

Anthos RKATSITELI 2022

Technical data

Style: Dry amber qvevri wine
Grapes: 100% Rkatsiteli
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2022
Alcohol: 14.0%
Total acidity: 5.2 g/L
Residual sugar: 3.4 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 2 months
Time in qvevri: 6 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: Bright gold
Nose: Dried flowers, dried apple and freshly cut herbs
Palate: Balanced, with medium body and tannins
Serving temperature: 11–13 °C