

RKATSITELI

Kakheti, Georgia

Tiko Estate

Method & Production

Whole cluster pressed. Cold settled and racked after 3 days. 40% of the juice is fermented seasoned French oak barriques and 60% in stainless steel. Aged on the lees for 10 months and stirred regularly prior to being assembled. Naturally clarified and lightly filtration prior being bottled. 6 months bottle refinement before release.

Tasting Notes

Tiko Rkatsiteli evokes intense aromas of white peach, nectarine and grapefruit, which follow through on the palate and are joined by a creme brulee like creamisness from the extended lees ageing.

Food Matching

Grilled vegetables, light pasta's such as Spaghetti al Limone, shellfish dishes, and soft cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TK0422	Rkatsiteli	Rkatsiteli	2022	12.5%	Cork	6x0.75lt	No	No	Yes	No