

Rkatsiteli

Kakheti, Georgia

Kapistoni Winery

Kapistoni Wines Rkatsiteli

Product Number	Colour	Grape Variety	% ABV	Vessel	Notes
1080	Orange	Rkatsiteli	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 displays a brilliant orange color and primary aromas of ripe yellow-fleshed peach, luscious apricot, and zesty kumquat peels. On the palate, it unfolds with subtle notes of peppery spice, herb-infused quinces, and finely grated orange zest, culminating in a lingering, light-tannic, flavorful finish.

Vinification

The most planted white grape variety in Georgia, Rkatsiteli, is harvested from old vines. After sorting at the winery, the grapes are crushed and fermented on the skins for nine months in Qvevri using native yeasts. Following alcoholic and malolactic fermentation, the wine matures for an additional six months in Qvevri. The skins and residue are then separated, and the wine is transferred to another Qvevri for further maturation, lasting three weeks. This process, repeated one or two times, constitutes natural filtration.

Bottle format

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

Closure

Natural Cork

Ingredients

Grapes, Sulphur Dioxide (SO2)