

ORANGE KISI

Kakheti, Georgia

Tiko Estate

Method & Production

The fruit was destemmed with the berries left uncrushed to preserve the natural fruit aromas, allowing for slow, controlled tannin and flavour extraction into two the same sizes qvevris. In one of them, they added seven percent whole bunch grapes. After fermentation, the wine was kept on the skins for 6 months. Naturally clarified and lightly filtered before being bottled.

Tasting Notes

Serious concentration, complexity, amplified aromatics, and depth of flavour going on here. Dried apricots and ripe peaches. Well rounded, with a sophisticated tannin structure, vibrant acidity, and a long honeyed finish.

“Amber in colour with kumquat, sun-dried apricot and marzipan on the nose, candied orange peel, dried peach and tangerine zest on the palate, supported by muscular but polished tannins, thanks to controlled extraction. Fantastic depth, the lovely dried apricot notes follow to the long finish.” **92 points, Sylvia Wu, Decanter (September 2022)**

Food Matching

Spicy dishes, seafood such as shellfish and salmon, aged hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Orange Wine										
TK0223	Orange Kisi	Kisi	2023	13.5%	Cork	6x0.75lt	No	No	Yes	Yes