

BRANDY IORI XO

Grape variety	Rkatsiteli 70% and Kakhuri Mtsvane 30%
Vineyard	Viticulture region of Kakheti
Minimum age of brandy distillate	20 years
Tasting notes	This dark amber colored wine brandy has unique aromas of coffee, chocolate, vanilla, almond, cigar and spices, velvety taste and full body with a long finish
Food pairing	It is a good digestive
Aging process	The brandy spirit is aged for a short time in new French (Limousin) oak barrels and then in barrels that have been used for at least 20 years, to acquire special warm tones
Method of production	Grapes are quickly and gently pressed in a pneumatic press, dry wine is obtained by fermentation of the self-flowing fraction of grape juice; In order to preserve the delicate aromas of the fruit, the wine is aged in a Charente type pot-still until the spring. The brandy is made by mixing several types of wine spirit, the youngest spirit from them is 20 years old. Quality control and tasting of each batch of spirit is done at all stages of brandy production
Alcohol	40%
Volume of the bottle	0.5L

