

BEDOBA ORANGE

Origin & Terroir

Bedoba Orange is a modern expression of Georgia's ancient winemaking culture, produced from a blend of 70% Rkatsiteli and 30% Kisi, two indigenous grape varieties deeply rooted in the history of Kakheti.

Vineyards

The Rkatsiteli comes from mature vineyards planted on deep black slate soils, ancient riverbed deposits that naturally limit vine vigor and produce concentrated fruit with remarkable character. The Kisi originates from cooler limestone sites, bringing freshness, aromatics, and elegance to the blend.

Winemaking

Part of the wine is fermented and matured in traditional buried Qvevri amphorae, the ancient Georgian clay vessels recognized by UNESCO as part of the Intangible Cultural Heritage of Humanity. Another portion matures in oak barrels, adding further texture and complexity while preserving the purity of the fruit.

Tasting Notes

The result is a structured and expressive amber wine with aromas of dried apricot, orange peel, wild mountain herbs, honey, and delicate spice. On the palate, Bedoba Orange combines freshness with gentle tannins and layered texture, offering both energy and depth.

Georgian Heritage

Bedoba Orange reflects the spirit of Georgian hospitality and the country's 8,000-year-old winemaking tradition, interpreted through a contemporary lens.

Food Pairing

Serve slightly chilled at around 14–16°C. Food pairings include roasted quail with saffron rice, grilled eggplant with pomegranate glaze, creamy goat cheese, or richly spiced vegetable dishes.