

SAPERAVI QVEVRI



Varietal Composition: 100% Saperavi

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Deeply saturated pomegranate

Aromas: Intense cherry and blackberry aromas

Palate: Velvety and balanced tannins

Wine Classification: Regional Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 2857 vines, 2.5 meters x 1.4 meters

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

Harvest Period: October (1st half)

Soil Profile: Alluvial, Light Clay, Average Loamy.

Residual Sugar: 2.1 g per liter

Total Acidity: 5.1 g per liter

Yeast: Natural yeast (wild yeast)

Maceration: 3 months (skin contact)

Fermentation: 10-14 days in Qvevri

Serving Temperature: 15-17 °C

Food Pairing: Juicy grilled beef steak, spice stews, roasted pork with rosemary roasted pumpkin, walnuts.

Bottle Size: 0.75

Total Production: 18,000 Bottles

Aging Potential: 15 Years