CACHET WINE

Rkatsiteli Qvevri 2025, Giligashvili

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	Vano Giligashvili
Producer Overview	Vano Giligashvili is a Georgian winemaker primarily known for his work at Winiveria and Château Mere in the Alazani Valley of Kakheti, Georgia. He crafts wines using both ancient Georgian qvevri clay vessel methods and modern European techniques.
Closure Type	Cork
Food Matches	Roast chicken