



**LOCATION:**  
Georgia (country)  
> Kakheti > Eniseli

**VARIETY:**  
Kisi

**WINEMAKER:**  
Mamuka Khurtsidze



## SCIENCE

ABV: 13.9%  
SUGARS: 2.8 g/L  
TOTAL SO<sub>2</sub>: 39 ppm  
TOTAL ACIDITY: 5 g/L

# Nine Oaks Kisi

## EXPERIENCE

**NAME:** Little is known about Kisi's origins and history.

**CHARACTER:** The rich amber color expresses a floral character of herbal tea. The fruits are tropical with mango and exotic citrus. The nose is a combination of orange flowers, lemon balm, and fresh herbs. The palate is grippy with tannins and the finish is lingering.

**ENJOY WITH:** A versatile food wine, we like this with Indian curries and exotic flavors from the Mediterranean from Greece, Turkey, the Middle East, and North Africa.

**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 additional yeast, the grapes are left to macerate and ferment with their skins for up to 28 days in large 5600 liter Qvevri at a steady temperature of 72° F. Qvevri are handmade clay pots buried under ground.

**ELEVAGE:** After maceration, the wine is racked into a combination of Qvevri and steel tanks. During aging, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking some of the wine is moved into steel tanks and the rest moved to Qvevri. After 9 months, wine is moved to tank and bottled before the next year's harvest begins.

**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:** Organic farming with wild grasses growing in the vineyards. Ozonated water treatments (O<sub>3</sub>) minimize the need for copper and sulfur, protecting the vines and limiting the use of Bordeaux mixture which only happens between April and August. Only organic fertilizers.

**LAND:** 3.5 hectares planted at 1,300 feet a.s.l in the Kindzmarauli sub-zone 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, just over 300 cases produced.

