



LOCATION:
Georgia (country)
> Kakheti > Eniseli

VARIETY:
Kisi

WINEMAKER:
Mamuka Khurtsidze



SCIENCE

ABV: 13.9%
SUGARS: 2.8 g/L
TOTAL SO₂: 39 ppm
TOTAL ACIDITY: 5 g/L

Nine Oaks Kisi

EXPERIENCE

NAME: Kisi is the name given to this rare grape. Very little is known about its origins and history.

CHARACTER: The rich amber color expresses a floral character of herbal tea. The fruits are tropical with mango and exotic citrus. The nose is a combination of orange flowers, lemon balm, and fresh herbs. The palate is grippy with tannins and the finish is lingering.

ENJOY WITH: A versatile food wine, we like this with Indian curries and exotic flavors from the Mediterranean from Greece, Turkey, the Middle East, and North Africa.

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 any additional yeast at a controlled temperature of 72° F. The grapes are left to macerate with their skins for up to 28 days in large 4000 L Qvevri before moving to tank.

ELEVAGE: After one month of fermentation and maceration the wine is racked off into tanks for 60 days with additional lees contact. After this, the wine is racked again 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 sub-zone 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 2013, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, just over 300 cases produced.

