



Winemaker	Thierry Fontannaz & Nugzar Ksovreli
Closure	Diam
ABV	13%
Residual Sugar	2g/L
Acidity	4.5g/L
Wine pH	3.69
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan, Practising Organic

PRODUCER

Bedoba, which translates to 'Day of Luck', is a Georgian winery primarily dedicated to making wines from the countries indigenous Saperavi grape, partially vinified in traditional qvevri vessels. The original winery, whose cellars date back to 1737, was founded by the Konchosvilli 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 27 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 2023 growing season in Kakheti vineyards began with early hailstorms that reduced yields across several parcels. The remainder of the season was warm and stable, with sunny days and cool nights descending from the Caucasus helping to preserve freshness and aromatic intensity in the grapes. Lower yields produced smaller, more concentrated berries, contributing greater depth and texture to the wines. Vineyard conditions remained healthy throughout the season thanks to good airflow in the Alazani Valley and the region's well-drained slate and rocky soils.

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 and vinified separately. In the cellar, whole clusters of Rkatsiteli were placed directly into qvevri amphorae, where spontaneous fermentation with indigenous yeasts took place alongside regular punch-downs. Following fermentation, the qvevri were sealed and the wine remained on its skins until March of the following year, during which time malolactic fermentation occurred naturally. In March, the wine was pressed off the skins and transferred to a clean qvevri for further aging, with approximately 10% moved into new oak barrels. The Kisi grapes were fully destemmed and fermented separately in stainless steel tanks at 16°C. Following alcoholic fermentation, the wine was filtered to prevent malolactic conversion and aged on fine lees in stainless steel. The wines were then blended before bottling.

TASTING NOTES

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