SAPERAVI, KAKHETI

LTD Koncho & Co, Kakheti, Georgia

12.5% alc./vol. | $13.95

Oldest Georgian brand in Canada

Saperavi demonstrates the best qualities of this particular vine. The wine is pomegranate coloured with complex aroma, in which the tones of currants and cherry match harmoniously with the pleasant tones of oak.

Terroir:

Vineyards are located in Eastern Georgia, Internal Kakheti, where viticultural history starts 7-8 thousand years ago, Kvareli administrative district in the South Caucasus. Vineyards are mainly located at 400-500 m altitude near the river. Carbonate alluvial soils are rich in the river brought black/blue slate. Climate is moderate warm with plenty of precipitation.

Vinification:

Once the grapes are ripe, the healthy bunches are selectively by hand; this take place at the end of September. Classic fermentation with must until complete fermentation, which is followed by malolactic fermentation and refinement in 400 dal Caucasian oak barrels for 1-2 years.

Variety: Saperavi 100%.

Residual Sugar: 4 g/L

Serving suggestion and food pairing:

An optimal temperature for drinking 20°C, the wine goes well with the dishes of red meat and cheese, the specific aroma of the game is balanced well particularly by the wine.