

TECHNICAL DATA SHEET

KISI QVEVRI

Dry Amber Wine

Vintage: 2015



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Kisi 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: 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: Amber color. The wine has rich bouquet of flavor. At first there is felt the flavor of plants, fresh hay, dried white fruits, which are gradually opened-up. The taste of the wine is very extract, full, round and well developed. Acidity and alcohol are harmoniously balanced. The wine is rich with ripe and soft tannins. Aftertaste is smooth with a long finish.

Recommended serving temperature: 13-16°C.

Pairings: Serve with matured cheese, fried meat, barbeque, Georgian traditional dishes - Kubdari and Khachapuri.