



Alazani Valley

White Semi-Sweet Wine

Vinification: Stainless Steel

Region: Kakheti

Grape Variety: Rkatsiteli

Alcohol: 11.0%

Alazani Valley is a region in Georgia known for producing semi-sweet to sweet white wines made from the Rkatsiteli grape variety, often referred to as "White Alazani."

Appearance:

White Alazani Valley wine typically has a pale to medium straw-yellow color, with a slight golden or amber tint in some variations. The color may be influenced by the level of sweetness and aging.

Aromas:

Stone Fruits: You can expect rich and aromatic notes of ripe stone fruits, such as apricot, peach, and nectarine. These fruits are often a hallmark of White Alazani wine.

Floral: White Alazani Valley features floral aromas, including hints of white flowers, jasmine, and orange blossoms, providing a delicate and perfumed quality.

Honey: The wine may also have honeyed notes, reminiscent of sweet honeycomb or floral honey.

Flavor Profile:

Sweetness: The sweetness is well-balanced by the wine's natural acidity.

Body:

White Alazani Valley wine is generally light to medium-bodied, with a pleasant and unctuous mouthfeel due to its sweetness.

Finish:

The wine typically has a lingering and sweet finish, with the flavors of stone fruits and honey persisting on the palate.