

# TECHNICAL DATA SHEET

## KISI QVEVRI BOUQUET

Dry Amber Wine

Vintage: 2017

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 bouquet is subtle and developed. First, Kisi aroma is dominant and then it is followed by soft oak flavor. Plant, dry herbs and wood aromas are well presented. Full-bodied, developed wine full of tannins. Acidity and alcohol are very well balanced. The aftertaste is lingering and interesting.

Recommended serving temperature: 13-16° C.

Pairings: Serve with matured cheese, meat dishes and traditional Georgian pastry.