

Inola RKATSITELI–KISI 2022

Technical data

Style: Dry amber wine
Grapes: 60% Rkatsiteli ▪ 40% Kisi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2022
Alcohol: 13.0%
Total acidity: 4.9 g/L
Residual sugar: 1.7 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 months
Time in qvevri: About six months
Bottles produced: 2,500

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 amber
Nose: Ripe peach, field flowers and tea
Palate: Structured and balanced, with a smooth finish
Serving temperature: 12–14 °C