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## TSINANDALI TBILVINO WHITE DRY 2023

“Tsinandali” Mirco-zone

JSC Tbilvino, Kakheti, Georgia

LCBO # 26658 | 12.5 % alc./vol. | \$16.95 | Release: 08-Jun-2024



*Appellation controlled wine crafted from select grapes grown in Controlled Place of Origin: Tsinandali micro-zone, Kakheti region at ~450m altitude. Tsinandali wine perfectly preserves the aroma typical to Rkatsiteli and Mtsvane varieties, which are indigenous to Georgia. Medium-bodied and rich in the mouth with aromas of fresh grapes, quince and wildflowers' framed in crisp acidity and gentle vanilla notes that linger slowly away. Best consumed within three years of release but can age several years longer and be exceptionally nice.*

### History:

The story of the company begins in 1962, when one of the most powerful wine factories in the Soviet Union was launched – Tbilvino. For years the factory remained an essential part of the Soviet winemaking industry (90% of Georgian wines were made in this factory).

In the late 1990s it emerged as an independent wine company with new dynamic management, philosophy and approaches. Currently Tbilvino is again one of the largest, most awarded producers and exporters of high quality wines from Georgia.



### Vinification:

Fermented at temperature ~14°C in tanks. 10% of the wine aged in French oak barrels.

**Varieties:** Rkatsiteli 85%, Mtsvane 15%.

**Residual Sugar:** 5 g/L

**Serving suggestion and food pairing:** Serve at 12°C with light salads, grilled vegetables, chicken with citrus dressing, and steamed fish.

Michael Vaughan, Vintage Assessments'24

John Szabo, WineAlign'24

Natalie MacLean'24

89p & Best Buy

88p

88p & Best Value



natalie  
maclean  
wine reviews & ratings





## TSINANDALI TBILVINO WHITE DRY 2023

LCBO # 26658

# CANADIAN ACCOLADES

<p>Natalie MacLean '17 '21, '24</p>	 <p><b>On 2023 vintage:</b> Tbilvino Tsinandali 2023 is an amazing value, dry, medium-bodied 85% Rkatsiteli and 15% Mtsvane white wine blend at \$16. The Rkatsiteli and Mtsvane grapes are native to Georgia and give vibrant acidity to the wine with this example showing summer-kissed white florals, bright orchard fruit, spicy and citrus zest flavours crisp on the palate, Enjoy it chilled with fish and chips. Dry White food pairings: lemon herbed roast chicken, feta cheese, shellfish hotpot. <b>Score – 88p.</b></p> <p><b>On 2019 vintage:</b> From the Kakheti wine region, Tbilvino 2019 Tsinadali is a great value dry white wine (under \$16) produced from Rkatsiteli and Mtsvane grapes. The wine juice was fermented at cool temperatures and matured for three years or more to bring out the wine's subtle complexity. This example is a blend of 85% Rkatsiteli and 15% Mtsvane with ripe pear, stewed apples, lemon custard and nutty flavours balanced with bright acidity on the palate. Pour with veal or pork schnitzels. <b>Score – 88p.</b> Tsinandali food pairings: lemon herbed roast chicken, feta cheese, shellfish hotpot.</p> <p><b>On 2015 vintage:</b> Crisp and clean Georgian white wine with lemongrass and white grapefruit notes. This is a great wine to try if you love the racy acidity of Pinot Grigio. Pair with shellfish. Food pairings: lemon herbed roast chicken, feta cheese, shellfish hotpot. <b>Score – 88p.</b></p> <p><a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></p>
<p>Michael Vaughan '17, '24</p>	<p><b>On 2023 vintage:</b> Bright light straw colour. Attractive, fresh, very slightly spicy, gently floral, ripe apple-yellow-grapefruit nose. Dry, medium to medium-light bodied, very bright, fresh, apple-lemon-melon flavours with a lingering, crisp, harmonious, refreshing finish. This very tasty well-priced blend of Georgia's indigenous vitis vinifera Rkatsiteli and Mtsvane grapes has 11% alcohol and 2 g/L residual sugar with lot number 17.01.24 on the back label. To add complexity and mouthfeel, 10% was aged in French oak. Versatile and ready-to-drink, it is excellent with chicken, seafood and especially oysters. <b>Score – 89p, Recommended &amp; Best Buy.</b></p> <p><b>On 2015 vintage:</b> Extremely light straw colour. Slightly spicy, honeyed, ripe apple nose. Dry, medium-light to light bodied, slightly spicy, honeyed, lightish, apple-lemon-melon flavours with a crisp, unoaked finish. <a href="http://www.vintageassessments.com">www.vintageassessments.com</a></p>



John Szabo '17, '24	<p><b>On 2023 vintage:</b> Clean, fresh and fruity on the nose, vaguely reminiscent of viognier with its ripe orchard fruit, peach and nectarine, white flowers and fresh almonds, sweet grass and more, this is a lovely wine for the money. The palate turns more citric with crunchy acids on a dry, light-bodied frame (11% alcohol). It's the kind of wine to chill well and sip on the terrace or dock or while cooking. Impressive quality for the price. <b>Score – 88p, Value rating 5*</b>.</p> <p><b>On 2015 vintage:</b> This is an intriguing and flavourful wine for the money, fresh and characterful. Made from locals Rkatsiteli and Mtsvane, this unoaked white delivers attractive lemon and fresh sweet green herbal notes. Sulphur is a bit of a bother, but give this a swirl or two in the glass to blow it off. Drink now. Tasted July 2017. <b>Value Rating: **.</b> <a href="http://www.winealign.com">www.winealign.com</a></p>
Megha Jandhyala '24	<p><b>On 2023 vintage:</b> This is a blend of local varieties rkatsiteli and mtsvane from Kakheti, the largest and most well-known winemaking region in Georgia. It is a bit closed and flat aromatically but shows more flavour intensity on the palate, including notes of ripe apples, lemons, and vanilla. Slightly sweet and pleasantly rounded, with juicy acids, this is an easy-going wine that is ready to drink. <b>Score – 87p, Value rating 4*.</b> <a href="http://www.winealign.com">www.winealign.com</a></p>
Michael Godel '24	<p><b>On 2023 vintage:</b> From Kakheti in eastern Georgia made with the local rkatsiteli and mtsvane grown in the micro-zone of Tsinandali at 450m of elevation. A portion is aged in French wood to create texture, micro-oxidation and protection for some ability to age. A citric, yellow floral and mildly bees-waxy white blend that's quite easy, malleable and mellifluous in style. A gentle expression with mild oak texturizing and sweet acidity. Good with tangy, crumbly cheeses. Drink 2024-2026. <b>Score – 87p, Value rating 3*.</b> <a href="http://www.winealign.com">www.winealign.com</a></p>
Greg Hughes '18	<p><b>On 2015 vintage:</b> 80% Rkatsiteli and 20% Mtsvane from Kakheti, Georgia. Both these grapes tend to be used to make crisp, light, refreshing white wines with high acidity levels. Rkatsiteli has such high acid level, it tends to be picked very late. - way after other grapes (as late as mid-October). Mtsvane, apparently, means green/young as it is prized for its freshness. Rkatsiteli can be aged for a short period, however. It often picks up nutty and honeyed notes of oxidation.</p> <p>This one is still very fresh. Pale hues of white flecked green. The aromas are very bright and have a lot of fresh orchard fruit. Some florality throughout and a green herb note. It reminds me a lot of Garganega. It has a lot of white flower and peach/nectarine. Great acidity and length.</p> <p>What an interesting (and well priced) opportunity to try a region less commercially available in North America. These two grapes made up a significant portion of Soviet wine production throughout the 20th century. Some conjecture Rkatsiteli was once of the world's most plentiful varieties. <b>Score – 90p.</b> <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></p>
David Lawrason '17	<p><b>On 2015 vintage:</b> This is a nicely, bright, clean and fresh white from eastern Georgia. It shows vaguely floral aromas plus apple/pear fruit. Reminds me of pinot gris. It is light bodied with very lively, tart-edged, fresh acidity. Lemony on the finish. Something different and agreeable to bring it along to a summer soiree. Tasted August 2017. <b>Score – 87p.</b> <a href="http://www.winealign.com">www.winealign.com</a></p>