



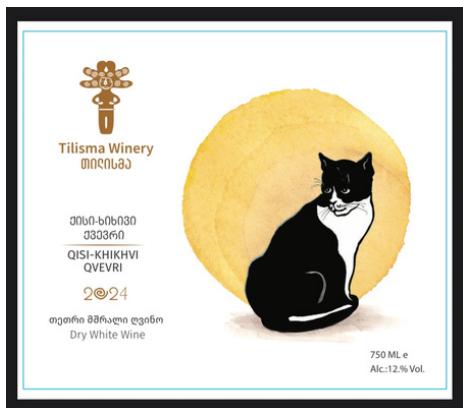
თილისმა  
TILISMA

## 2024 TILISMA KISI-KHikhvi

50% Khikhvi

30% Kisi

20% Mtsvane



### WINEMAKER

Ketevan Hubert

### NOTES

Highly aromatic wine, slightly dark for a white, crisp with lots of minerals, and high acidity. Notes of chamomile tea and fresh quince.



### THE WINEMAKER

Tilisma Winery is run by Ketevan Hubert, who transformed a piece of her family's vineyard into something genuinely modern, yet deeply Georgian. From the outside, the winery feels like a family estate, but step into their qvevri cellar, and you'll see the magic: old-school clay vessels, sitting quietly beneath the surface, gently fermenting the region's iconic grapes.

Tilisma is fully committed to organic farming, with their 7 hectares of vines hand-tended and harvested. The wines are made with minimal intervention, meaning what you taste is what the grape, and the land, intended. These wines are perfect for anyone looking to dive deeper into Georgia's unique winemaking culture. And the name "Tilisma"? It means "talisman", a nod to protection, mystery, and maybe a bit of winemaking magic.

### ABOUT THE WINE

Due to Kakheti's intensely hot and dry climate, along with traditional winemaking practices, wines are typically bold, high in alcohol and tannins. Tilisma wanted to make a more accessible and drinkable wine.

The 2024 Kisi-Khikhvi blends three grapes harvested together: 50% Khikhvi, 30% Kisi, 20% Mtsvane. Pressed together with wild yeast and with minimum skin contact, and fermented and aged in qvevri for 7 months. The result is a highly aromatic wine, slightly dark for a white, crisp with lots of minerals, and high acidity with notes of chamomile tea and fresh quince. A unique result for the region of Kakheti.

Despite lots of rain, 2024 was a good year in Kakheti. This vintage is representative of the versatility of these grapes and Tilisma's vision of gentler Kakhetian whites with less alcohol (12%), more acidity, and almost no tannins.

### THE VINEYARD

Kisi and Khikhvi are two native Kakhetian grape varieties that all but vanished after the phylloxera epidemic, Soviet industrialized farming practices, and post-Soviet agricultural ruination. Their comeback from near extinction is attributed to the unique quality of the wine they produce, yet like nearly every grape in Kakheti, have great potential to accumulate lots of sugar.

These grapes were planted together on a single, organic vineyard in 2018 in Velistsikhe, part of the Mukuzani appellation for saperavi, with a soil composition of clay with plenty of limestone. It provides a lovely minerality other micro-zones in the region do not.