

Servicing Star Markets Locally

Tsarapi Qvevri Rkatsiteli 2016 PDO Micro-Zone Kardenakhi, Gurjaani district



eCommerce #802017 | 11.5% alc./vol. | \$26.05

Complex aroma of yellow fruits, rose petals and toasted almonds. First taste is soft and rich in mineral. Complex flavours with dried apricots, pears, sweet spices, light vanilla and coconut notes. Long and silky finish with soft and mature tannins.

History & Terroir:

Kardenakhi Winery is famous for the long history and record number of Qvevri (Qvevri, Kvevri) - 700, 1,000 tonnes combined capacity. Built in 1884 by a local prince, the winery is now 4 Ha of organically farmed vineyards (also renting local vineyards from small local farmers) crafting 250,000 bottles/using traditional Kakhetian methods.

Kardenakhi Micro- Zone is in the village of Kardenakhi, Gurjaani Region on the North-eastern slope of Tsiv-Gombori Ridge, on the right bank of the Alazani river. Moderately humid climate, with hot summers and moderately cold winters. Loamy-clay and stony-detritus carbonate sediments rocky soils.





Vinification:

Handpicked. Fermentation and aging proceeds in Qvevri for ~1.5 years, traditional Kakhetian way.>6 month in the bottle.

Variety: Rkatsiteli (Tsarapi) 100%

Residual sugar:2g/L

Serving suggestion and food pairing: Serve at 12ºC as an aperitif. Perfect accompaniment for Mediterranean fish, lightly seasoned grilled scallops and young soft cheeses.

