

## Agrida Rkatsiteli Qvevri 2019

**100% Rkatsiteli**

**Kakheti, Georgia**  
**Alcohol: 12.5%**

### Profile

Complex wine with spices, dried flowers and apricots, toast and sweet tones (candied hazelnuts) in aftertaste. Toasted pine nuts, toasted almonds (like the ones you would put on a salad),. Nice wine with food pizza crust or crackers. Smokiness, even some nice creme brulee hints. Evolves well in the glass after some time. Very interesting!

### Terroir

Rkatsiteli, the name means "red stem" - is the indigenous and leading white grape variety in Georgia (43% of all vineyard plantings). Rkatsiteli is favoured because it is less finicky as to site and can accumulate relatively high sugars while retaining its acidity. Rkatsiteli is produced through both traditional Georgian and classical vinification methods. Rkatsiteli is predominantly vinified in a dry style, but it is also a main grape variety for fortified wine Kardenakhi PDO.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Fermentation:** 100% skin contact, fermented for 6 months in qvevri, after that the wine was stored in the stainless steel tank at a controlled temperature.

### Tasting notes

Dried apricots | Candied hazelnuts | Smokiness | Dried flowers | Spices

### Tips

**Serving Temperature:** 12° - 14°C

**Decanting:** 0 to 20 min

**Food pairing:** Pies - Salads - Green beans - Soups - Potato dish - cheese

**When to drink:** between now and 2026

