# Kakheti, Georgia





Grape Varieties	70% Rkatsiteli 30% Kisi
Winemaker	Thierry Fontannaz & Nugzar Ksovreli
Closure	Diam
ABV	13%
Residual Sugar	5.9g/L
Acidity	6.9g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

#### **PRODUCER**

Bedoba means 'Day of Luck'. Winemakers Nugzar Ksovreli and Thierry Fontannaz found inspiration in the history and legacy of the winery's founders, the Konchosvilli family, whose cellars date back to 1737. The label references the bishop Petre Konchoshvili, a prominent religious and political figure of the 19th century, and honours the long-standing relationship between the family and the church - 'koncho' means cross.

### **VINEYARDS**

Bedboba Orange is made from 70% Rkatsiteli and 30% Kisi, which are Georgian grape varieties with unique characteristics. The Rkatsiteli comes from 25 year old vines grown on 8 metres of blue slate soil. This lends the grapes a very strong personality and concentration. The Kisi grapes come from younger vineyards, planted closer to the hill in a cooler microclimate on limestone soil.

#### VINTAGE

Harvest was slightly delayed, with each block being harvested individually based on ripeness. The growing season was dry overall, with mild daytime temperatures and cool nights which helped to avoid any disease development.

## **VINIFICATION**

The Rkatsiteli was harvested at the end of October to achieve fully developed aromatics while the Kisi was harvested at the beginning of October to secure a distinct freshness. Both were harvested by hand. In the cellar, the Rkatsiteli went directly into qvevri amphoras as whole bunches. Fermentation was carried out with only indigenous yeasts, with regular punch downs. Following fermentation, the top of the qvevri was closed and the wine was stored until March of the following year. During this time, malolactic fermentation was carried out. In March, the wine was pressed and transferred to a new qvevri for ageing. About 10% of the wine was transferred to new oak barrels. The Kisi was fully destemmed and fermented at 16°C in stainless steel tanks, where the wine was filtered after alcoholic fermentation to prevent malolactic fermentation.

# **TASTING NOTES**

This wine mesmerizes with flavours of dried apricot, honey, orange peel, and wild herbs. It has a captivating texture and complexity.