

BEDOBA ROSÉ

Origin & Terroir

Bedoba Rosé is produced from 100% Saperavi, one of Georgia's most celebrated indigenous grape varieties. The vineyards are located in Kakheti, the historic heart of Georgian viticulture, where warm days, cool nights, and diverse soils create ideal conditions for producing wines with freshness, character, and elegance.

Harvest & Vinification

The grapes are harvested entirely by hand at full maturity during the cool early morning hours and transported directly to the press. Only the free-run juice is used in order to preserve freshness and avoid excessive extraction of color and tannins from the skins. Cold fermentation takes place in stainless steel tanks to retain purity and aromatic precision. Around half of the wine undergoes malolactic fermentation, while a small portion matures in new French oak barrels, adding texture, structure, and complexity.

Tasting Notes

The result is an elegant and expressive rosé with aromas of wild strawberry, red currant, pomegranate, rose petals, and delicate fresh herbs. On the palate, Bedoba Rosé combines lively freshness with fine texture and bright fruit expression, creating a wine that is both vibrant and refined.

Georgian Heritage

Georgia is considered the cradle of viticulture, with more than 8,000 years of uninterrupted winemaking history. Ancient traditions such as Qvevri winemaking remain an important part of the country's living cultural heritage and continue to inspire the philosophy behind Bedoba wines.

Food Pairing

Serve chilled at around 10–12°C. Bedoba Rosé pairs beautifully with grilled prawns, Mediterranean salads, sushi, fresh goat cheese, and light summer dishes. Best enjoyed within 12 months of release.