



Saperavi Qvevri 2015 PDO Micro-Zone Kardenakhi, Gurjaani district

Ltd "Kardanakhi Wine Factory # 1", Kakheti, Georgia

eCommerce #801985 | 12.5% alc./vol. | \$32.05

Deep, burgundy dark red. Very complex aroma of ripped fruits, cherry, and wild berries. Full-bodied, mature, earthy, velvety taste with cherry and berry tones. Long and silky finish with soft tannins.

History & Terroir:

Kardenakhi Winery is famous for the long history and record number of Qvevri (Qvevri, Kvevri) - 700, 1,000 tonnes combined capacity. Built in 1884 by a local prince, the winery is now 4 Ha of organically farmed vineyards (also renting local vineyards from small local farmers) crafting 250,000 bottles/using traditional Kakhetian methods.

Kardenakhi Micro- Zone is in the village of Kardenakhi, Gurjaani Region on the North-eastern slope of Tsiv-Gombori Ridge, on the right bank of the Alazani river. Moderately humid climate, with hot summers and moderately cold winters. Loamy-clay and stony-detritus carbonate sediments rocky soils.



Vinification:

Handpicked, lightly crushed. Fermentation at ~23°C. Aging proceeds in Qvevri for ~3 years, traditional Kakhetian way.

Variety: Saperavi 100%

Residual sugar: 8 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for beef, lamb stew and spicy dishes.

