



LOCATION:

Georgia (country)
> Kakheti > Eniseli

VARIETY:

Kisi

WINEMAKER:

Mamuka Khurtsidze



SCIENCE

ABV: 13.2%

SUGARS: 2.7 g/L

TOTAL SO₂: 40 ppm

TOTAL ACIDITY: 4.8 g/L

Nine Oaks Kisi Qvevri Reserve

EXPERIENCE

NAME: Qvevri are traditional Georgian clay pots made by hand. These particular pots are 4000 liters large, very thick, and over 6 feet tall. The Reserve spends one year in the Qvevri.

CHARACTER: With one year in clay, the minerality shines through with beeswax, lemon balm, and honeycomb. The fruit flavors are dense with both fresh and dried fruits. The palate is grippy with tannins that linger with earthy spice.

ENJOY WITH: Great with dried aged cheeses, all manner of meats, exotic earthy spices, and a little heat. Try it with milder Cajun foods.

BEST RESULTS: Chill to 55-58° F before opening. Treat it like a chilled red wine. Enjoy 10 to 20 minutes after decanting, red wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, naturally fermented without any additional yeast at a controlled temperature of 72° F. The grapes are left to macerate with their skins for up to 28 days in large 4000 L Qvevri before moving to racking.

ELEVAGE: After one month of fermentation and maceration, the best Qvevri is chosen and the wine is racked off into another Qvevri for 60 days with additional lees contact. After 60 days, it is racked back again to Qvevri to remove lees. bottled after one year.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: A small amount of sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Practicing organic farming with wild grasses growing in the vineyards. No chemicals used, only copper and sulfur to protect the vines between April and August, organic fertilizers.

LAND: The best barrel is selected from the 3.5 hectares harvested. Located at 1,300 feet a.s.l. in the Kindzmarauli subzone with the Alazani river to the south and the Great Caucasus Mountains to the north and west.

VINE: Young vines planted in 2013, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, 225 cases produced.

