

Kisi-Khikhvi 2019

QVEVRI

Dry amber wine from Kakheti, Georgia



Marnaveli Statement:

Established in 2002, Marnaveli produces wine representing the most renowned regions in the country of Georgia.

Kakheti:

Nestled in the valleys of the Greater Caucasus mountains and the Tsiv-Gombori range, the Kakheti region of eastern Georgia is the country's most productive wine region. The surrounding mountains protect Kakheti from cooler climates to the north and provide ample diversity of vineyard sites and soil types.

Qvevri:

The Qvevri is a traditional Georgian winemaking vessel handcrafted from clay. The Qvevri is usually buried in the ground to provide natural temperature control. Wine fermentation and maturation can take place in the qvevri. White grapes will often undergo long periods of skin contact in qvevri to produce "amber" wines. Qvevri winemaking has been inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity.

Vinification:

Aromatic white grapes from the Kakheti region, Kisi and Khikhvi, were vinified separately in Qvevri. The grapes were destemmed and crushed directly into qvevri and inoculated with specially selected yeast. The natural fermentation temperature in qvevri ranged from 25-30°C (77-86°F), and the fermentation lasted for 5-7 days. Upon completion of fermentation, the qvevri was topped up and sealed. The wine continued to mature for 6 months with full skin contact. After 6 months, the wine was removed from qvevri, pressed and stored in stainless steel tanks to preserve fresh aromatics.

Tasting Notes:

Golden amber color with aromas of white cherry, baked peach, dried apricot, dried wildflowers, fresh walnuts and jasmine tea. The palate brings out fresh citrus and coriander spice flavors with fine tannins and substantial body.

Service Temperature: Lightly chilled 10-13°C (50-55°F)

Food Pairings: All types of cheeses, chickpea dishes, roasted chicken and pork, creamy and nutty sauces

Technical Information:

Grape Variety: 60% Kisi, 40% Khikhvi
Alcohol by Volume: 12.5%
Residual Sugar: 0.2 g/L
Titrateable Acidity: 6.3 g/L
pH: 3.32

