



# 2024 CHELTI WINERY KISI

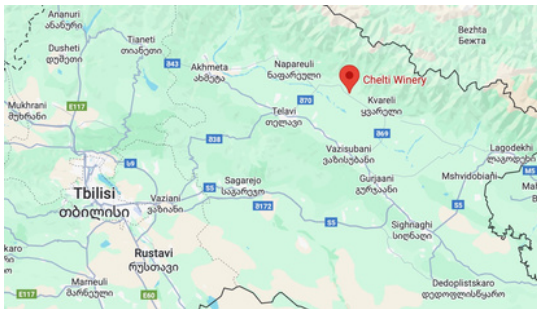
100% Kisi



**WINEMAKER**  
George Mirianashvili

## NOTES

A light straw-colored, distinguished by refined taste. Aroma is dominated by citrus tones.



## THE WINEMAKER

The history of Chelti Winery began a century ago. In the Shilda village, the ancestors of the Mirianashvili family built the first cellar and began expanding winemaking. This family tradition has never been broken. In 2001, given the family ties and superb Saperavi, George Mirianashvili left the capital city of Tbilisi to live out his dream of growing grapes, producing wine, and raising his children to become the next managers in this family's unbroken chain of Georgian winemaking. Located in the heart of the wine growing region of Kakheti, the 80 hectare property has been transformed into a winemaker's paradise where George to this day is involved in overseeing every aspect of the wine production process.

Chelti Winery is one the most recognized Georgian labels in the world having succeeded in the international market and gaining worldwide recognition through numerous competitions and exhibitions.

## ABOUT THE WINE

The kisi grapes were hand picked, crushed, destemmed, pressed, with the cooling of must and fermentation at a 14-16°C in steel tanks for 10 days.

2024 was quite difficult overall for the region. Spring was quite hot and lacked rain, while summer had heavy rainfall. Unfortunately, there was also hail that destroyed a large part of our region. The vineyards survived the hail, but September was also rainy, making it difficult for the grapes to ripen. The soil, which is full of stones, allowed the ground to retain warmth and help the grapes mature. Harvested a bit late, in the third week of September. The abundant rain also affected the yield, with a relatively larger harvest than usual. The acidity and sweetness in the berries were well-balanced, resulting in soft, pleasant, and fruity wines.

## THE VINEYARD

The vineyard is located on the family property, surrounding Chelti Winery, in Shilda at the lower South-Western slope of the Caucasus mountain range with an annual production that reaches 45,000 cases. The vineyard is committed to sustainable farming practices, which encompasses a comprehensive approach to environmental responsibility. The vineyard places a significant emphasis on manual labor, with approximately 90% of the vineyard's operations are carried out by skilled hands.

This hands-on approach extends to the harvesting process as well, where the entirety of the grapes are picked and sorted by hand.