

Teliani

VALLEY



Mtsvane Qvevri, 2019

Teliani Valley, Glekhuri

Wine of Kakheti, Georgia

GRAPE
Mtsvane 100%

TASTING NOTES

APPEARANCE

Mtsvane has a light-amber color.

BOUQUET

The wine has aromas of fruits and honey.

PALATE

The wine is characterized by full body and velvety tannin structure.

ABOUT THE WINE

Dry white wine "Mtsvane" is made from Mtsvane grape variety harvested in eastern Georgian vineyards, in Kakheti region. It is made with Georgian traditional method, fermented in Qvevri. Using skin contact gives the wine an amber color and pronounced aromas of fruits and honey. The wine has smooth, velvety tannin structure and a pleasant acidity.

GROWING AREA

LOCATION

Eastern Georgia, Kakheti region.

VINIFICATION

HARVEST PERIOD

Mid October.

FERMENTATION

Skin contact alcoholic fermentation continues for 10-12 days.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 16-18 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 pairs especially well with meat salads, beef and chicken.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has good ageing potential.