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Glekhuri is Ready.

Khikhori Quevri, 2020
Wine of Georgia





# Khikhvi Qvevri, 2020

Teliani Valley, Glekhuri Wine of Kakheti, Georgia

**GRAPE** 

Khikhvi 100%

# TASTING NOTES APPEARANCE

The wine has an amber color with greenish tint.

#### **BOUQUET**

The wine is distinguished with strong, varietal aromas and notes of meadow flowers, ripe yellow fruits and spices.

#### **PALATE**

On the palate the wine is velvety and harmonious.

### **ABOUT THE WINE**

Dry white wine is made from Khikhvi grape variety with the Georgian traditional method, fermented in Qvevri. Ageing on the skins for 6 moth giving the wine its distinctive amber color, with greenish tint, delivers pronounced varietal aromas and notes of meadow flowers, ripe yellow fruits and spices.

# **GROWING AREA**

**LOCATION** 

Kakheti, Eastern part of Georgia.

# VINIFICATION

**HARVEST PERIOD** 

Mid October.

#### **FERMENTATION**

Skin contact alcoholic fermentation continues for 8-10 days.

#### SECONDARY FERMENTATION

Secondary fermentation process lasts for 14-18 days.

#### **MATURATION**

Once the fermentation is finished the wine continues to mature on skins for 6 additional month.

ALCOHOL 13% vol.

# **RECOMMENDATIONS**

#### **SERVING SUGGESTION**

The wine pears well salmon, cheese and salads.

#### SERVING TEMPERATURE

Best served at 15-17°C.

## AGEING POTENTIAL

The wine has a good ageing potential.