

CHONGURI

Song of the Vineyard

T S I N A N D A L I 2 0 2 3 DISCOVERY COLLECTION

Grape Variety

85% Rkatsiteli and 15% Kakhuri Mtsvane, both indigenous grapes of Georgia.

Vineyard

The wine comes from the designated Tsinandali micro-zone in the Kakheti region of eastern Georgia, located on the right bank of the Alazani River in the Telavi municipality. Fourteen villages are permitted to produce Tsinandali, and cultivation practices including yields are regulated. Vineyards are placed at an altitude of 1,000 to nearly 2,500 feet on the slopes of the Tsiv-Gombori Range and Alazani Valley. Soils are loams and clays. The climate is moderately humid with hot summers and mild winters.

Winemaking

The winemaking is international in orientation and utilizes temperature-controlled stainless-steel tanks in order to capture the delicate fruit and retain a fresh, well-balanced and dry taste profile.

Tasting Note

A light, delicate white wine with an enticing fragrance of lemon, lime peel, and green apple with attractive flowery highlights. It is medium bodied, with moderate alcohol. Tsinandali is a wine to enjoy when it is young. It bears a resemblance to lighter unoaked whites such as Austrian Grüner Veltliner, Loire Valley or New Zealand Sauvignon Blanc, Verdejo from Spain, and Verdicchio or Orvieto from Italy.

Chemical Analysis

Alcohol: 12%

Residual Sugar: less than 0.2% (*completely dry*)

***Chonguri Discovery and Heritage Collection wines are sold in eco-friendly packaging:
Lighter-weight glass bottles with taint-free Diam corks, and bio-based capsules
made with sugar cane and water-based inks.***