

Agrida Khikhvi 2019

100% Khikhvi

Kakheti, Georgia
Alcohol: 12%

Profile

Wine has amber color with pronounced varietal aromas, followed by dried tropical fruits. The nose is creamy with light notes of honey and dried apricot. Nice cloves hints, warm lemon, cinnamon sugar, candied nuts, tannins and long finish.

Terroir

Khikhvi is indigenous Georgian grape variety, it has the ability to accumulate lots of sugar – making it perfect to produce fortified wines as well. Khikhvi wine made both in Classical and Qvevri styles, each having distinctive aroma profiles. The traditional Georgian Qvevri style tend to have a nose of ripe yellow fruit and apricot. With soft acidity and moderate alcohol levels, it stands alone as a single varietal wine, or contributes high-tones to enhance a blend.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: 100% skin contact, fermented for 6 months in qvevri, after that the wine was stored in the stainless steel tank at a controlled temperature.

Tasting notes

Dried apricots | Tropical Fruits | Lemon | Cinnamon sugar | Cloves

Tips

Serving Temperature: 12° - 14°C

Decanting: 0 to 20 min

Food pairing: Grilled meat or vegetables - Sushis - Salty snacks - cheese

When to drink: between now and 2026

