

TECHNICAL DATA SHEET

TSOLIKAURI Dry White Wine Vintage: 2022



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Tsolikauri 100%.

Region: Imereti.

Altitude: 300 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 11 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 wine is distinguished by the aroma of citrus and white fruits, with relatively high acidity and less body.

Recommended serving temperature: 5-6°C.

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