

Teliani

VALLEY



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 months 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 months.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs well with salmon, cheese and salads.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has a good ageing potential.