



SAPERAVI QVEVRI

Classification	Regional Red Dry Qvevri Wine
Grape variety	Saperavi (100%)
Cultivation region	Kakheti, Napareuli micro-zone
Vineyard	Terroir "Satrabakho"
Vinification method	Ancient Georgian traditional Qvevri wine-making method
Aging process	3-4 month skin contact into the Qvevri, pressed wine aged then in French oak barrels for 4-6 months
Tasting notes	The wine is characterized by a dark ruby color, pronounced aromas of cherries, berries, spices and violet. It is full bodied and has a perfectly balanced taste with soft, velvety tannins and a pleasant long aftertaste.
Food pairing	grilled red meats, aged hard cheese
Alcohol	13%
Volume of the bottle	0.75L

