

Rkatsiteli 2022

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 Tsiv-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:

Top quality Ratsiteli grapes were collected from villages throughout the Kakheti wine region. 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).

After fermentation, the wine was racked from the lees and stored in stainless steel tanks before bottling.

Tasting Notes:

Delicate aromas of spring blossoms, meadow grass, juicy lemon, fresh apricot, crisp apple and pear. This wine has a smooth, round texture that is enlivened by zesty citrus notes on the palate. Light body and clean finish.

Service Temperature: Chilled 7-10°C (45-50°F)

Food Pairings: Young cheeses, fresh salads, shellfish, white-fleshed fish, herbed chicken and light cream sauces.

Technical Information:

Grape Variety: 100% Rkatsiteli

Alcohol by Volume: 13.0%

Residual Sugar: 1.4 g/L

Titrateable Acidity: 5.4 g/L

pH: 3.4

