

Rkatsiteli

2023

VARIETAL COMPOSITION ORIGIN

100% Rkatsiteli

Kurdghelauri, Tsinandali, Kakheti. Altitude 530m

HARVEST

Hand-picked from 41 years old vineyard

Harvest date:
23rd of September

WINEMAKING

Whole cluster pressed. Cold settled and racked after 3 days. 40% fermented in seasoned French oak barriques. Aged sur lie for 10 months and stirred regularly prior to being assembled. Naturally clarified and lightly filtered before bottling.

PRODUCTION

3500 Bottles

WINE DETAILS

Alcohol	TA	RS
13.2%	4.3 g/l	2.35 g/l

SOIL CHARACTERISTIC

Alluvial calcareous of great thickness, average skeletal loamy and sandy

TASTING NOTES

Tiko Estate Rkatsiteli 2023 evokes intense aromas of white peach, nectarine, and grapefruit combined with extended time on yeast lees lending complementary hints of crème brûlée.

WINEMAKERS

Giorgi Chyhcnadze

