



SHALVA GVARAMADZE, MTSVANE, GURJAANI, QVEVRI 2018



Shalvino LTD, Kakheti, Georgia

LCBO # 26985 | 12.6% alc./vol. | \$35.95 | Release: 24-Sep-2022

"Pungent scents of dried herbs, dried flowers, white pepper, orange blossom and marmalade. The palate is spicy, weighty and rounded with refreshing tannin."

Score – 90 points (Decanter AWA)

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

Soft aroma of flowers, ripe yellow plums, citrus and a touch of honey. Gentle taste with notes of yellow plums and lemon peel. Harmonious combination of minerality and acidity.

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, at the altitude of 390 meters above the sea level 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: Mtsvane 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 15°C on its own as a meditation wine. It is amazingly food versatile, shines with roasted meats, dried fruits, roasted nuts, & aged cheese.

Decanter AWA

90p Silver

