

Teliani

VALLEY



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-bodied 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

Grapevines 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 months.

ALCOHOL 13% vol.

RECOMMENDATIONS
SERVING SUGGESTION

Wine pairs well with chicken and roast beef stew.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has a good ageing potential.