



Teliani

VALLEY



TSOLIKOURI, 2021

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.