

Some set that wine is dialogue between Maxil ind nAture. IF so then the Highey skilled Georgian Who make wine in Quevris are baring a really intensi Conversation. The Grekhuri Journey searts with the Hallist by then can the maker see which grapes should come into The quevris. sometimes Kist, Khikhuri, tsiceska, Saperauk ivery day the grapes spend in the queuris is a pequate since between clay and grape and skin and song only he must skilled makers, insused with the winemaking Tradition " Millennia can tell That Precise Moments When TH While is ReaDy. THE Brevie is Glekhur infocked and 15 Released Kisi Qvevri, 2019





## **Kisi Qvevri, 2019** 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

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 pears well salmon, cheese and spicy food.

SERVING TEMPERATURE Best served at 15-17°C.

AGEING POTENTIAL The wine has a good ageing potential.

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