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Georgia, lying on the crossroads of Europe and Asia, is sometimes referred to as “The Cradle of Wine” due to its 8,000-year-old winemaking history. Many of the ancient techniques are still in use today. Historically wines were fermented with skins, stems and all, in giant clay jars called qvevri, often buried in soil, where they remained for several months or even years in extreme cases. This lends the white wines a unique textural element; amber-hued with the breadth and depth of a red wine including an appealing tannin component, while the process reduces the need for sulphur additions. These wines have proved the inspiration behind today's burgeoning orange wine movement.

Georgia was one of the most important suppliers of wine to the Soviet Union, however as the relationship with Russia is now somewhat cooler than it was, these fascinating wines are becoming available to a wider audience. The Dugladze family have been making wine and spirits since 1904, and today have one of the most advanced wineries in country, allowing them to apply modern precision to the ancient techniques, making a superb range of beautifully presented wines which reflect Georgia's noble winemaking tradition.

Made from the robust white Rkatsiteli grape, grown on the dark clay soils of the Tibaani vineyards in the Kakheti region adjacent to Armenia and Azerbaijan, this is made in the traditional fashion with fermentation on skins and stems in qvevri, where it remains for around 3 months before bottling. The distinctive label is a tribute to traditional Georgian folk song – music and song play a significant role in Georgian drinking culture!

The wine itself is a fantastic value introduction to orange wine: full bodied, with intense, spiced peach, and complex dried apricot and smoke flavours. Exotic and mouthfilling with a dry, gently tannic finish, this can be drunk with a wide range of dishes, including roast chicken and mature cheeses. To get the most out of the wine, decant and serve just below room temperature; drinks well over the course of 3 days. So much complexity for the price.

