

ind still that wine is Dialogue Between have an Ature. If so then the Higney skilled Georgian also make wine in averis are having a Really intension. The Greekhard Journey scarts with the Himst wing towers than maker see which grapes should come into the grevis. Sometimes Kiss, kaikard, tickska, appearability day the grapes spend in the grevis is a delicate ance between clay and grape and shin and song only his mit skilled makers, insused with the wivermaking training is Really.

Glekhuri
Richard and
Richard Querri, 2019
Wine of Georgia





Rkatsiteli Qvevri, 2019

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.