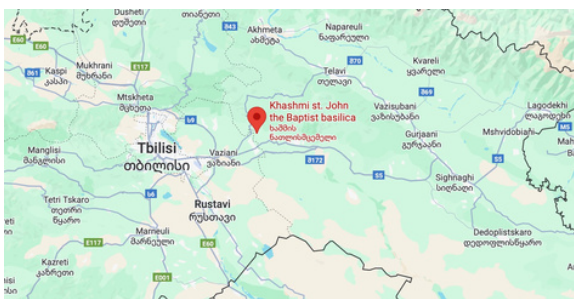


WINEMAKERS

Irakli Gvaramia
Salomé Andrazashvili
David Mgeladze

NOTES

Earthy notes, apple hints, and a smidge of sweetness, fresh, and a color that's in between white and orange.



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

Stainless steel fermentation. Wild yeast fermented for 18 days, without skins or stems. Wine has very low PH and high TA, so no spontaneous malolactic fermentation was anticipated and enabled. After primary fermentation, wine was racked off and allowed to chill in the ambient cold temperature during winter. Due to the region of grape origin, this wine has a high acidity and less phenolic content.

THE VINEYARD

The vineyards are in a second central northern region of Georgia-Racha, Lechkhumi region. This region has a cool climate with less sunshine than Kakheti. A single hand-cared vineyard, managed with bio standards. Situated on the slopes with ample sun.