

Rkatsiteli 2022

AGED IN OAK

Dry white wine from Kakheti, Georgia



Marnaveli Statement:

Established in 2002, Marnaveli produces wine representing the most renowned regions in the country of Georgia.

Kakheti:

Nestled in the valleys of the Greater Caucasus mountains and the Tsis-Gombori range, the Kakheti region of eastern Georgia is the country's most productive wine region. The surrounding mountains protect Kakheti from cooler climates to the north and provide ample diversity of vineyard sites and soil types.

Rkatsiteli:

The Rkatsiteli grape variety is Georgia's most planted and important white wine grape variety. Its characteristics are well-suited to a range of wine styles ranging from stainless steel, oak matured and skin-contact crafted in Qvevri. The name "Rka-tsiteli" refers to the tendency of the grape stems to turn red as the clusters ripen.

Vinification:

All grapes were hand-picked, and the healthiest clusters were carefully selected. The clusters were destemmed, crushed and gently pressed. To preserve and enhance the aromatic profile of the Rkatsiteli variety, the juice was clarified and inoculated with specially selected yeast.

Fermentation lasted about 7 days at a temperature of 12-14°C (54-57°F).

Malolactic conversion was suppressed to retain fresh characteristics. After fermentation, the wine was racked from the lees and transferred to 4th use French oak barrels where the wine matured for 6 months.

Tasting Notes:

Ripe apple, green melon, white peach and honeysuckle aromas intertwine with light hints of toast, hazelnut, vanilla and caramel. Creamy texture on the palate with ripe fruit flavors and lingering toasty finish.

Service Temperature: Lightly chilled 10-13°C (50-55°F)

Food Pairings: Young cheeses, creamy soups, buttery seafood dishes, roasted chicken, fried chicken and cream sauces.

Technical Information:

Grape Variety: 100% Rkatsiteli
Alcohol by Volume: 13.5%
Residual Sugar: 0.8 g/L
Titrateable Acidity: 4.4 g/L
pH: 3.51

