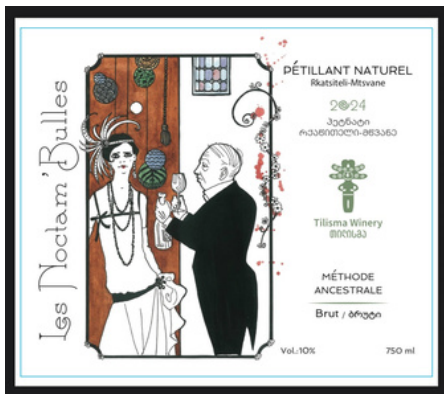




## 2024 TILISMA PET NAT

50% Mtsvane  
50% Rkatsiteli



### WINEMAKER

Ketevan Hubert

### NOTES

A brut wine, with a balance of minerals and fruitiness, aromas of citrus and green tea.



### 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

Georgia was the USSR's chief wine producer and made Soviet "champagne" from Shida Kartli grapes, which were well suited for sparkling wine. Pét-Nats, however, are a recent trend in Georgia and this wine was an experiment to see how adaptive Kakhetian grapes are for this method.

Due to this history, rkatsiteli remains the most cultivated grape in Georgia. It is a high-yielding, robust grape, typically associated with amber styled wines. Mtsvane is the next most popular white grape with six variations growing throughout the country. In the 19th century, Prince Ilia Chavchavadze popularized the trend of blending rkatsiteli and mtsvane together and making the wine without skin contact, a method referred to as "European style" in Georgia. The two grapes compliment each other as rkatsiteli has lots of body and texture while mtsvane is abundant with floral aromas.

Using the standard grape recipe of 50/50 in single-fermentation méthode ancestrale, entirely natural, fermentation stops in the bottle. The grapes were harvested early before acquiring too much sugar. This wine is brut, with a lovely balance of minerals and fruitiness, aromas of citrus and green tea. For the naysayers who claim you can't make Pét-Nats in Kakheti.

### THE VINEYARD

These grapes come from a 40 year-old organic vineyard in Velistsikhe near the Alazani River, which allows for more loam, gravel and clay, but still high mineral content, which is evident in the wine.