



SINGLE VINEYARD RANGE

Grapes used to produce Single Vineyard Range wines are sourced entirely from dedicated areas of estate owned Kondoli Vineyards, where grape yield is each year artificially limited to no more than 6-7 tons per hectare, in order to increase the quality of remaining fruit.

Interestingly, Kondoli Vineyards were first mentioned as the source of noble wines in 1742 by the famous Georgian bibliographer Vakhushti Batonishvili in his book "Life of Georgia", and since almost three centuries have been the benchmark of quality, reflecting the best of Kakheti region.

KONDOLI VINEYARDS MTSVANE-KISI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 6-7 ton/hectare

Varietal composition: Mtsvane 50%; Kisi 50%

Wine type: White dry

Alcohol by volume: 13%

Residual sugar & Total acidity: <4 g/l; 6 g/l

Nutrition Facts (per 100ml): 317 kJ/76 kcal; Contains Sulfites

Cellaring: Enjoy now, but will benefit by few years of aging



VINIFICATION

Selected blocks of Mtsvane and Kisi from our Kondoli Vineyards have been green harvested during the first days of véraison in August, to artificially reduce the grape yield down to 7 tons per hectare, thereby increasing the overall quality and concentration of the remaining fruit. At the end of September, grapes were hand-harvested in small boxes, hand-sorted at our winery and chilled down before pressing in a pneumatic press. After settling the juice, fermentation was carried out by indigenous yeasts presented on the grape skins at 13-14°C to maintain natural aromas. On completion of fermentation, tanks were topped and hand stirred during 6 months for the full integration of flavor and aroma. Minimum filtering during bottling and 4 months of bottle aging completed the process.

TASTING NOTES

Color: A light gold with greenish hue.

Aromas: Two native varieties compose a natural marriage of white flower blossom from Mtsvane, and persistent and sapid fruit notes from Kisi.

Palate: The palate is smooth and velvety, refined, and elegant with a lingering finish.

Food Pairing: Serve as an aperitif or with various vegetarian dishes at a temperature of 10-12°C.