

NINE OAKS

ცხრა მუხა



NINE OAKS RKATSITELI (QVEVRI RESERVE)

ORIGIN

LOCATION: Georgia (Country) Eniseli, Kakheti

VARIETY: Rkatsiteli Qvevri Reserve

VINTAGE: 2018

WINEMAKER: Mamuka Khurtsidze

SCIENCE

ABV: 12,10%

SUGARS: 1.00 g/l

TOTAL SO2: 12 ppm

TOTAL ACIDITY: 4,9 g/l

SKIN CONTACT: Qvevri 21-28 days

EXPERIENCE

NAME: Rkatsiteli (r_ka_tsi_teli) translates from Georgian "red stem" or "red horned". This refers to the variety's reddish stalks. Rkatsiteli remains Georgia's most popular white-wine grape variety.

CHARACTER: Rkatsiteli is a dry robust wine with aromas of caramel, honey and dried fruits. Lighter in amber color, light-bodied and has multi-layered taste. Tannins are well-balanced. Finish is smooth and creamy.

ENJOY WITH: Rkatsiteli is paired well with spicy stews, meats, cheese and salads.

BEST RESULTS: Chill to 14-16° C before opening. Don't overchill. Enjoy 10 to 15 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 (2,000 L) qvevri for up to 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. In early December, the wine is separated from the lees by transferring the wine to another qvevri. The wine is racked third time in the spring to remove the remaining lees and bottled after one year.

FINING & FILTERING: No fining, cold stabilized, and vegan. After at least 8 months from the end of fermentation, the wine is transferred to a cooling container where it is kept at temperature of -5/-2 Celsius for around 7-10 days.

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.