

Ioni SIV tHAT WINE IS Dialogue Between Marel ind nature. If so then the Highly skilled Georgian No make wine in Averris Are having a Really intent Inversation. The Grekhuri Journey searts with the Hallist My then can the maner see which grapes should come into the WEVris. Sometimes Kiss, Khikhur, tsueska, Saperavi here day the grapes spend in the grevris is a Dedicate and between clay and grape and skin and song only he must skilled makers, insused with the winemaking Tradition * millennia can tell That Precise Moments When TH vine is Ready THE Greyni is 15 Released Wooked and Glekhuri Khikhvi Qvevri, 2019 13%





Khikhvi Qvevri, 2019 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.

