

Rkaciteli Special Selection

... vintage 2018



Variety: Rkaciteli 2018- 100%

Alc: 13.11 %

Total acid: 5.17 g/l

Ph: 3.24

Sugar: 5.36 g/l

Annual production: 15,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 13-15°C

Tasting notes

- Colour: Lemon colour with vibrant green brilliance
- Bouquet: Gentle, yet complex aromas laced with fresh apples, melon, nuts and tropical fruits aromas
- Palate: Crisp acidity, fresh taste, medium body and very pleasant finish

Cultivation

- Planted surface: 10 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Vertisols (Smolnik)
- Average age of the vines: 25 years
- Rainfall: 250-300 l/m²
- Sunny days: 210 days
- Harvesting period: Middle of September



Tikves Wine Region

