

Chelti Khikhvi Qvevri 2019

Tasting Note

The wine has light amber color, characterized by aroma of ripe apricot, honey and spices. It has long-lasting and harmonious taste, integrated tannin and acidity.

Food Pairing Suggestions

Roasted chicken and veggies. Lightly spiced and slow-cooked lamb shoulder, biryani, smoky baba ghanoush dip, or aubergine and walnuts. Goes very well with a nice Stilton.

Vineyard & Winemaking

This Dry amber or orange wine is made from “Khikhvi” variety of grapes according to Kakhetian traditional technology in “Qvevri” (clay vessel). This natural wine is produced with the minimal intervention of the winemaker. Fermented with wild yeast – without adding cultured yeast.

Producer Profile:

Chelti Winery are one of Georgia's finest family-owned wineries whose wines receive multiple awards each vintage. The history of the winery can be traced back to the last century when the ancestors of the Marianashvili family built their first wine cellars, now, Giorgi and his children Ana and Andria head up the winemaking and operations.



AT A GLANCE

Winemaker:	Giorgi Mirianashvili
Region:	Kakheti, Georgia
Blend:	100% Khikhvi
ABV:	13.0% abv
Style:	Dry
Body:	Full-bodied
Residual Sugar:	2.35 g/L
SKU:	GE0405
Format:	75cl

Vegan

Wine contains sulphites