

TECHNICAL DATA SHEET

OJALESHI

Semi-sweet Red Wine

Vintage: 2022

Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Ojaleshi 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 6 to 6.5 tones per ha.

Harvesting: Manual.

Bottle production: 10 000.

Vinification and aging: Destemmed and crushed grapes were placed in stainless steel tanks with temperature control for fermentation. Fermentation was stopped by cooling method. Then wine was placed in special tanks and saved at -3 -5°C before bottling.

Organoleptic data: Deep ruby color. First one can feel Ojaleshi aroma distinctly. After that red fruit flavors are developed. Very well can be noticed ripe pomegranate, cherry and ripe blackberry aromas. Rich with tannins, full-bodied and very elegant at the same time; natural and nice sweetness and acidity match each other very harmonically. The aftertaste is very lingering with distinct red fruit taste.

Recommended serving temperature: 12-14°C.

Pairings: Serve with well-fried meat, fried vegetables, cheese, relatively rich fish dishes.

