

TECHNICAL DATA SHEET

SAPERAVI QVEVRI BOUQUET

Dry Red Wine

Vintage: 2018



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Saperavi 100%.

Region: Kakheti.

Altitude: 600 m above sea level.

Type of soil: Moderate rocky soil with limited fertility and good drainage.

Age of the vineyards: 10+

Grape yield for hectar: From 7 to 8 tones per ha.

Harvesting: Manual.

Bottle production: 10 000.

Vinification and aging: Pressing of destemmed and crushed grapes in Qvevry - clay amphoras of 1800 Litres. Fermented and matured in qvevri using age-old Georgian traditions for 2-3 months.

Organoleptic data: Deep ruby color, ripe dark cherries and cranberries, dark plums, jammy prunes and raisins, hints of figs, walnuts, coffee, dark chocolate and a wide range of spices.

Recommended serving temperature: 15-18°C.

Pairings: Serve with meat dishes, cheese, smoked cheese and meat dishes.