

NINE OAKS RKATSITELI

ORIGIN

LOCATION: Georgia (Country) Eniseli, Kakheti

VARIETY: Rkatsiteli - Dry Amber Wine

VINTAGE: 2018

WINEMAKER: Mamuka Khurtsidze

SCIENCE

ABV: 14%

SUGARS: 1.8 g/l

TOTAL SO₂: 47 ppm

TOTAL ACIDITY: 5 g/l

SKIN CONTACT: 28 days

EXPERIENCE

NAME: Rkatsiteli, sounds like (rka-tsi-teli). Rkatsiteli is arguably the most widely planted grape in Georgia and gets its name from the red stem of the grape.

CHARACTER: The deep amber color expresses complex flavors and tannin. Savory citrus, persimmon, and kumquat introduce fleshier notes of pear and apricot. The lightly smoky, earthy flavor of incense and cedar come from the skin contact. Noticeable tannins with good freshness.

ENJOY WITH: Pairs well with everything! Everything! Pairs well with many different cheeses (old Dutch cheese). White meats and rich seafoods, Middle Eastern foods and spices, hummus and tapas.

BEST RESULTS: Don't serve it cold don't drink it cold! Slightly chill to 15°C /60° F before opening 15°C /60° F. Enjoy 10 to 15 minutes after decanting. Serve in a big red and round wine glass. When in doubt, treat it as you would a red wine.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, naturally fermented without wild yeast at a controlled temperature of 22°C / 72° F. The grapes are left to macerate with their skins for up to 28 days in large 2T (4000 L) Qvevri for 4month before transferring to the tank.

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. 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: 2 hectares planted 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 "cinnamonic."

VINE: Young vines planted in 2012, single cordon trellising.

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



NINE OAKS
 ENISELI-KAKHETI



QVEVRI: Traditional Georgian clay amphora made by hand. Our vessels are 2.5T (2,540L) large, very thick, and over 2 meters tall.