

VINOBIZA

SAPERAVI BIO

certified organic georgian dry red wine

2016



WINEMAKER

Giorgi Khatiasvili



AVERAGE BRIX

23.0



GRAPES

100% Saperavi



APPELLATION

Napareuli micro-zone
Kakheti Region, Georgia



PH / TA

3.43 / 5.5 g/l



ABV

13.5%



SUGARS

2.0 g/l



SULFITES

less than 90 ppm



FERMENTATION

Stainless steel tanks



BARREL AGING

French Oak – 4-6 months



CASES PRODUCED

660

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



THE LOCATION

Nestled between the Greater and Lesser Caucasus Mountain ranges lies the Kakheti region of the country of Georgia. The Certified Organic 12-acre Didkure vineyard, owned by Wine Company Shumi, sits in the strictly controlled Napareuli micro-zone on the left bank of the Alazani River, 1,310 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. Hand-picked in small 30-40 lb. capacity baskets to limit damage, the grapes are wild yeast (natural) fermented in the classic European style using stainless steel and filtering and aged in French oak for 4-6 months.



THE TASTE

Saperavi Bio has an intense, dark pomegranate color, with aromas of ripe berries, chocolate, light vanilla, tobacco and clove. Low in sulfites, this full-bodied wine has soft tannins balanced with pleasant acidity.



SAPERAVI
USA