

Teliani

VALLEY



Khashmi Saperavi Qvevri, 2019

Teliani Valley, Glekhuri
Wine of Kakheti, Georgia

GRAPE
Saperavi 100%

TASTING NOTES

APPEARANCE

The wine has a dark red color.

BOUQUET

“Khashmi’s Saperavi” is distinguished with its distinctive varietal and sharply expressed aromas of berries.

PALATE

On the palate the wine has full-body, velvety and long aftertaste.

ABOUT THE WINE

This AOC red dry wine is made from Saperavi grapes grown in Khashmi village, Kakheti. It is made with Georgian traditional method, fermented in Qvevri. Dark garnet color wine is complex and concentrated with unique, distinctive aromas and flavors of berries. It has full body and velvety, long aftertaste.

GROWING AREA

LOCATION

Khashmi village, Kakheti.

VINIFICATION

HARVEST PERIOD

End of October.

FERMENTATION

Skin contact alcoholic fermentation continues for 8-10 days.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 14-18 days.

MATURATION

Once the fermentation is finished the wine continues to mature on skins for 5 additional month.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pears especially well with lamb and stake.

SERVING TEMPERATURE

Best served at 16-18°C.

AGEING POTENTIAL

The wine has a good ageing potential.