



RKATSITELI QVEVRI 2013

L.t.d."Koncho&Co", Kakheti, Georgia

SAQ # 13604671 | 12.5% alc./vol.

Georgian Winery that has been first in Canada

The nose opens with lashings of stone fruit aromas with hints of sun dried flowers. The palate is an exuberance of apricot, ripe pear and orange peel, somewhat nutty with chalky texture, finishing long and full, with hazelnut and candied lemon. An excellent white that opens in the glass and you get something different every time you leave the wine rest in the glass. "Orange wine" in style but is a father of all orange wines and has so much more to offer.

Terroir:

Eastern Georgia, Internal Kakheti, Kvareli district in the South Caucasus at 400-500 m altitude in the Duruji river valley at the foothills of pristine Caucasus mountains surrounded by nature reserves and National parks. Carbonate soils consisting mostly from the alluvial black-blue slate several meters deep.



Vinification:

Produced using the traditional Georgian winemaking method, whereby a Qvevri is used, a clay vessel, lined with melted beeswax. In western Georgia they called Churi. After UNESCO recognized the "Qvevri" to be of cultural heritage to Georgia, the demand of these types of wines has increased every year.

Variety: Rkatsiteli 100%.

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 10-12°C with grilled chicken and spicy cheeses or as a meditation drink on its own.

