



LOCATION:
Georgia (country)
> Kakheti > Eniseli

VARIETY:
Rkatsiteli

WINEMAKER:
Mamuka Khurtsidze



SCIENCE

ABV: 14%
SUGARS: 1.8 g/L
TOTAL SO₂: 47 ppm
TOTAL ACIDITY: 5 g/L

Nine Oaks Rkatsiteli

EXPERIENCE

NAME: The Rkatsiteli grape is the most widely planted grape in Georgia and gets its name from the red stem of the grape.

CHARACTER: A bright amber color expresses complex flavors and tannin. Savory citrus, persimmon, and kumquat introduce fleshier notes of pear and apricot. A slightly smoky, earthy flavor of incense and cedar come from the skins. Noticeable tannins, good freshness.

ENJOY WITH: Pairs well with many different cheeses. White meats and rich seafoods, Middle Eastern foods and spices, hummus.

BEST RESULTS: Chill to 52-58° 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 additional yeast, the grapes are left to macerate and ferment with their skins for up to 28 days in large 5600 liter Qvevri at a steady temperature of 72° F. Qvevri are handmade clay pots buried under ground.

ELEVAGE: After maceration, the wine is racked into a combination of Qvevri and steel tanks. During aging, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking some of the wine is moved into steel tanks and the rest moved to Qvevri. After 9 months, wine is moved to tank and bottled before the next year's harvest begins.

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: 2 hectares planted. Located at 1,300 feet a.s.l in the Kindzmarauli subzone bordered by the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mixed with red calcareous clays high in iron, called "cinamonic."

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

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, less than 400 cases produced.

