



A COMPLETELY NEW WORD IN
THE WORLD OF WINE!
THIS WINE IS MADE FROM MORE
THAN 300-YEAR-OLD VINE,
WHICH RARELY YIELD A CROP. AS
A SIGN OF RESPECT FOR THE
HISTORIC VINE, SHUMI WINERY
ERECTED A MONUMENT - THE
PROTOTYPE OF THE STATUE OF
THIS VINE - ON THE TERRITORY
OF ITS TOURIST COMPLEX.

GENESIS

Classification:

red dry wine

Category:

an exclusive drink of limited production (67 bottles)

Grape variety:

unknown

Vinification method:

removing the stem, fermentation at 22–25 °C degrees in Qvevri, pigeage at three-hour intervals, post-fermented maceration for 3 months in Qvevri, and malolactic fermentation in barrels.

Aging process:

for 12 months in a unique 350-year-old French oak barrel made by Vicard Company specifically for this wine. Aging in bottles for 6 months.

All technological processes are performed only by hand.

This dark ruby wine is characterized by pungent aromas of blackberries, dark chocolate, vanilla and violet. It is rich, harmonious and well-balanced, with velvety tannins and a long, spicy aftertaste.

Alcohol: 14%

