

TBILVINO

Kvevris (New) White dry wine

Variety: Rkatsiteli 100%

Place of production: Rkatsiteli grapes are sourced from the Kakheti region of Georgia from the principal micro-zones such as Kardenakhi, Tibaani, Tsinandali, Gurjaani and Napareuli.

Pressing: This traditional Georgian style of white wine is not pressed off the skins until 2-3 months after primary fermentation.

Fermentation: Traditionally fermented on the skins at the controlled temperature around 15/18°C.

Maceration: Considerable amount of time is spent with the skins for post-ferment maceration which helps the phenolic nature of the wine complex out into finer, more approachable structures.

Aging: From time to time we age a small percent in oak to add to the already deep complex character of this traditionally made wine.

Cellaring: With the complex tannin structure due to a long post-maceration period this wine will have huge cellaring potential. The wine will be perfect for consumption even after 20 years.

Tasting profile: This wine offers a deep and rich bouquet of pine, pear and quince.

Food pairing: Recommended with veal, mutton and barbeque.



Price FCA - \$2.35