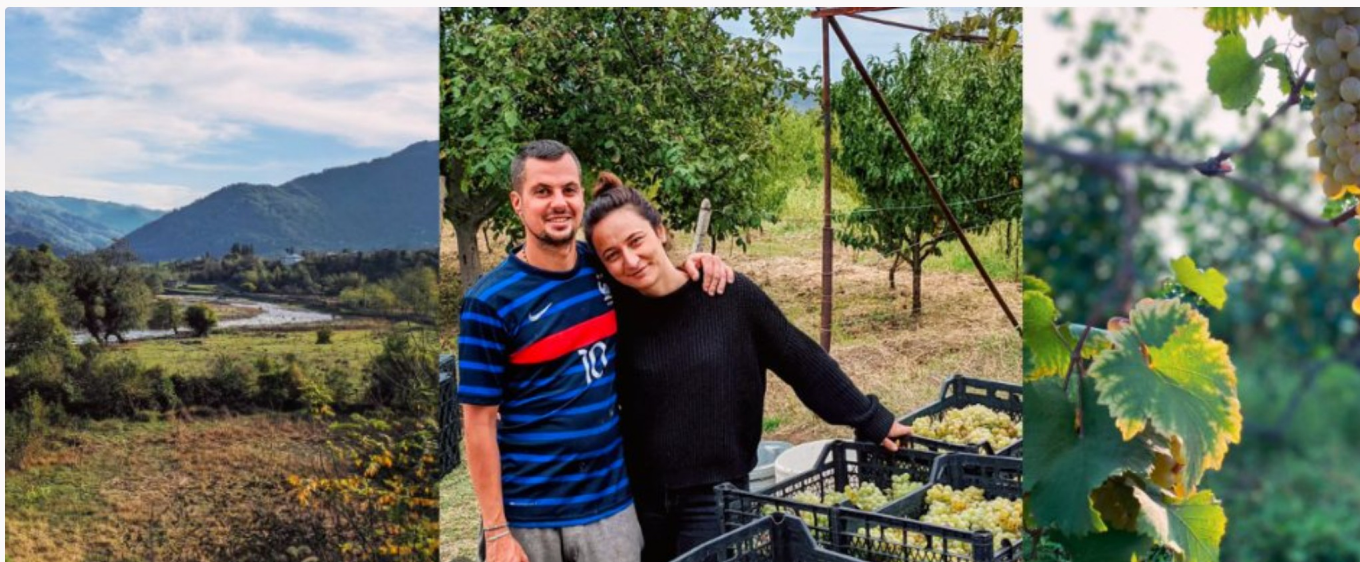




Ori Marani

Igoeti village, Shida Kartli • about an hour's drive north-west of Tbilisi

Founded in 2017 by Bastien Warskotte, a winemaker from Champagne, and his Georgian wife Nino. Bastien grew up in a family of grape growers and studied oenology in Burgundy. He met Nino in Canada, where he had gone to study, and moved with her to Georgia.

Grapes are bought from family growers who farm without pesticides or chemical fertilisers, and picked by hand. Fermentation is spontaneous, in qvevri and old French oak. Most of the production is traditional-method sparkling wine; still wines are made in small quantities. The name means “two marani” (wine cellars) in Georgian.



No. 817 Sparkling • White

Nino

NV (2022 harvest) • 750 ml

Traditional method • Extra Brut

Grapes Tsitska, Tsolikouri,
Goruli Mtsvane,
Chinuri

Alcohol 11.2%

SO₂ (total) 32 mg/l

Residual sugar 2.7 g/l

¥7,150 retail, incl. tax

Grapes from Imereti, Lechkhumi and Kartli. Fermented and aged for a year in qvevri (10%) and old French oak (90%), then bottled in September 2023 with grape must added for the second fermentation in bottle. Ori Marani has used grape must instead of sugar for this since 2021. Apple, pear, citrus, anise, nuts and a vegetal note. Named after Nino.



No. 818 **Sparkling · Rosé**

Laora

NV (2022 harvest) · 750 ml

Traditional method · Extra Brut

Grapes Tsitska, Tsolikouri,
Goruli Mtsvane,
Chkhaveri,
Aladasturi

Alcohol 10.9%

SO₂ (total) 35 mg/l

Residual sugar 5.0 g/l

¥7,150 retail, incl. tax

Indigenous grapes from several regions. Fermented and aged for a year in qvevri (10%) and old French oak (90%), then bottled in September 2023 with grape must for the second fermentation in bottle. The red Aladasturi and Chkhaveri give a colour between very pale pink and gold. Tropical and yellow fruit, oak, spice and an earthy note.



No. 819 **White**

Exile on Caucasus

2023 · 750 ml

Grapes Rkatsiteli

Alcohol 12.8%

SO₂ (total) 33 mg/l

¥6,600 retail, incl. tax

Rkatsiteli from Uroebi and Tsarapi, Kakheti. 70% direct press, 30% macerated for two weeks; fermented and aged in old French oak and qvevri. Apricot, blood orange, yellow peach.



No. 820 **Red**

Nita

2022 · 750 ml

Grapes Saperavi

Alcohol 13.4%

SO₂ (total) 13 mg/l

¥6,490 retail, incl. tax

Saperavi from Khashmi, Kakheti: 800 m, clay and limestone, 20-year-old vines, small family vineyards farmed without pesticides or chemical fertilisers. 14 days of semi-carbonic maceration and spontaneous fermentation; fermented and aged in qvevri and old French oak, unfiltered and unfiltered. 3,400 bottles. Wild strawberry, raspberry, black cherry, liquorice, vanilla. Fine tannins; light for a Saperavi.

Mamastan

Producer: Nino Gvantseladze (sole proprietor) · Igoeti

Wine made by Ori Marani co-founder Nino under her own name. Mamastan means “with dad” in Georgian: she started it in 2022 for her father Zura, who helped get Ori Marani off the ground. It is imported through Ori Marani.



No. 821 **White**

Mamastan

2023 · 750 ml

Grapes	Tsolikouri, Tsitska, Krakhuna
Alcohol	11.5%
SO ₂ (total)	28 mg/l

¥6,100 retail, incl. tax

Tsolikouri from Melqo and Bazaleti. Spontaneous fermentation; fermented and aged in old French oak. A little residual CO₂. White flowers, concentrated fruit. 550 bottles.