



Grape Varieties	<b>70% Rkatsiteli</b> <b>30% Kisi</b>
Winemaker	<b>Thierry Fontannaz &amp; Nugzar</b>
Closure	<b>Diam</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>4.5g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.75</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

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

This wine is made from grapes sourced from vineyards located in the classic and traditional microzones of Kindzmarauli and Kvareli, in the Kakheti region. Bedoba White blend is made from 70% Rkatsiteli and 30% Kisi, which are Georgian grape varieties with unique characteristics. The Rkatsiteli comes from 25-year-old vines rooted in the region's characteristic black slate soil, which reaches a depth of eight meters. This lends the grapes a very strong personality and concentration and distinctive minerality to the wine. The Kisi grapes come from younger vineyards, planted closer to the hill in a cooler microclimate on limestone soil.

VINTAGE

The 2024 vintage saw the ideal ripening conditions, with just enough rainfall to support the vines. Sunny days and cool nights through the end of harvest allowed for gradual ripening and fully developed aromatics, while maintaining acidity and freshness in the grapes. The harvest started in September and finished at the end of November.

VINIFICATION

The Rkatsiteli and Kisi grapes were hand-harvested, fully destemmed and vinified separately on arrival at the winery. The Rkatsiteli was pressed, settled and fermented in Qvevri without skins, while the Kisi was cold soaked on skins for 24 hours before being pressed and fermented in stainless steel. Following alcoholic fermentation, around 20% of the Rkatsiteli was transferred to 500-litre French oak barrels for malolactic fermentation, with the remainder completing malolactic in Qvevri. The Kisi did not undergo malolactic fermentation. The final blend was aged for six months on fine lees in second- and third-use French oak barrels before bottling in April 2025.

TASTING NOTES

Bedoba White opens with notes of ripe pear, baked apple, honeycomb, toasted almonds, and subtle wild herbs. A gentle creaminess, refined oak, and the distinctive Qvevri texture lend depth and elegance to this layered wine.