


# Gravitas KISI–KHIKHVI 2024

## Technical data

**Style:** Dry amber wine
**Grapes:** 50% Kisi ▪ 50% Khikhvi
**Appellation:** Kvareli, Kakheti, Georgia
**Vintage:** 2024
**Alcohol:** 13%
**Total acidity:** 4.0 g/L
**Residual sugar:** 3.7 g/L

## Winemaking

**Vinification:** Traditional fermentation in qvevri.
**Maceration:** 3 months
**Time in qvevri:** 6 months
**Bottles produced:** 4,000

## 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