

# TECHNICAL DATA SHEET

## KHIKHVI QVEVRI BOUQUET

### Dry Amber Wine

Vintage: 2018



**Producer:** Tsinandali Old Cellar LLC.

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

**Grape variety:** Khikhvi 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:** 15+

**Grape yield for hectar:** From 5 to 6 tones per ha.

**Harvesting:** Manual.

**Bottle production:** 8 000.

**Vinification and aging:** The wine was first wildy fermented with aging on skins taken place for 6 months in Qvevri buried in the ground in cellar. It was further aged in bottles before its release to the market.

**Organoleptic data:** It has a very effective and varied bouquet. Interestingly develops tones of white dried fruit. A sharp aroma of apple, quince, dried melon and various spices.

**Recommended serving temperature:** 13-16°C.

**Pairings:** Serve with well-fried meat, vegetables, cheese, relatively rich fish dishes.