

CABERNET SAUVIGNON QVEVRI



Varietal Composition: 100% Cabernet Sauvignon

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Pomegranate

Aromas: Spices, dark chocolate

Palate: Full bodied, balanced acidity

Wine Classification: Regional Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 2380 vines, 3 meters x 1.4 meters

Grape Yield per ha: 6 tonnes per ha (handpicked, selected)

Harvest Period: October (1st half)

Soil Profile: Alluvial, Clay, Carbonate, Gravelly Soil

Residual Sugar: 1.4 g per liter

Total Acidity: 5.4 g per liter

Yeast: Natural yeast (wild yeast)

Maceration: 4 months (skin contact)

Fermentation: 15-20 days in Qvevri

Serving Temperature: 15-17 °C

Food Pairing: Pan Seared steak with garlic butter with cherry tomato & avocado salad, Beef Short ribs, Roasted or grilled lamb, Portobello mushrooms

Bottle Size: 0.75

Total Production: 8,900 Bottles

Aging Potential: 15 Years