



## SINGLE VINEYARD RANGE

*Grapes used to produce Single Vineyard Range wines are sourced entirely from dedicated areas of estate owned Kondoli Vineyards, where grape yield is each year artificially limited to no more than 6-7 tons per hectare, in order to increase the quality of remaining fruit.*

*Interestingly, Kondoli Vineyards were first mentioned as the source of noble wines in 1742 by the famous Georgian bibliographer Vakhushti Batonishvili in his book "Life of Georgia", and since almost three centuries have been the benchmark of quality, reflecting the best of Kakheti region.*

## KONDOLI VINEYARDS RKATSITELI

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: Kondoli Vineyards

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Grape yield: 6-7 ton/hectare

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Varietal composition: Rkatsiteli 100%

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Wine type: White dry

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Alcohol by volume: 14%

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Residual sugar & Total acidity: <4 g/l; 5 g/l

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Nutrition Facts (per 100ml): 340 kJ/81 kcal; Contains Sulfites

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Cellaring: Enjoy now, but will benefit by few years of aging

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## VINIFICATION

Selected block Rkatsiteli K.05 from Kondoli Vineyards has been green harvested during the first days of véraison in August, to artificially reduce the grape yield down to 7 tons per hectare, thereby increasing the overall quality and concentration of the remaining fruit. At the end of September, grapes were hand-harvested in small boxes, hand-sorted at our winery, followed by full bunched pressing in the pneumatic press. Fermentation has been carried out by indigenous yeasts, 35% in new French oak barriques, 35% in old and 30% in stainless steel tanks to retain the freshness. Hand stirring was applied throughout 9 months of barrique aging for full flavor and aroma integration. Blending has been performed after 12 months of aging. Minimum filtering and bottling completed the process.

## TASTING NOTES

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Color: A light gold with greenish hue.

Aromas: Fragrant and fruity nose is full and ripe with bright notes of melon and underlying aromas of white vineyard peach.

Palate: Touch of toasted bread and sweet spices continue into a lingering finish with light minerality.

Food Pairing: Serve with matured cheese, fish or poultry dishes at a temperature of 10-12°C.

