



MTSVANE

Kakheti, Georgia

Tiko Estate



Method & Production

Manual harvest and swift pressing. Lees contact for 16 days at a very low temperature, close to zero, with daily mixing for maximum extraction. Fermentation in stainless steel with selected yeasts at a low temperature. No lees contact post fermentation. Six months refinement in stainless steel.

Tasting Notes

Bright straw coloured hue. Perfumy aromas of white flower, apricot skin and lemon blossom. On the palate there is lemon curd, slight touch of white pepper, orchard fruit, and a distinct mineral backbone all the way to the finish. Length and persistence come through with bright fruit and slowly fade after a warm mid-palate full of mineral structure.

Food Matching

Fresh goat's cheese, grilled Asparagus, and seafood

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| TK0524 | Mtsvane | Mtsvane | 2024 | 13.0% | Cork | 6x0.75lt | No | No | Yes | No |