



## Teliani Valley

### Tsinandali (seen-ahn-doll-y)

REGION: Georgia / Kakheti / PDO Tsinandali

Teliani Valley has the longest tenure of Georgian wines in the US market. Teliani Valley makes wines from Georgian varietals with broad appeal to the US market and exceptional QPR. All wines are made using modern techniques. Tsinandali is a blend of 80% Rkatsiteli (Ra-ka-see-tell-ee) and 20% Mtsvane (Ma-tsvah-nay). To receive the name Tsinandali the wine must be a blend of these grapes sourced from the Tsinandali micro-zone. This wine has been a consistent favorite in the US having been featured in Wine Spectator, and the Today Show.

### TASTING NOTES

Kim Marcus at Wine Spectator: "Redolent of green apple and spice, this features plenty of pastry notes in the mix. Quite creamy midpalate, with hints of pumpkin on the crisp finish"

### FOOD PAIRING

Tsinandali is perfect for salmon, chicken in cream sauce or cheeses.

### POINTS OF DISTINCTION

- **Blend of 80% Rkatsiteli and 20% Mtsvane**
- **88 Points Wine Spectator**
- **Green Apple, Apricot, and Creamy**

*"We serve as ambassadors of the 8,000 year old Georgian wine making tradition in the US. At Teliani Valley we provide exceptional value. We take native Georgian varietals and make wines that are approachable and pleasant to drink -" Shota Kobelia (CEO)*

