

NAPAREULI WHITE



Varietal Composition: 90% Rkatsiteli, 10% Mtsvane

Wine Type: Dry White

Alc. %: 12.5 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Light golden color

Aromas: Tropical fruits, pears and melon

Palate: Balanced acidity and medium finish

Wine Classification: Appellation Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 3333 vines, 2 meters x 1.5 meters

Grape Yield per ha: 6-8 tonnes per ha (handpicked, selected)

Harvest Period: Late September

Soil Profile: Alluvial, Clay, Carbonate, Meadow Black

Residual Sugar: 2.3 g per liter

Total Acidity: 5.7 g per liter

Yeast: Selected yeast

Fermentation: In stainless steel for 2-3 weeks

Maturation: Partially matured in French barriques for 6 months on "sur lie" with regular batonnage.

Serving Temperature: 10-12 °C

Food Pairing: Buttery roast chicken, potted shrimps with garlic and olive oil, white chocolate.

Bottle Size: 0.75

Total Production: 35,000 Bottles

Aging Potential: 6-8 Years