

TECHNICAL DATA SHEET

RKATSITELI QVEVRI BOUQUET

Dry Amber Wine

Vintage: 2019



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Rkatsiteli 100%.

Region: Kakheti.

Altitude: 600 m above sea level.

Type of soil: Moderate rocky soil with limited fertility and good drainage.

Age of the vineyards: 10+

Grape yield for hectar: From 7 to 8 tones per ha.

Harvesting: Manual.

Bottle production: 10 000.

Vinification and aging: Pressing of destemmed and crushed grapes in Qvevry - clay amphoras of 1800 Litres. Fermented and matured in qvevri using age-old Georgian traditions for 6 months.

Organoleptic data: Light amber color with gold coloring. Rkatsiteli taste is distinctly present. A complex and impressive bouquet of dry herbs and flowers serves as a background for subtle aromas of oak and spice. The wine is quite subtle and smooth, saturated with soft and ripe tannins. The aftertaste is lingering.

Recommended serving temperature: 13-16°C.

Pairings: Serve with traditional Georgian fat meat dishes and fat cheese.