



# Teliani

## VALLEY



### TSOLIKOURI, 2019

Teliani Valley, Winery97  
Wine of Imereti, Georgia

#### GRAPE

Tsolikouri

#### TASTING NOTES

##### APPEARANCE

Tsolikouri wine has a light-lemon color with greenish tint.

##### BOUQUET

The wine has aromas of yellow and tropical fruit and refreshing finish.

##### PALATE

The wine is characterized by pleasant, balanced acidity and a light body.

#### ABOUT THE WINE

This wine is made from Tsolikouri (tso-lee-ko-oo-ree) grapes, harvested from western Georgian vineyards in Imereti region. It is fermented in stainless steel. The combination of the regions elevation, yet more humid climate and stable sunshine hours, creates a wine characterized by balanced acidity and a light body, with a light hay color and radiance. Primary aromas include a complex mix of citrus (yellow lemon) and grapefruit. This is a great example of refreshing and driven wine of Georgia.

#### GROWING AREA

##### LOCATION

Highest quality grapes, grown in Imereti Region, Western Georgia.

#### VINIFICATION

##### FERMENTATION

Fermentation process continues for 22 days in stainless steel.

##### SECONDARY FERMENTATION

None.

##### MATURATION

Stainless steel.

ALCOHOL 12.5% vol.

#### RECOMMENDATIONS

##### SERVING SUGGESTION

This is a very versatile wine but pairs especial well with salads, Chicken, and poultry.

##### SERVING TEMPERATURE

Best served at 12-15°C.

##### AGEING POTENTIAL

Drink the wine young.