

Representing Star Producers Globally,



Servicing Star Markets Locally

SHALVA GVARAMADZE, TSARAPI, GURJAANI, QVEVRI 2018



Shalvino LTD, Kakheti, Georgia

LCBO # 30693 | 12.5% alc./vol. | \$31.95 | Release: 16-Dec-2023

“Concentrated, long and persistent fruit profile, with grapey fruits sitting alongside spiced apple and orange on textured tannins.” Score – 93 points (Decanter WWA, 2020)

Dry white Qvevri (“orange”, “amber”) traditional method wine crafted from indigenous Rkatsiteli grown in Tsarapi micro-zone, village Kardenakhi, Kakheti region, Eastern Georgia.

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: Rkatsiteli 100%

Residual Sugar: 2 g/L

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

Decanter WWA'20

Sakura JP women's wine award'19

International Qvevri Wine Competition'20

93p Silver

Gold

Gold



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