




Chateau Svanidze Rkatsiteli Qvevri 2019


£29.90

 Orange Wine


LESS THAN 6 REMAINING

Exceptional representation of natural
Georgian Qvevri wine!-  X 1 £29.90 +

ADD TO BAG

 Free delivery on
orders over £100

A symphony in the glass!

 [Georgia](#) , [Kakheti Region](#) Dry 13% Alcohol [Rkatsiteli Grape](#) 2019

Busy on the palate, unmediated and natural in its flavour profile, Rkatsiteli Qvevri is a symphony in the glass. With aromas of stone fruits and hints of sun dried flowers, Rkatsiteli's taste profile follows, with a noticeably acidic yet balanced full flavour profile and good body. Complex notes of orange peel, apricots, spices & honey follow due to the traditional Georgian qvevri method; with somewhat nutty, earthy texture, finishing long and full.

How to serve it:
10-12 C**Pairs well with:**
Chicken, Salads, Robust fish

About this product



Chateau Svanidze

In the heart of Kakheti region, near Signagi overlooking the great Caucasus Mountain range lies Château Svanidze, with over 100 hectares of organic vineyards. Exhibiting the delights of traditional Georgia with idyllic landscapes and seriously traditional winemaking, Chateau Svanidze are balancing their vinous stories, rich with the ancient culture of Georgian winemaking, with a modernity, bringing a uniqueness and approachability to their wines.

FIND OUT MORE



Kakheti Region

In the eastern part of Georgia, nestled in the foothills of the Caucasus, lies the Kakheti region; a particularly dry area of Georgia with dark-coloured red-ish iron rich soil where location and climatic conditions play an essential role in the terroir. Vineyards are cultivated at an altitude of 250-800 meters above sea level, with either humid subtropical or continental climates dominating local microclimates. The combination of dry air from the Caspian Sea coupled with moist air masses drifting in from the Black Sea and cool downdrafts sliding off the mountains creates a unique oenological landscape like no other.

FIND OUT MORE



Rkatsiteli Grape

In the heart of Kakheti region, near Signagi overlooking the great Caucasus Mountain range lies Château Svanidze, with over 100 hectares of organic vineyards. Exhibiting the delights of traditional Georgia with idyllic landscapes and seriously traditional winemaking, Chateau Svanidze are balancing their vinous stories, rich with the ancient culture of Georgian winemaking, with a modernity, bringing a uniqueness and approachability to their wines.


FIND OUT MORE



PRODUCT DETAILS

Winemaking Notes:

This award-winning wine is produced in limited quantities. With vines minimally cultivated. Paying constant attention to preserving the natural biodiversity of Svanidze's vineyards. This commitment is continued throughout all harmonic grape picking and processing routines. With all of Svanidze's wines combining traditionality and modernity. Grapes are carefully picked, crushed and fermented in qvevri (enormous hand-made earthenware urns buried into the ground) where they provide a more neutral winemaking vessel in which the Rkatsiteli grape can ferment, breathe and evolve. With grapes left on their skins for months, the result is an amber coloured, macerated 'orange' wine. A wine that's becoming increasingly popular. In this method, white grapes are treated as red, extracting more aromas and tannins and adding complexity.

 Orange Wine 2019 Ready [Georgia](#) , [Kakheti Region](#) Dry 13% Alcohol [Rkatsiteli Grape](#) [Chateau Svanidze](#)

You May Also Like



Askaneli Rkatsiteli Qvevri 2019

£11.90

Reviews


There are no reviews yet.

Be the first to review "Chateau Svanidze Rkatsiteli Qvevri 2019"

You must be [logged in](#) to post a review.

GARDABANI

Your Italian and Georgian friend

 116 Pall Mall, SW1Y 5ED, London, UK +44 20 7101 0669 privateclients@gardabani.com

NEED HELP?

[Contact Us](#)[Shipping Services](#)[Payment Options](#)[Return Policy](#)[FAQs](#)

THE COMPANY

[About Gardabani Wines](#)[Privacy & Cookies](#)[Terms & Conditions](#)[Drink Responsibly](#)

FIND US ON

 Facebook Twitter Instagram

SIGN UP FOR GARDABANI UPDATES

By entering your email address below, you consent to receiving our newsletter with access to our latest collections, events and initiatives. More details on this are provided in our [Privacy Policy](#)

Email Address