



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 approximately 5600 liters large, very thick, and over 6 feet tall. The Reserve spends nearly one full 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 and 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 5600-liter Qvevri. (handmade, clay pots buried under ground).

ELEVAGE: After one month of fermentation and maceration, wine is transferred to Qvevri. During the aging process, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking the best Qvevri is selected to remain in the clay for the reserve selection. The Qvevri Reserve will be chosen from the single best Qvevri and bottled after 11 months, before the next harvest.

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: Organic farming with wild grasses growing in the vineyards. Ozonated water treatments (O₃) minimize the need for copper and sulfur, protecting the vines and limiting the use of Bordeaux mixture which only happens between April and August. Only organic fertilizers.

LAND: The best Qvevri 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. Alluvial soils of sandy loam mix with red calcareous clays high in iron, called “cinna-monic.”

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

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

