

Mtsvane & Rkatsiteli

Dry White, 2024



PRODUCT INFORMATION

| Wine Name | Mtsvane - Rkatsiteli |
|--------------------------|-----------------------|
| <u>Producer</u> | Ambrosia Winery |
| Wine Type | White Dry Wine |
| <u>Varietal</u> | Mtsvane - Rkatsiteli |
| <u>Vintage</u> | 2024 |
| <u>Harvest Dates</u> | 22.09.2024 |
| Bottling Date | 17.03.2025 |
| <u>Fermentation Type</u> | Stainless Steel Tanks |
| <u>Packaging Type</u> | Glass Bottle |
| Store at | 5-15°C |
| Serve at | 8-12°C |

Winemaking process

Following gentle crushing and destemming, the must undergoes a delicate pressing, releasing free-run juice that is cold-settled at 10°C for 48 hours. The clarified juice is then carefully racked off the lees, enhancing the purity and finesse of the final wine. Fermentation is carried out in temperature-controlled tanks, using selected yeasts to preserve varietal character and aromatic expression.

The wine then matures on fine lees for five months, enhancing texture and subtle complexity. To ensure clarity and stability, the wine is fined, filtered and cold stabilized. A final filtration refines the wine, contributing to a smooth and harmonious texture.

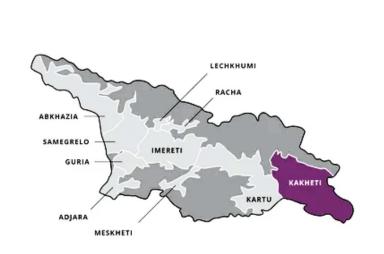
<u>Tasting notes</u>

The wine is straw-colored with a subtle green hue. The aroma opens with a vibrant blend of citrus and tropical fruit notes, notably passionfruit, grapefruit, lime, apple and guava, accompanied by subtle hints of mango, pineapple, and boxwood, with a soft touch of peach.

On the palate, it is crisp and refreshing, with a lively acidity that enhances its citrus profile. The mid-palate reveals a harmonious balance of fruit and minerality, leading to a clean and persistent finish.

Food and wine pairing guide

Pairs exquisitely with a range of fare. Fish and seafood, tender white meat, poultry, creamy soft cheeses, crisp vegetable-based g dishes, light salads, and delicately seasoned pastas are all Al beautifully complemented by its vibrant fruit notes and a balanced acidity.



Country of origin:
Georgia
Geographical area:
~Tsinandali
Climate:
Moderately humid
Geographical Indication
PDO:
~ Tsinandali

Soils:
Brown meadow, with significant thickness.