



KHIKHVI QVEVRI

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| Classification | Regional Qvevri Amber Dry Wine |
| Grape variety | Khikhvi (100%) |
| Cultivation region | Kakheti, Kakheti micro-zone |
| Vineyard | Terroir "Sabane" |
| Vinification method | Ancient Georgian traditional Qvevri wine-making method |
| Aging process | 4-6 month skin contact into the Qvevri, pressed wine aged then in French oak barrels for 4 months |
| Tasting notes | This amber wine has aromas of almonds, ripe pear, peach and white cherry. Khikhvi Qvevri Iberiuli is medium-bodied and has a soft taste with pleasant acidity, velvety tannins and a long aftertaste. |
| Food pairing | stewed meat, salads with walnuts, mushrooms, semi-hard cheeses |
| Alcohol | 13% |
| Volume of the bottle | 0.75L |

