

TECHNICAL DATA SHEET

TSOLIKAURI QVEVRI BOUQUET

Dry Amber Wine

Vintage: 2020

Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Tsolikauri 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 7 to 11 tones per ha.

Harvesting: Manual.

Bottle production: 3 000.

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. Rich and multifarious bouquet. Varietal aroma is felt distinctly. Then come the soft aromas of white fruit and spices. It is quite a complex wine. Light, pleasant tannins are well combined with fresh acidity, making the wine wonderfully lively and velvety.

Recommended serving temperature: 13-16°C.

Pairings: Serve with different types of matured cheese and fat meat dishes.

