

The Wild Shavkapito

2023

VARIETAL COMPOSITION ORIGIN

100% Shavkapito

Okami, Shida Kartli,
Altitude 600 m

HARVEST

Hand-picked on 28-th
of September

WINEMAKING

The fruit was destemmed, leaving the berries uncrushed. Wild fermentation in traditional Georgian Qvevri lasted two weeks, followed by a week of skin contact. No commercial yeast or bacteria were added. The wine was naturally clarified without fining and lightly filtered before bottling.

PRODUCTION

3500 Bottles

WINE DETAILS

| | | |
|---------|--------|----------|
| Alcohol | TA | RS |
| 12.6% | 4.9g/l | 1.95 g/l |

SOIL CHARACTERISTIC

Loamy, light clay, carbonate

TASTING NOTES

Tiko Estate The Wild Shavkapito 2023 wine exhibits a bouquet of red fruit aromas, such as raspberry, cherry, and cranberry, underscored by subtle earthy notes. The palate shows a refined ripe cherry and alluring spice character supported by an elegant well-balanced structure of fine tannins.

WINEMAKERS

Maria Marta Salas

