



Rkatsiteli

White Dry Wine

Vinification: Stainless Steel

Region: Kakheti

Grape Variety: Rkatsiteli

Alcohol: 11.5%

Rkatsiteli is a white grape variety native to Georgia, known for producing crisp and refreshing white wines.

Appearance: Rkatsiteli wine has a pale to medium straw-yellow color in the glass, with some variations depending on the winemaking style and aging.

Aromas:

Citrus: Rkatsiteli wine exhibits bright and zesty citrus aromas. You can expect notes of lemon, lime, and grapefruit, which contribute to the wine's freshness.

Orchard Fruits: There may be hints of orchard fruits, such as green apple and pear, offering a touch of sweetness and juiciness.

Floral: Rkatsiteli can feature subtle floral notes, like white flowers or honeysuckle, providing a delicate aromatic aspect.

Flavor Profile:

Crisp Acidity: Rkatsiteli is known for its vibrant and refreshing acidity, making it a lively and quenching wine. The acidity enhances the wine's overall brightness.

Citrus Zest: On the palate, you'll often find a continuation of the citrus theme with flavors of lemon and lime zest, delivering a tangy and refreshing quality.

Green Apple: Green apple notes contribute to the wine's crisp and slightly tart character.

Body:

Rkatsiteli wine is typically light to medium-bodied, making it very approachable and suitable for various occasions, especially as a refreshing aperitif.

Finish:

Rkatsiteli wines often have a clean and crisp finish, with the zesty citrus and acidity leaving a refreshing impression on the palate.