

BENCHMARK WINES



Rkatsiteli

BRIEF OVERVIEW:

Classically fermented Rkatsiteli is pale straw-colored, sometimes pale, sometimes golden in hue. It is characterized by tones of quince, pear and citrus.

MEALS TO DRINK WITH:

Serve with light salads, Khachapuri, cheese.

Style: White dry

Varieties: 100% Rkatsiteli

Alcohol: 11,5-12 %

Titrated acidity: ≥4 g/l

Residual sugar: ≤4 g/l

Consumption temperature: +10°C +12°C

Aging potential: 2 years

