

MTSVANE

Kakheti, Georgia

Tiko Estate

VEGAN

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