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RKATSITELI QVEVRI 2020

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

eCommerce # 889782 | 12.5% alc./vol. | \$24.95 *subject to change

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 form 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.

John Szabo, Megha Jandhyala, Michael Godel, WineAlign'25

90p

David Lawrason, WineAlign'25

89p



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CANADIAN ACCOLADES

John Szabo, 2025	<p>On 2020 vintage: Classic, skin-contact white wine profile here with its autumnal dried/bruised fruit, sweet dried orange peel and orange pekoe tea, walnuts and toasted almonds on a bone dry, gritty, tongue-resistant frame. Complexity is high to be sure, and the wine represents the qvevri category fairly and cleanly with just a touch of acetic acid poking through. A wine to serve with some fatty, salty protein, with no sweet elements present on the plate, also hard cheeses. Worth a look. Tasted April 2025.</p> <p>Score – 90p Value rating 5*. www.winealign.com</p>
Megha Jandhyala, 2025	<p>On 2020 vintage: This riveting amber-hued wine was made with Georgian indigenous grape variety, rkatsiteli. It spent some time in contact with its grape skins and was aged in qvevri, traditional earthenware or amphorae, processes that have lent the wine textural appeal. I really like how rounded, even mellifluous it feels on the palate, and the delicately granular sensation it leaves on the finish. Flavours of honeysuckle, dried citrus peel, ripe, even bruised apples, and tender apricots only add to its charm. I would serve this with khachapuri or an assortment of salty cheeses. Tasted April 2025.</p> <p>Score – 90p Value rating 5*. www.winealign.com</p>
Michael Godel, 2025	<p>On 2020 vintage: No doubt the ancients are responsible for the existence and the current torch bearers the preservation of such a style off wine, that being the local rkatsitelli variety with 3,000 years of experience under its belt. Dry as the desert amber white fermented and aged on skins in traditional Georgian pots called clay qvevris. The copper hue leads in the vein of tea, tannic and balmy, with desiccated fruit like orange, lemon and peach involved. Dry extract determines the drying mouthfeel and once again the wine is a true original and a fine example of the natural style come from away. Drink 2025-2028. Tasted April 2025.</p> <p>Score – 90p Value rating 4*. www.winealign.com</p>
David Lawrason, 2025	<p>On 2020 vintage: Amber Dry is another way of saying this is an orange wine, with skins macerating in the wine and drawing our orange colour and some gritty tannin. It was aged in terracotta clay 'quervi' amphorae lending a clay/concrete caste. The nose is quite soft with plum and gentle florals and hay. It is medium weight, firm but not austere, with a very dry tannic and somewhat bitter finish. The length is very good. Tasted April 2025.</p> <p>Score – 89p Value rating 4*. www.winealign.com</p>