



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com



TSERETELI

WINE & SPIRITS

RKATSITELI

Dry White Wine
Saperavi 100%

Made from grapes of optimal ripeness of the Rkatsiteli variety grown in the Kindzmarauli microzone, on the left bank of the Alazani River in Eastern Georgia, in Kakheti, Kvareli region.

Tasting: The wine has a yellowish-straw color, harmonious taste, with aromas of ripe quince and apricot. Recommended to be served with white meat, seafood dishes, as well as matured cheeses.

Alter the completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then 12 months in an oak barrel.

lovemarktrading.com

