



## SHALVA GVARAMADZE, KHIKHVI, GURJAANI, QVEVRI 2018



Shalvino LTD, Kakheti, Georgia

LCBO # 21549 | 13.0% alc./vol. | \$34.95 | Release: 17-Dec-2022

*“A remarkably fresh and velvety Khikhvi, flooded with melon skin, spice, honey, citrus, herbs and an echo of black tea and fig. Elegant, but it makes an impression, finishing elegantly.”* **Score – 95 points (Decanter AWA)**

Dry white Qvevri (“orange”, “amber”) wine crafted from indigenous Khikhvi grapes grown in Kardenakhi micro-zone, Kakheti region, Eastern Georgia.

Gentle yellow flowers, citrus honey character with velvety tannic structure.

**Terroir:**

Shalvino was founded in 2008. Winery has 35 Ha of vineyards in Kakheti in the specific zone – Kardenakhi, on the right bank of the river Alazani, in different micro-zones, in the altitude of 390 meters above the sea level. This place is also called Alazani Valley amidst the mountains of Caucasus. Alazani Valley is famous for uniquely moderate humid and mild climate.



**Vinification:**

Wine fermented, then matured in Qvevri for 5 months on the skins, stems and natural lees. Qvevri (Kvevri) (terracotta huge jugs in the ground) winemaking method is the oldest known. Some Qvevri found in Georgia are over 7,000 y.o. United Nations included Qvevri in the UNESCO Intangible Cultural Heritage list.

**Variety:** Khikhvi 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Decant and serve at 15°C on its own or with dried fruits, nuts and aged cheese. Amazingly food versatile, shines with barbeque fare.

**Decanter AWA**  
**Prodexpo**

**95p Gold**  
**Gold**

