



2024 TILISMA ROSÉ

50% Saperavi
30% Rkatsiteli
20% Mtsvane



WINEMAKER

Ketevan Hubert

NOTES

A darker rosé with a harmony of fruits- strawberries and cherries- with green tea, and a bit of the petrol aroma.



THE WINEMAKER

Tilisma Winery is run by Ketevan Hubert, who transformed a piece of Ketevan's family 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

Associated more with western Georgia due to the wider cultivation of red grapes, rosé has a challenge with eastern Georgia's dominance of saperavi, which has a deep red pulp. Press the juice from the saperavi grape, it is still red. To make a rosé in Kakheti, Tilisma blends red and white grapes with three native varieties: saperavi, rkatsiteli, and mtsvane.

The 2024 Rosé was fermented with wild yeast and air-locked carbonic maceration in stainless tanks using whole bunches of grapes: 50% Saperavi, 30% Rkatsiteli, 20% Mtsvane. Aged in qvevri for 7 months. This wine was inspired by methods of red and white co-fermentation in Portugal. Carbonic maceration tends to make a more aromatic wine, and the red and white notes create a harmony of fruits- strawberries and cherries- with green tea, and a bit of the petrol aroma associated with riesling. This is not traditional at all and rather dark for a "rosé." At 12.5% alcohol, it is easy to drink.

THE VINEYARD

These grapes were planted together on a single 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.