



The fact that Georgia is one of the oldest winemaking regions in the world came to light five years ago, when archeologists discovered qvevri (pronounced “kway-vree”), traditional clay vessels used in winemaking. Inside the qvevri were grape seeds dating to 6,000 BCE. UNESCO was so amazed by the longevity of these ancient clay jars that they included qvevri on its Intangible Cultural Heritage list in 2013.

The story of Sun Wine began over half a century ago when Zurab Mzekalashvili started growing Rkatsiteli grapes and producing Qvevri wines in the cellar at his home in Kvareli. Zurab’s passion and love for viticulture and winemaking spread to the entire family and inspired three generations to continue in the family tradition of making unique wines of the highest quality, using some specific methods passed down from Zurab. The winery and most of its vineyards are in Kvareli. This is a town located in the Alazani Valley, near the foothills of the Caucasus Mountains. The town is famous for its Kindzmarauli appellation.

Ilia Mzekalashvili is the head of the Sun Wine winemaking team. He brings forth 30 years’ experience in winemaking and viticulture.

**Product:** 2018 Rkatsiteli Qvevri Dry Amber  
**Producer:** LTD SunWine, Tbilisi, Georgia  
**Country:** Georgia  
**Region:** Kvareli  
**Grape Varieties:** 100% Rkatsiteli  
**Alcohol:** 13%  
**Residual Sugar:** 1.49 g/l  
**Total Acidity:** 4.5 g/l

**Description:** Rkatsiteli, which literally translates to “red stem,” is made of Georgian grape seeds whose history dates back to 3000 BC. This sumptuous wine is “orange” and offers a ripe citrus bouquet and sweeping, complex palate of dried orange peel, sweet tea, stone fruits and a lingering finish of caramel.

**Winemaker’s Notes:** Made in Qvevri, the large egg-shaped, beeswax-lined, porous terracotta vessels are first filled with grapes, skins, and stems for a few weeks and then covered and buried underground for six months. Due to its bulbous shape and pointed bottom, the vessel acts as a natural filtration system, enhancing the natural essence of Georgia wines.

**Food Pairing Suggestion:** Spiced meats, rice, lentils, smoked eggplant

**Bottle Size:** 750 ml

**Exclusive Importer:**  
Sada Store LLC  
Huntingdon Valley, PA  
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