



QVEVRIS SAPERAVI 2020

JSC Tbilvino, Kakheti, Georgia

eCommerce # 28136 | 13.0% alc./vol. | \$29.05

Wine is dark violet in colour, has a well-balanced tannin structure and offers aromas of ripe cherry and red berries. Due to the specific production technology, small amount of sediment may be produced in the bottle.

History:

The story of the company begins in 1962, when one of the most powerful wine factories in the Soviet Union was launched– Tbilvino. For years the factory remained an essential part of the Soviet winemaking industry (90% of Georgian wines were made in this factory).

In the late 1990s it emerged as an independent wine company with new dynamic management, philosophy and approaches. Currently Tbilvino is again one of the largest, most awarded producers and exporters of high quality wines from Georgia.



Vinification:

The wine is produced using traditional Kakhetian technology. Part of wine is fermented and macerated for 3 months on skins in qvevri (clay vessel buried in the ground). The remaining part of wine is fermented and macerated on skin in tanks for 3 months. This centuries-old technique was approved by UNESCO in 2013 for inclusion in its list of Intangible Cultural Heritage.

Varieties: Saperavi 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 16°C. Excellent companion to with cherry pie and fruit jelly.