

NINE OAKS

ცხრა მუხა



NINE OAKS KISI (QVEVRI RESERVE)

ORIGIN

LOCATION: Georgia (Country) Eniseli, Kakheti
VARIETY: Kisi Qvevri Reserve
VINTAGE: 2018
WINEMAKER: Mamuka Khurtsidze

SCIENCE

ABV: 13.2%
SUGARS: 2.7 g/l
TOTAL SO₂: 40 ppm
TOTAL ACIDITY: 4.8 g/l
SKIN CONTACT: Qvevri 21-28 days

EXPERIENCE

NAME: KISI is a rare grape, indigenous to Kakheti, Georgia, with currently less than 200 hectares planted.

CHARACTER: Kisi wine is firmly dry and gently tannic. This wine has aromas of ripe pears, saffron, tobacco and walnuts. The texture is full and expressive with a minerality of potters clay and beeswax.

ENJOY WITH: Kisi is particularly good with rich food. It pairs well with stewed meats, fish, seafood and cheese. Fantastic paired with aged Gouda.

BEST RESULTS: Chill to 14-16° C before opening. Don't overchill. Enjoy 10 to 20 minutes after decanting, use a wide red wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Freshly harvested grapes are squeezed with a machine that removes only the stalks. The rest of the grape (skin, pulp, pits) are pressed and naturally fermented (22-23° Celsius) without any addition of yeast. The grapes are left to macerate with their skins for up to 28 days in large 2T (2,500 L) Qvevri for 12 month, giving the wine more complexity and texture.

ELEVAGE: After one month of fermentation and maceration the wine is racked off into another qvevri for 60 days with additional lees contact. After this, the wine is racked again in the spring 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: 3.5 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, Limited edition of 300-400 cases are produced annually.



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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.