

SHIRAZ QVEVRI



Varietal Composition: 100% Shiraz

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Light pomegranate

Aromas: Blackberries and blueberries, local herbs and smoke

Palate: Velvety body and balanced tannins

Wine Classification: Regional Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 4000 vines, 2.5 meters x 1 meter

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

Harvest Period: September (2nd half)

Soil Profile: Alluvial, Light Clay, Loamy, Meadow Black

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: Baked pork ribs with black bean and mango salad, braised beef, duck, dark chocolate, macademia nuts.

Bottle Size: 0.75

Total Production: 8,700 Bottles

Aging Potential: 15 Years