

TECHNICAL DATA SHEET

SAPERAVI QVEVRI

Dry Red Wine

Vintage: 2015

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: 20+

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

Harvesting: Manual.

Bottle production: 9 000.

Vinification and aging: Wildly fermented and aged on skins the wine has spent 2-3 months in qvevri burried in the ground in cellar. Further it was bottled and aged in bottles .

Organoleptic data: Deep-ruby color. The wine is distinguished by the rich and complex bouquet of flavor. Despite the age of the wine fresh red fruit and berry flavors are quite noticeable. Notes of dark sweet cherry, bilberry, dogwood, prune, black pepper, hot spices, tobacco are felt in the wine. The wine has full, well balanced and developed taste. Noticeable acidity, strong tannins and tanning substances mean that the wine has a high potential for aging.

Recommended serving temperature: 15-18° C.

Pairings: Serve with barbeque, spicy fried meat.