



ORGO



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Rkatsiteli (ra-ka-see-tell-ee) - 90 Points Wine & Spirits

REGION: Georgia / Kakheti

Orgo is a small artisan winery that is a project between the 4th Generation Georgian wine maker Gogi Dakishvili and his son Temur. All their grapes are sourced from older vines with 1.5 kg yield per vine. The Dakishvili's do the entire wine making process in large clay jars, called "qvevri", buried under the ground. UNESCO recognizes the Georgian qvevri as the the oldest wine making vessel in the world dating back 8,000 years. Orgo Rkatsiteli is a dry white/orange wine fermented and aged in Qvevri for 6 months, using skin contact for the entire period of the aging. The skin contact produces a dark orange or amber wine that is tannic. Open air fermentation, all native yeast, low sulfites, unfiltered, 4,000 btl.

TASTING NOTES

Lovely aromas and notes of dried apricot, raisins, sweet spices, black tea, dried flowers and walnuts, are followed by a full-bodied wine with grip and firm tannin.

FOOD PAIRING

A wine made to pair with food. Excellent with strong cheese, pork, turkey or even red meats.

POINTS OF DISTINCTION

- Unfiltered old vine Rkatsiteli
- Orange/Amber natural wine made in Qvevri (large clay jars)
- Dry, tannic; Feels like a red because 6 months of skin contact

"We strive to preserve the eternity of the sun in a bottle using the same way that our ancestors have done for 8,000 years. Our mission is to preserve older vines of Georgian varietals by making world class elegant qvevri wines" - Temur Dakishvili

