

ind say that wine is Dealogue Between Madi and ture. If so then the Higney skiezed Georgian all make wine in Overris are having a Really intendication. The Grekhari Journey scarts with the Handston is a proper should come the grevris. Sometimes Kuse, Khikhvi, tricska, Japanuk ling day the grapes spend in the quevris is a Deliphi ance Between clay and grape and skin and song the most skiezed makers, insused with the winemaking Trailing is Really.

Microd and Glekhuri The Order is Really.

Realstieli Quevri, 2021

Wine of Georgia





Rkatsiteli Qvevri, 2021

Teliani Valley, Glekhuri Wine of Kakheti, Georgia

GRAPE

Rkatsiteli 100%

TASTING NOTES APPEARANCE

Rkatsiteli wine is amber color.

BOUQUET

The wine has aromas of pears, dried yellow fruits and smooth notes of spices.

PALATE

On the palate wine is full-bodies and balanced.

ABOUT THE WINE

Dry white wine is made from Rkatsiteli grape variety grown in eastern Georgia, Kakheti region. It is made with Georgian traditional method, fermented in Qvevri. The wine has an amber color. Skin contact gives it complex and concentrated flavours of pears, yellow dried fruits and notes of spices, as well as full body and balanced, long aftertaste.

GROWING AREA

LOCATION

Grapeas are harvested in Kakheti region, Eastern Georgia.

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

Wine pears well chicken and roast beef stew.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has a good ageing potential.