

# 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 steak.

#### SERVING TEMPERATURE

Best served at 16-18°C.

#### AGEING POTENTIAL

The wine has a good ageing potential.

Some say that wine is dialogue between man and nature. If so then the highly skilled Georgians who make wine in Qvevris are having a really intense conversation. The Georgian journey starts with the harvest, only then can the man see which grapes should come into the Qvevris. Sometimes Rose, Khikhvi, Tsovisa, Saperavi. Every day the grapes spend in the Qvevris is a dialogue between clay and grape and skin and song, only the most skilled makers, infused with the winemaking tradition of millennia can tell that precise moment when the wine is ready. The Qvevri is balanced and is re-baked.

**Glekhuri**  
Khashmi Saperavi Qvevri, 2019  
Wine of Georgia 13.5% vol