

# Teliani

## VALLEY



## Aleksandrouli, 2020

### Teliani Valley, Glekhuri

### Wine of Racha, Georgia

#### GRAPE

Aleksandrouli 100%

#### TASTING NOTES

##### APPEARANCE

The wine has a dark ruby color.

##### BOUQUET

Aleksandrouli is distinguished with its distinctive varietal and sharply expressed aromas of red berry and cherry.

##### PALATE

On the palate the wine is smooth, velvety and has a long aftertaste.

#### ABOUT THE WINE

This wine is made from 100% Aleksandrouli grapes grown in Khvanchkara, Racha-Lechkhumi region. The wine is produced in Qvevri according to the traditional Georgian winemaking technology. The wine has a ruby colour and sharply expressed aromas of raspberry and black cherry. It is a full-bodied wine with a long and harmonious aftertaste.

#### GROWING AREA

##### LOCATION

Khvanchkara, Racha-Lechkhumi region.

#### VINIFICATION

##### HARVEST PERIOD

End of October.

##### FERMENTATION

Skin contact alcoholic fermentation continues for 10-12 days.

##### SECONDARY FERMENTATION

Secondary fermentation process lasts for 20-22 days.

##### MATURATION

Once the fermentation is finished the wine continues to mature for 8 additional month.

**ALCOHOL 12.5% vol.**

#### RECOMMENDATIONS

##### SERVING SUGGESTION

The wine pairs especially well with meat dishes.

##### SERVING TEMPERATURE

Best served at 12-14°C.

##### AGEING POTENTIAL

The wine has a good ageing potential.