

MTSVANE

2024

VARIETAL COMPOSITION ORIGIN

100% Mtsvane

Babaneuri, Akhmeta, Kakheti,
Altitude 500 m

HARVEST

Hand-picked from
10-year-old vines.

Harvest date:
27th of September

PRODUCTION

12500 Bottles

WINEMAKING

The handpicked grapes were crushed, destemmed, and gently pressed. The juice underwent 16 days of stabulation to enhance thiols and mouthfeel, then was clarified and fermented at 13–15°C for four weeks until dry. The wine was kept in a stainless-steel tank for 6 months and then slightly filtered prior bottling.

WINE DETAILS

Alcohol TA RS
12.6% 5.0g/l 1.00 g/l

SOIL CHARACTERISTIC

Alluvial soils, particularly moderately developed leptosols, are found along the gently inclined slopes and both banks of the Machareuli River.

TASTING NOTES

Uncorking our 2024 Mtsvane evokes the essence of Babaneuri village - fresh, vibrant, and exhilarating. Experience the lively aroma of wild sweet currants and a palate infused with mineral crispness.

WINEMAKERS

Giorgi Chychynadze

