



Winemaker	Thierry Fontannaz & Nugzar
Closure	Diam
ABV	13.5%
Residual Sugar	5.1g/L
Acidity	5.6g/L
Wine pH	3.68
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 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

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 2025 growing season was characterised by ideal ripening conditions, with unusually cool nights helping to preserve freshness and aromatic intensity. Harvest took place from mid-September to the end of October. The grapes remained in excellent sanitary condition throughout the season, resulting in fruit of exceptional quality.

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 skin contact, while the Kisi underwent a 24-hour cold soak on skins before being pressed and fermented in stainless-steel tanks. Following alcoholic fermentation, around 20% of the Rkatsiteli was transferred to 500-litre French oak barrels for malolactic fermentation, with the remainder completing malolactic fermentation in Qvevri. The Kisi did not undergo malolactic fermentation. The final blend was aged on its fine lees for six months in second- and third-fill French oak barrels before bottling in April 2026.

TASTING NOTES

Bedoba White opens with aromas of ripe pear, baked apple, honeycomb and toasted almonds, complemented by subtle wild herb notes. A creamy texture, well-integrated oak and the distinctive character of Qvevri ageing add depth and complexity to the palate.