

Gravitas KISI–KHIKHVI 2022

Technical data

Style: Dry amber wine
Grapes: 50% Kisi ▪ 50% Khikhvi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2022
Alcohol: 13.0%
Total acidity: 4.7 g/L
Residual sugar: 1.2 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 months
Time in qvevri: 6 months
Bottles produced: 3,000

Vineyards

Altitude: 450 m above sea level
Vineyard age: 50 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Golden amber
Nose: Tropical fruit, ripe peach and melon
Palate: Well structured, with rounded tannins and bright acidity
Serving temperature: 12–14 °C