

VINOBIZA

KISI PREMIUM

georgian dry white wine



2018



WINEMAKER

Giorgi Khatiashvili



GRAPES

100% Kisi



APPELLATION

Georgia, Akhmeta viticulture zone, Kakheti Region



PH / TA

3.34/4.0 g/l



ABV

13.0%



SUGARS

3.2 g/l



SULFITES

less than 120 ppm



FERMENTATION

Wild in Qvevri –
6-8 months



BARREL AGING

French Oak – 4-6 months



BOTTLES PRODUCED

15,000



THE LOCATION

"Khibla" vineyard, right bank Alazani river, 2,000 ft above sea level on level ground.



THE WINE

This premium wine is green harvested. Small unripe grapes are removed by hand - sacrificed to allow the vine to put all its energy into developing superior grapes with complex character. Then, according to the ancient Georgian technology, the win is fermented in a "Qvevri" - a clay pot buried in the ground. Wine is aged in French oak barrels.



THE TASTE

This medium-bodied wine, rich with tannins, has ripe pear, peach aromas with caramelized fruit and ginger tones.

A gentle introduction to Qvevri wines, this wine shows the plump, floral fruit tones that make Kisi one of Georgia's easiest varieties to love. The orange hue is achieved from full skin contact.



VEGAN

100% Vegan

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