TECHNICAL DATA SHEET

MTSVANE

Dry White Wine Vintage: 2022

Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Kakhetian Mtsvane 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 8 to 10 tones per ha.

Harvesting: Manual.

Bottle production: 100 000+.

Vinification and aging: Grape juice was placed in stainless steel tanks for fermentation. After the fermentation the wine was placed in special tanks for the storage before bottling.

Organoleptic data: The varietal aroma is clearly felt in the wine, the tones of flowers, herbs, citrus are also felt. The wine has an above average acidity, which adds even more freshness to it.

Recommended serving temperature: 5-6°C.

Pairings: Serve with white poultry meat, fish, cheese.

