



Goruli Mtsvane

Kartli, Georgia

Kapistoni Winery

Kapistoni Wines Goruli Mtsvane

Product Number	Colour	Grape Variety	% ABV	Vessel	Notes
1082	Orange	Goruli Mtsvane	12.50 %	Qvevri	Old Vines



Sustainability

Following the Georgian traditional method, typical of the central Georgian region of Kartli, with a history dating back 8,000 years, on ecologically managed vineyards, many of which are 60 year old ungrafted sites.

Tasting note

It presents a light amber color. Its bouquet is a delightful blend of primary aromas, featuring yellow apples, apricots, and walnuts. On the palate, it reveals a dry and delicate tannin structure. This wine stands out for its characteristic, long-lasting natural wine feel, leaving a memorable impression.

Vinification

Goruli Mtsvane, a distinctive Georgian grape variety known for its aromatic complexity, is the star of this limited 2,000-bottle production. Grown in Okami, Saguramo at an elevation of 650 meters of a 3,000 vine / ha density in loamy soils. Following an October harvest, the grapes undergo 7-11 days of skin contact fermentation and 15-17 days of secondary malolactic fermentation. The wine then matures in Qvevri for 7 months, with manual natural filtration and periodic Qvevri transfers, resulting in a characterful wine.

Bottle format

810g 0,75l glass bottle with wax cover.

Closure

Natural Cork

Ingredients

Grapes, Sulphur Dioxide (SO2)

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