



STOBI

WINERY



PRODUCER PROFILE

Estate owned by: Mincho Jordanov
 Winemaker: Dane Jovanov
 Total acreage under vine: 1500
 Estate founded: 2008
 Winery production: 4,500,000 Bottles
 Region: Tikves
 Country: Republic of Macedonia

R'katsiteli

WINE DESCRIPTION

R'katsiteli is a white grape variety indigenous to Georgia. Part of the Riesling family, this variety retains acidity well. R'katsiteli has slowly adapted to the climate and terroir of Tikves, Macedonia where it has become an important variety for white wine. This example from Stobi is vinified in stainless steel with a brief, three-hour cold-maceration before fermentation begins to enhance texture and aroma.

TASTING NOTES

Pale green in color and high in acid, Stobi R'katsiteli displays brilliant lemon, green apple and honeyed notes on the palate.

FOOD PAIRING

Stobi R'kateli is magnificent partner for to any grilled seafood, or even just a warm and sunny day.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ilo Vilarov
Vineyard size:	21 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Double-Guyot
Elevation:	825 feet
Vines/acre:	1,600
Yield/acre:	4.8 tons
Exposure:	Northeastern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Varietal composition:	100% R'katsiteli
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	55-58 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	.125 days
Type of aging container:	Stainless steel tanks
Size of aging container:	100-300HL
Length of aging before bottling:	2-9 months

ANALYTICAL DATA

Alcohol:	13.8 %
pH level:	3.2
Residual sugar:	1.9 g/L
Acidity:	6.1 g/L
Dry extract:	23.7 g/L