

Teliani

VALLEY



Kisiskhevi Saperavi Qvevri, 2019

Teliani Valley, Glekhuri
Wine of Kakheti, Georgia

GRAPE
Saperavi 100%

TASTING NOTES

APPEARANCE

Kisiskhevi Saperavi Qvevri has a dark ruby color.

BOUQUET

The wine has complex and concentrated varietal aromas with notes of cherry and redberries.

PALATE

On the palate the wine is characterized with smooth tannis and long aftertaste.

ABOUT THE WINE

Red dry wine Kisiskhevi Saperavi Qvevri is made from Saperavi grape variety grown in Kisiskhevi village, Kakheti. The wine is made with the Georgian traditional method and is fermented in Qvevri - a traditional clay vessel used for making, ageing and storing wine. Kisiskhevi Saperavi has dark ruby colour with complex and concentrated varietal aromas with notes of cherry and redberries, smooth tannin structure and a long aftertaste.

GROWING AREA

LOCATION

Highest quality grapes are grown in Kisiskhevi village, Kakheti - another exceptional terroir for Kakhertian wines.

VINIFICATION

HARVEST PERIOD

Mid October.

FERMENTATION

Skin contact alcoholic fermentation continues for 8-10 days in Qvevri.

SECONDARY FERMENTATION

Secondary fermentation process last for 18-20 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 pairs especially well with mushrooms and steak.

SERVING TEMPERATURE

Best served at 16-18°C.

AGEING POTENTIAL

The wine will age well in the bottle.