

# RKATSITELI



Georgian Wine Club



*Rkatsiteli* is Georgia's most popular and widely planted white wine grape variety from Kakheti region (currently, 24 000ha of land being under *Rkatsiteli* vine in Georgia). It's called by other names as well – *Dedali Rkatsiteli*, *Mamali Rkatsiteli*, *Kukura* and *Kakura*. *Rkatsiteli* produces high quality classic (European) style and traditional Kakhetian style (qvevri) wines including table wines, PGIs (Protected Geographical Indication) and PDOs (Protected Designation of Origin). *Rkatsiteli* grapes are often blended with the *Mtsvane Kakhuri* varietal. It is also used as a table grape.



## Qvevri Wine

*Rkatsiteli* wine made in qvevri is usually fermented with skins and stems for several month, which results in a robust, distinctive and compelling examples that are high in tannins and have mouth-filling acidity.



## History

Dimitri Tabidze considers Kvareli, Eniseli and Lagodekhi territories to be the birthplace to *Rkatsiteli* grapes. Ivane Javakishvili believed that this varietal first appeared in the beginning of the Common Era. However, other scientists suggest a later date.

## Wine

*Rkatsiteli* makes the most prominent white PDO wines: *Tsinandali* (the blend of *Rkatsiteli* and 15-20% of *Mtsvane Kakhuri*), *Vazisubani*, *Gurjaani*, *Kakheti*, *Kotekhi* and *Napareuli*. Fortified PDO wines are also produced from this varietal in Kardanakhi region. In addition to this, there are many regional and Georgian table wines made from this grape such as *Alaznis Veli* (semi-sweet white wine), *Hereti*, *Tbilisuri*, *Rkatsiteli*, etc. Other than *Mtsvane Kakhuri*, *Rkatsiteli* is sometimes blended with *Kisi*, *Kikhvi*, *Chardonnay* and other varietals. It is often aged in oak barrels. This grape is excellent for making qvevri amber wines.

## Best Rkatsiteli Wines

The best examples of Kakhetian style *Rkatsiteli* wines are produced in Bakurtsikhe-Tibaani area, *Tsarafebi* and *Akhoebi Rkatsiteli* in Kardenakhi region being especially popular. *Rkatsiteli* grapes that are excellent for making qvevri wines, are produced in the villages of Akhmeta (for example, Zemo Khodasheni village), Telavi, Gurjaani and Signagi regions. The best examples of classic European *Rkatsiteli* wines are produced in Telavi, Akhmeta, Gurjaani and Sagarejo regions.



## Color

Classic style young *Rkatsiteli* wine is yellow-green, which progresses to golden color as the wine matures. The Kakhetian style qvevri wines are usually golden or amber and they become brown as they age.

## Aromas

Green apple, citrus, raw nuts, quince, tropical fruits, dried apple, Georgian spices and walnuts.



## Rkatsiteli and Wine Pairing

*Rkatsiteli* makes an universal match. A classic style *Rkatsiteli* wine pairs with a wide range of dishes. It goes well with simple dishes, various cheeses, potato dishes, salads, meat soups, green beans, *Khachapuri* (cheese-filled bread) and pies. Kakhetian style qvevri *Rkatsiteli* wines have become the best match for the Eastern Georgian cuisine. They should be served primarily with fatty and nutritious food ranging from sheep's cheese with tarragon or *Dambal Khacho* (very mature cottage cheese) to *Khashlama* (boiled meat). Kakhetian qvevri wines can also be paired with dishes that are seasoned with different spices or garlic. It goes well with *Shila Pilaf* (rice with meat or mushrooms), *Chakapuli* (boiled lamb with tarragon) and with skewer roasted trout or chicken. They are also good to pair with *Bozbashi* (boiled mutton), *Dolma* (vine or cabbage leaves stuffed with meat) and *Satsivi* (veal shoulder or turkey in walnut sauce).



© Georgian Wine Club



საქართველოს ვინაიტი

Author: Malkhaz Kharbedia  
Design: Tamaz Chkhaidze