



SAPERAVI QVEVRI 2018

L.t.d."Koncho&Co", Kakheti, Georgia

eCommerce # 355106 | 13.5% alc./vol. | \$21.75

Georgian Winery that has been first in Canada

A fresh, elegant, fruity bouquet filled with hints of blackberry, blueberry, cherry and prune, surrounded by a cloud of hints of forest violet, dried tomatoes, bread toast, vanilla and black pepper.

The wine has a harmonious taste with a pleasant tartness. Soft, enveloping tannins set off the notes of blueberry, blueberry, cranberry, sour cherry, paradise apples and black pepper.

Terroir:

Eastern Georgia, Internal Kakheti, Kvareli district in the South Caucasus at 400-500 m altitude in the Duruji river valley at the foothills of pristine Caucasus mountains surrounded by nature reserves and National parks. Carbonate soils consisting mostly from the alluvial black-blue slate several meters deep.



Vinification:

Produced using the traditional Georgian winemaking method, whereby a Qvevri is used, a clay vessel, lined with melted beeswax. In western Georgia they called Churi. After UNESCO recognized the "Qvevri" to be of cultural heritage to Georgia, the demand of these types of wines has increased every year.

Variety: Saperavi 100%.

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 15°C with pork ribs, barbecue, kebab, stew beef, steak, kebab, stewed vegetables with spices.

