

BEDOBA WHITE

Origin & Terroir

Bedoba White is produced from a blend of 70% Rkatsiteli and 30% Kisi, two distinctive Georgian grape varieties deeply connected to the country's 8,000-year-old winemaking tradition. The wine comes from vineyards located in Kakheti, the historic heart of Georgian viticulture.

Vineyards

The Rkatsiteli grapes originate from 25-year-old vineyards planted on deep black slate soils, ancient riverbed deposits that naturally restrict vine vigor and produce grapes with remarkable concentration and expression. The Kisi comes from younger vineyards planted on limestone soils in a cooler microclimate, bringing freshness, elegance, and aromatic lift to the final blend.

Winemaking

Part of the wine is fermented and matured in traditional buried Qvevri amphorae, while another portion ages in 500-liter oak barrels. This combination preserves the purity of the fruit while adding texture, gentle creaminess, and complexity. The result is a white wine that balances Georgian tradition with a modern sense of precision and elegance.

Tasting Notes

Bedoba White reveals aromas of ripe pear, baked apple, honeycomb, toasted almonds, and delicate wild herbs. On the palate, the wine is layered and structured, with refined oak influence, a subtle Qvevri texture, and a long, elegant finish.

Georgian Heritage

Georgia is widely regarded as the cradle of viticulture, where wine has been made continuously for over 8,000 years. The Qvevri amphora technique still used in the production of Bedoba White was recognized by UNESCO in 2013 as part of the Intangible Cultural Heritage of Humanity.

Food Pairing

Serve at around 16°C. Bedoba White pairs beautifully with roast chicken in lemon-thyme butter, seared scallops with parsnip purée, or aged Comté cheese with a touch of acacia honey.