

Timothée RKATSITELI–MTSVANE 2022

Technical data

Style: Dry amber wine
Grapes: 70% Rkatsiteli ▪ 30% Mtsvane
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2022
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: 5,000

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