



# BRANDY IORI VSOP

<b>Grape variety</b>	Rkatsiteli 70% and Kakhuri Mtsvane 30%
<b>Vineyard</b>	Viticulture region of Kakheti
<b>Minimum age of brandy distillate</b>	7 years
<b>Tasting notes</b>	Light golden colored brandy with hue of mahogany with chocolate and vanilla aromas and light cigar tones. The brandy has a refined and soft taste, a high structure with velvety tannins and a long mineral finish
<b>Food pairing</b>	It is a good digestive
<b>Aging process</b>	In French (Limousin) oak barrels
<b>Method of production</b>	Fermentation of grape juice is going in stainless steel tanks, fermented wine is double-distilled in a Charante-type pot still. Quality control and tasting of each batch of spirit is done at all stages of brandy production
<b>Alcohol</b>	40%
<b>Volume of the bottle</b>	0.5L

