



Grape Varieties	70% Rkatsiteli 30% Kisi
Winemaker	Thierry Fontannaz & Nugzar Ksovreli
Closure	Diam
ABV	13%
Residual Sugar	2.9g/L
Acidity	6.4g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

Bedoba, which translates to 'Day of Luck', is a Georgian winery primarily dedicated to making wines from the country's indigenous Saperavi grape, partially vinified in traditional qvevri vessels. The original winery, whose cellars date back to 1737, was founded by the Konchosvili family who had a close relationship with the church ('koncho' means cross). Winemakers Nugzar Ksovreli and Thierry Fontannaz honour this history on Bedoba's label, with the icon of Saint Nina, whose apostolic work has contributed to the spread of Christianity in Georgia.

VINEYARDS

Bedoba 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

The 2022 vintage in Kakheti encountered significant challenges, including hail, frequent spring rains, and droughts since July. Despite these adverse weather conditions, the wines produced are of high quality.

VINIFICATION

The Rkatsiteli grapes were harvested at the end of October to ensure fully developed aromatics, while the Kisi grapes were picked earlier in the month to preserve their characteristic freshness. Both varieties were hand-harvested. In the cellar, whole bunches of Rkatsiteli were placed directly into qvevri amphoras. Fermentation took place using only indigenous yeasts, with regular punch-downs throughout. After fermentation, the qvevri were sealed, and the wine was left to mature until March of the following year, during which time malolactic fermentation occurred. In March, the wine was pressed and transferred to a new qvevri for aging, with approximately 10% moved to new oak barrels. The Kisi grapes were fully destemmed and fermented in stainless steel tanks at 16°C. Following alcoholic fermentation, the wine was filtered to prevent malolactic fermentation.

TASTING NOTES

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