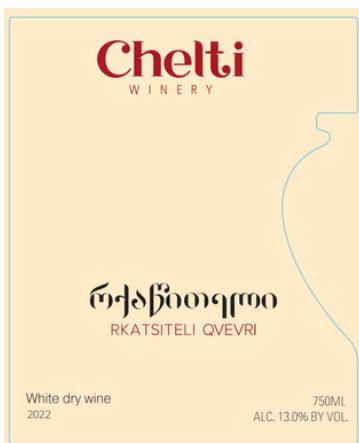


2023 CHELTI WINERY RKATSITELI

100% Rkatsiteli

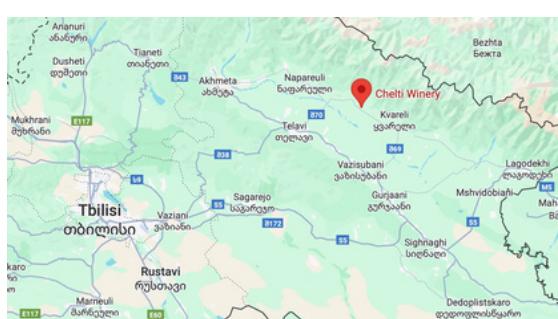


WINEMAKER

George Mirianashvili

NOTES

An amber color. Characterized by aroma of pear, honey, and spices. It has a long-lasting and harmonious taste, with integrated tannin and acidity.



THE WINEMAKER

The history of Chelti Winery began a century ago. In the Shilda village, the ancestors of the Mirianashvili family built the first cellar and began expanding winemaking. This family tradition has never been broken. In 2001, given the family ties and superb Saperavi, George Mirianashvili left the capital city of Tbilisi to live out his dream of growing grapes, producing wine, and raising his children to become the next managers in this family's unbroken chain of Georgian winemaking. Located in the heart of the wine growing region of Kakheti, the 80 hectare property has been transformed into a winemaker's paradise where George to this day is involved in overseeing every aspect of the wine production process.

Chelti Winery is one of the most recognized Georgian labels in the world having succeeded in the international market and gaining worldwide recognition through numerous competitions and exhibitions.

ABOUT THE WINE

The rkatsiteli grapes were hand picked, crushed and destemmed, and fermented with wild yeast for 10 days in qvevri (clay vessels buried underground). The Chelti Rkatsiteli Qvevri 2023 was aged in qvevri with skin for 6 months and bottled without filtration.

In 2023 the spring had higher rainfall, providing moisture to the environment. The beginning of the summer was relatively difficult due to a drought, and the vines struggled during this period. The lack of rain at this time resulted in relatively small berries. However, the rains in the second half helped the grapes mature well, and the vines were able to adequately nourish and develop the grapes by September. As a result, the grapes were harvested in the second week of September. The yield was relatively lower this year, but this positively impacted the quality, as the lack of moisture in the berries gave us high extract content, resulting in wines with intense varietal aromas and flavors.

THE VINEYARD

The vineyard is located on the family property, surrounding Chelti Winery, in Shilda on the lower South-Western slope of the Caucasus mountain range with an annual production that reaches 45,000 cases. The vineyard is committed to sustainable farming practices, which encompasses a comprehensive approach to environmental responsibility. The vineyard places a significant emphasis on manual labor, with approximately 90% of the vineyard's operations are carried out by skilled hands.

This hands-on approach extends to the harvesting process as well, where the entirety of the grapes are picked and sorted by hand.