



Teliani VALLEY



KAKHURI No.8, 2019 Teliani Valley, Winery97 Wine of Kakheti, Georgia

GRAPE

Rkatsiteli 40%, Kakhuri Mtsvane 40%,
Khikhvi 10% and Kisi 10%

TASTING NOTES

APPEARANCE

White dry wine Kakhuri no.8 was made in a Georgian – Kakhetian traditional method, in stainless steel, with skin contact which gives the wine an amber colour.

BOUQUET

This wine has aromas of peach, dried fruit and spices.

PALATE

The wine is medium-bodied, It has a harmonious and balanced palate with soft tannins and a long aftertaste.

ABOUT THE WINE

Kakhuri NO.8 (Amber blend) is a blend of four indigenous white Georgian grape varieties – Rkatsiteli, Kakhuri Mtsvane, Khikhvi and Kisi, harvested from our vineyards planted at the foot of the Caucasus mountains in Kakheti, the eastern most region of Georgia. This unique blend of white grapes is aged on the skins for 6-months giving the wine its distinctive amber color. In addition to a lovely color, the skin-contact imbues the wine with distinctive aromas of dried peach, dried fruit, spices, fuller body and soft tannins.

GROWING AREA

LOCATION

Grapes harvested from our own vineyards, in Kakheti, Eastern Georgia. Rkatsiteli and Kakhuri Mtsvane grapes are from Manavi microzone, Kisi and Khikhvi grapes - from Akhmeta region. In total 7 hectares of Vineyards are used to make this unique style of wine.

VINIFICATION

HARVEST PERIOD

Mid-October

FERMENTATION

Skin contact alcoholic fermentation continues for 7-10 days.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 15 days (Malolactic).

MATURATION

Once the fermentation is finished the wine continues to mature on skins for 6 additional month.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs especially well with fish, cheese as well as grilled pork and chicken.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has high ageing potential.