



BARBALE

Classification:
Ice Wine

Category:
an exclusive drink of limited production

Grape variety:
102 rare, late-ripening, thick-skinned, white-grape and red-grape varieties.

Vinification method:
grapes are harvested by hand in January 9 at -7-8 °C; healthy, undamaged bunches are selected; lightly pressed sweet is fermented in Qvevri.

Aging process:
3 months in Qvevri

The salmon-colored wine is characterized by a pronounced aroma of ripe pear, gooseberry, strawberry and pineapple. It is harmonious and has a balanced taste, fresh acidity and pleasant sweetness, with a long finish.

Alcohol: 12%

THE WORLD'S FIRST AND ONLY
ICE WINE THAT IS PRODUCED IN
QVEVRI. TO PREPARE THIS UNIQUE
DRINK, 102 RARE GRAPE
VARIETIES FROM SHUMI'S
AMPELOGRAPHIC COLLECTION
(THE LARGEST PRIVATE
COLLECTION OF GRAPES IN THE
WORLD) WERE USED.