

Timothée RKATSITELI–MTSVANE 2025

Technical data

Style: Dry amber wine
Grapes: 70% Rkatsiteli ▪ 30% Mtsvane
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2025
Alcohol: 12.0%
Total acidity: 5.3 g/L
Residual sugar: 3.6 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3–4 weeks
Time in qvevri: About six months
Bottles produced: 6,000

Vineyards

Altitude: 450 m above sea level
Vineyard age: 50 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Pale gold
Nose: Apple, apricot and fresh spring herbs
Palate: Medium-bodied, with bright acidity and a long finish
Serving temperature: 11–12 °C



Gravitas KISI–KHIKHVI 2025

Technical data

Style: Dry amber wine
Grapes: 50% Kisi ▪ 50% Khikhvi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2025
Alcohol: 13.0%
Total acidity: 4.7 g/L
Residual sugar: 1.2 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 6 months
Time in qvevri: 6 months
Bottles produced: 4,000

Vineyards

Altitude: 450 m above sea level
Vineyard age: 50 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Golden amber
Nose: Tropical fruit, ripe peach and melon
Palate: Well structured, with rounded tannins and bright acidity
Serving temperature: 12–14 °C



Udabno SAPERAVI 2024

Technical data

Style: Dry red wine
Grapes: 100% Saperavi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2024
Alcohol: 14.5%
Total acidity: 5.1 g/L
Residual sugar: 1.3 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 weeks
Time in qvevri: 9 months
Bottles produced: 3,000

Vineyards

Altitude: 450 m above sea level
Vineyard age: 50 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Purple
Nose: Sour cherry, ripe raspberry and other berries
Palate: Full-bodied, with silky tannins and a velvety finish.
Serving temperature: 15–17 °C