

TELAVURI

Dry White Table Wine

Grape variety:	White local grapes
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Dry white

Vinification

Grapes are hand-picked at the optimum of their maturity. After soft de-stemming the grapes are gently pressed in pneumatic press. Fermentation takes place in stainless steel tanks at controlled temperature (16-18°C) for 3-4 weeks, which is followed by further refinement in the cellar.

Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local grapes, predominantly Rkatsiteli, grown on the right bank of the Alazani river. The light straw color wine has fine fruity aromas and pleasant taste with refreshing finish.

Food matching

Is great with traditional lamb and veal dishes, also goes well with poultry and vegetable salads. Serve at 8-12°C.



TELAVURI

Medium Dry White Wine

Grape variety:	White local grapes
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Medium dry white

Vinification

Grapes are hand-picked at the optimum of their maturity. After soft De-stemming, fermentation takes place in stainless steel tanks at controlled temperature (16-18°C). When the fermenting juice reaches optimum sugar/acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local grapes, predominantly Rkatsiteli, grown on the both banks of the Alazani river. The wine is of a light-straw color. The light touch of sweetness and sourness enhances mild and fresh aftertaste.

Food matching

Is great with vegetable dishes and salads, as well as to all type of pastry. Serve at 8-10°C.



TELAVURI

Medium Sweet White Wine

Grape variety:	White local grapes
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Medium-sweet white

Vinification

Grapes are hand-picked at the optimum of their maturity. After soft De-stemming, fermentation takes place in stainless steel tanks at controlled temperature (16-18°C). When the fermenting juice reaches optimum sugar/acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local grapes, predominantly Rkatsiteli, grown on the both banks of the Alazani river. The wine is of a light-straw color. The nice balance of sweetness and acidity keeps it liveliness and the enables harmonious and pleasant taste.

Food matching

Is great with fruity salads and cakes, as well as to strong flavor soft cheese. Serve at 8-10°C.

