



## Amber Goats

### VINTAGE

2023

### VARIETAL COMPOSITION

Rkatsiteli 70%, Chinuri 30%

### WINE REGION

Kakheti, Georgia

### APPELLATION

Kindzmarauli

### TASTING NOTES

The wine has a fruity and complex aroma, rich with tones mostly of apricot, peach, melon, almond as well. Wine is medium bodied, with elegantly balanced tannins and acidity.

### BOTTLE PRODUCTION

4200 BOTTLES

### HARVEST

24th of September



### TECHNOLOGY

Idea about Blending Rkatsiteli with Chinuri was to make wine that would be kind of introduction to amber wines, as most of the amber wines are tannic and full bodied, for the beginner into amber wines it can be hard to start with. So I decided to make more “democratic” and “friendly” amber blend, as Chinuri compared to Rkatsiteli and other Kakhetian grapes, is lighter. It has been spontaneously fermented according to Qvevri-wine making tradition. In Qvevris under naturally stable temperature, which is so crucial during the fermentation process. Rkatsiteli have been harvested in village Shilda, Kakheti which has a special and prominent terroir for viticulture. Chinuri grapes have been harvested in Kartili region. Skin contact lasted for 8 months in Qvevri. Then it has been separated from the skins and again poured and aged in Qvevri for another 6 months. So in total wine was aged in a Qvevri for more than a year.

### CHEMISTRY

ABV: 12.3%

TOTAL ACIDITY: 5.1 G/L

RESIDUAL SUGAR: 1.99G/L

TOTAL/FREE SO<sub>2</sub>: 3/27 MG/L