

Agrida Tvishi 2019 (Naturally semi-sweet White)

100% Tsolikouri

Tvishi, Racha-Lechkhumi, Georgia
Alcohol: 11.5%

Profile

Light golden color with greenish reflection, aromas of quince, pineapple and mint. A pleasant mineral smell. Crisp and clean aftertaste with fruity and floral aromas.

Terroir

Wine Tvishi (PDO) is made from the indigenous Tsolikouri grapes from the mountainous north-west part of Georgia. Microzone Tvishi includes 2 villages – Tvishi and Alpana. Wine "Tvishi" shall be made from the grapes of Tsolikouri from the mentioned villages, other varieties are prohibited. Sugar content in the grapes at the vintage – no less than 22%. No sugar substitutes and/or concentrated grape juice/syrup etc. are allowed in the production of wine Tvishi

Harvest & Winemaking

100% hand harvested at the end of October-beginning of November. Grapes are de-stemmed grapes are cooled down to 4-6°C and pressed in the press. The juice starts fermenting slowly at controlled temperature (15°C) in stainless steel tanks. When the juice reaches optimal sugar/acidity balance, fermentation is stopped by cooling to retain its natural sweetness and freshness. Afterwards wine is stored in refrigerated stainless steel tanks below 0°C (-2° - 3°C) before bottling

Tasting notes

Quince | Pineapple | Mint | Minerality | White Flowers

Tips

Serving Temperature: 8° - 10°C

Decanting: None

Food pairing: Fruit salads - Almonds - Biscuits - Light cakes - Ice cream

When to drink: between now and 2032

