

# TECHNICAL DATA SHEET

## RKATSITELI QVEVRI UNFILTERED

**Dry Amber Wine**

**Vintage: 2021**



**Producer:** Tsinandali Old Cellar LLC.

**Production place:** Village Tsinandali, Telavi district, Georgia.

**Grape variety:** Rkatsiteli 100%.

**Region:** Kakheti.

**Altitude:** 700 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 7 to 8 tones per ha.

**Harvesting:** Manual.

**Bottle production:** 8 000.

**Vinification and aging:** Crushed grapes put in Qvevri. Fermented and aged on skins in Qvevri for 6 months. No sulfite was added during the production process.

**Organoleptic data:** Complex structure and multidimensional flavor characteristics of ripe apricots, honey, dried orange peel, walnuts, almonds and exotic spices. It has a full body, outstanding acidity and is born to be aged. This is a wine as natural as it can be with, hence little sediment may be present.

**Recommended serving temperature:** 10-13°C.

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