

**LOCATION:**

Georgia (country)
> Kakheti > Eniseli

VARIETY:

Rkatsiteli

WINEMAKER:

Mamuka Khurtsidze

**SCIENCE**

ABV: 14%

SUGARS: 1.8 g/L

TOTAL SO₂: 47 ppm

TOTAL ACIDITY: 5 g/L

Nine Oaks Rkatsiteli

EXPERIENCE

NAME: The Rkatsiteli grape is the most widely planted grape in Georgia and gets its name as a reference to the red step of the grape.

CHARACTER: A bright amber color expresses complex flavors and tannin. Savory citrus, persimmon, and kumquat introduce fleshier notes of pear and apricot. A slightly smoky, earthy flavor of incense and cedar come from the skins. Noticeable tannins, good freshness.

ENJOY WITH: Pairs well with many different cheeses. White meats and rich seafoods, Middle Eastern foods and spices, hummus.

BEST RESULTS: Chill to 52-58° F before opening. Treat it like a chilled red wine. Enjoy 10 to 20 minutes after decanting, red wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, naturally fermented without any additional yeast at a controlled temperature of 72° F. The grapes are left to macerate with their skins for up to 28 days in large 4000 L Qvevri before moving to tank.

ELEVAGE: After one month of fermentation and maceration the wine is racked off into tanks for 60 days with additional lees contact. After this, the wine is racked again to remove lees. Bottled after one year.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: A small amount of sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Practicing organic farming with wild grasses growing in the vineyards. No chemicals used, only copper and sulfur to protect the vines between April and August, organic fertilizers.

LAND: 2 hectares planted. Located at 1,300 feet a.s.l in the Kindzmarauli subzone bordered by the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mixed with red calcareous clays high in iron, called "cinamonic."

VINE: Young vines planted in 2013, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, less than 400 cases produced.

