

TECHNICAL DATA SHEET

RKATSITELI QVEVRI RESERVE

Dry Amber Wine

Vintage: 2018

Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Rkatsiteli 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 8 tones per ha.

Harvesting: Manual.

Bottle production: 15 000.

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: Dark ruby color. It has a very impressive and multifarious bouquet. Dry white fruit tones are interestingly opened-up. Apple, quince, dried melon and different spices harsh aromas are followed by soft oak flavors. Full-bodied high extract wine. Strong Rkatsiteli tannins and vivid, natural acidity make the wine harmonic and smooth. The after taste is lingering and catchy.

Recommended serving temperature: 13-16°C.

Pairings: Serve with fried meat, fried vegetables, cheese and fatty fish dishes.

