

RKATSITELI QVEVRI



Varietal Composition: 100% Rkatsiteli

Wine Type: Dry White

Alc. %: 12.5 %

Origin: Saniore village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Amber

Aromas: Sweet spices and dried flowers

Palate: Medium bodied, long and lingering aftertaste

Wine Classification: Regional wine

Vineyard Elevation: 450-500 meters above sea level

Vineyard Density: 3,333 vines, 2 meters x 1.5 meters

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

Harvest Period: October (1st half)

Soil Profile: Alluvial, light clay, loamy, meadow black

Residual Sugar: 2 g per liter

Total Acidity: 5.1 g per liter

Yeast: Natural yeast (wild yeast)

Maceration: 6 months (skin contact)

Fermentation: 3 weeks in Qvevri

Serving Temperature: 14-16 °C

Food Pairing: Roasted chicken or duck with grilled corn, spiced meats, bean dip and smoked eggplant.

Bottle Size: 0.75

Total Production: 15,000 Bottles

Aging Potential: 10 Years