

Teliani

VALLEY



Kisi Qvevri, 2020

Teliani Valley, Glekhuri
Wine of Kakheti, Georgia

GRAPE

Kisi 100%

TASTING NOTES

APPEARANCE

Kisi wine has an amber color.

BOUQUET

The wine has its distinctive varietal aromas with notes of apricot, honey, spices and dried yellow fruits.

PALATE

On the palate the wine is velvety and smooth with long finish.

ABOUT THE WINE

Dry white wine "Kisi" is made from Kisi grapes, harvested in Kakheti the eastern most region of Georgia. Wine is made with the Georgian traditional method, fermented in Qvevri. The skin contact gives the wine its distinctive amber color and delivers varietal aromas with notes of apricot, honey, spices and dried yellow fruits.

GROWING AREA

LOCATION

Kakheti, Eastern part of Georgia.

VINIFICATION

HARVEST PERIOD

End of October.

FERMENTATION

Skin contact alcoholic fermentation continues for 10-12 days.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 16-18 days.

MATURATION

Once the fermentation is finished the wine continues to mature on skins for 6 additional month.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs well salmon, cheese and spicy food.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has a good ageing potential.

Some say that wine is dialogue between man and nature. If so then the highly skilled Georgians who make wine in Qvevris are having a really intense conversation. The Glekhuri journey starts with the harvest only then can the maker see which grapes should come into the Qvevris. Sometimes Rkatsiteli, Khikhvi, Tsvetska, Saperavi. Every day the grapes spend in the Qvevris is a dialogue between clay and grape and skin and song. Only the most skilled makers, infused with the winemaking tradition of millennia can tell that precise moment when the wine is ready. The Qvevri is disassembled and

Glekhuri

Kisi Qvevri, 2020
Wine of Georgia

13% vol