

VINOBIZA

SAPERAVI QVEVRI georgian dry red wine

2018



WINEMAKER

Giorgi Khatiashvili



AVERAGE BRIX

23.5



GRAPES

100% Saperavi



APPELLATION

Mukuzani micro-zone
Kakheti Region, Georgia



PH / TA

3.57 / 5.0 g/l



ABV

13.5%



SUGARS

1.5 g/l



SULFITES

less than 110 ppm



FERMENTATION

Wild in Qvevri – 6-8 months



CASES PRODUCED

830



THE LOCATION

Nestled between the Greater and Lesser Caucasus Mountain ranges lies the Kakheti region of the country of Georgia. The 3-acre Satrabakho vineyard, owned by Wine Company Shumi, sits in the strictly controlled Mukuzani micro-zone on the right bank of the Alazani River, 1,410 feet above sea level on a slightly inclined slope.



THE WINE

The Saperavi grapes are green harvested in early summer – small, unripe grapes are removed by hand, allowing the vine to put all its energy into the remaining grapes. Wild fermentation is in a qvevri, an egg-shaped earthenware vessel which is buried underground for 6-8 months and filtering is light.



THE TASTE

Saperavi Qvevri has an intense, dark pomegranate color with deep fruit aromas and floral touches. It is low in sulfites, high in minerals, and has a solid tannic backbone.



Imported By:
Saperavi USA, LP
401-205-3300
saperavi.com


SAPERAVI
USA