

TECHNICAL DATA SHEET

USAKHELAURI **Semi-sweet Red Wine** **Vintage: 2022**



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Usakhelauri 100%.

Region: Racha-Lechkhumi.

Altitude: 500 m above sea level.

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

Age of the vineyards: 20+

Grape yield for hectar: From 5 to 7 tones per ha.

Harvesting: Manual.

Bottle production: 5 000.

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: Medium-bodied. Soft, natural tannins; natural acidity and sweetness make nice balanced taste. Then, red fruit and wood berries aromas are repeated. The aftertaste is very lingering and interesting.

Recommended serving temperature: 12-14°C.

Pairings: Serve with soft cheese, fruits and desserts.