



QVEVRIS KISI 2016

JSC Tbilvino, Kakheti, Georgia



eCommerce # 882480 | 12.5% alc./vol.

A nice, structured and very clean Georgian skin-contact white. Complex aromas of nectarine, ripe pear, peach, dried apricot and almond with hints of smoke and a touch of rowanberry marmalade candies. Full-bodied, dry and slightly oily on the palate.

History:

The story of the company begins in 1962, when one of the most powerful wine factories in the Soviet Union was launched— Tbilvino. For years the factory remained an essential part of the Soviet winemaking industry (90% of Georgian wines were made in this factory).

In the late 1990s it emerged as an independent wine company with new dynamic management, philosophy and approaches. Currently Tbilvino is again one of the largest, most awarded producers and exporters of high quality wines from Georgia.



Vinification:

Produced using traditional Kakhetian Qvevri technology where 100% of wine is fermented and macerated for 5-6 months on the skins in qvevri (clay vessel buried in the ground). Qvevri centuries-old technique included in UNESCO Intangible Cultural Heritage List. After bottling the wine is aged in the bottle for about 10 months.

Varieties: Kisi 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 12°C. Excellent companion to tapas or antipasti, shrimp salad or sushi. The wine will be perfect for consumption during 3-4 years.



International Qvevri Wine Competition, GE'18

GOLD