

Ambrosiac TAVKVERI 2022

Technical data

Style: Semi-dry rosé
Grapes: 100% Tavkveri
Appellation: Udabno, Kakheti, Georgia
Vintage: 2022
Alcohol: 11.5%
Total acidity: 6.6 g/L
Residual sugar: 15.7 g/L

Winemaking

Vinification: Classical vinification in stainless steel.
Maceration: No skin contact
Time in qvevri: No time in qvevri
Bottles produced: 2,000

Vineyards

Altitude: 950 m above sea level
Vineyard age: 25 years
Soil: Alluvial, potassium-rich sandy soils.

Tasting notes

Colour: Deep pink
Nose: Raspberry and spring field flowers
Palate: Bright acidity, a mineral character and a refreshing finish
Serving temperature: 11–13 °C