HOUSE OF TOWNEND

Rkatsiteli Qvevri 2025, Solomnishvili



Price	£34.99
Code	SOLO015

A fascinating traditional Georgian amber wine made by one of Georgia's finest winemakers – Giorgi Solomnishvili, from the indigenous Rkatsiteli grape in Kakheti. Fermented with its skins in Qvevri, the ancient clay vessels for which Georgian winemaking is famous, it has a beautiful deep amber colour - complex, characterful and wonderfully different.

Tasting Notes:

A beautiful deep amber colour with aromas of dried apricot, quince and gentle spice lead to a rich, textured palate with hints of orange peel and flowers. Despite its concentration, there is lovely freshness and a silky, gently grippy texture. Complex, characterful and wonderfully different with a long, savoury finish.

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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2035
Country	Georgia
Region	Kakheti
Type	Orange Wine
Grapes	Rkatsiteli
Genres	Fine Wine, Organic
Vintage	2025
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Solomnishvili Winery
Producer Overview	Georgia is the cradle of wine, arguably the greatest viticultural region of the world, and following our Buying Trip to Georgia last year, we are delighted to bring you these superlative wines from one of Georgia's finest winemakers – Giorgi Solomnishvili. His winery is situated in Telavi in the Khaketi wine region, where he produces outstanding small batch wines. His production is small, between 20000-25000 bottles per year. His wines are produced from the Saperavi grape, one of the most versatile of noble varietals that can grow in both hot and cool conditions, with the ability to produce a huge array of different styles – a teinturier varietal that can be described as the 'Malbec of the Caucasus'. **Read more online**
Closure Type	Cork
Food Matches	Roast chicken