



MTSVANE QVEVRI

Classification	Regional Qvevri Amber Dry Wine
Grape variety	Kakhuri Mtsvane (100%)
Cultivation region	Kakheti, Kakheti micro-zone
Vineyard	Terroir "Madliani"
Vinification method	Ancient Georgian traditional Qvevri wine-making method
Aging process	4-6 month skin contact into the Qvevri, pressed wine aged then in French oak barrels for 6 months
Tasting notes	This amber colored wine has rich bouquet with the aromas of ripe fruited, white cherry, apricot and vanilla. It's full-bodied with perfectly balanced and refined taste, rich in velvety tannins and long aftertaste.
Food pairing	grilled white meat, mushrooms, hard cheeses, roasted nuts
Alcohol	13%
Volume of the bottle	0.75L

