

Agrida Kisi Qvevri 2019

100% Kisi

Kakheti, Georgia
Alcohol: 12.5%

Profile

The white has an amber color, sweet aromas of candied nuts, sweet spices. With pleasant tannins and acidity

Terroir

KISI is a less distributed grape variety of Kakheti providing high quality white wine. Kisi grape is believed to be a natural hybrid of the Mtsvane and Rkatsiteli varieties. The Kisi vines produce a relatively small number of grapes, which ripen mid-season. Both classical and traditional Georgian wines (amber/qvevri) produced from Kisi grapes have unforgettable aromas and flavors. Kisi grapevine prefers higher elevations and sloped vineyards both of which help preserve its natural aromatics. As of May 2021, AOC Kisi Magraani (Kakheti region) was legally defined.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: 100% skin contact, fermented for 6 months in qvevri, after that the wine was stored in the stainless steel tank at a controlled temperature.

Tasting notes

Lemon | Candied nuts | Sweet spices | Spices

Tips

Serving Temperature: 12° - 14°C

Decanting: 0 to 15 min

Food pairing: Pies - Salads - Green beans - Soups - Potato dish - cheese

When to drink: between now and 2026

