Representing Star Producers Globally,



Servicing Star Markets Locally

Chinuri Qvevri2017 PDO Micro-Zone Kardenakhi, Gurjaani district



eCommerce #801944 | **12.0% alc./vol.** | **\$25.95** *subject to change Golden coloured. Intense aroma and complex flavour of dried fruits like apple

and pear, sage, wild mint and citrus. Fresh mineral finish.

History & Terroir:

Kardenakhi Winery is famous for the long history and record number of Qvevri (Qvevri, Kvevri) - 700, 1,000 tonnescombined capacity. Built in 1884 by a local prince, the winery is now 4 Haof 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. Aged on its skin and stems. Fermentation and aging proceeds in Qvevri for ~3 years, traditional Kakhetian way.

Variety: Chinuri 100% (also known as Chinebuli)

Residual sugar: 1.5 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect accompaniment for fish, poultry, vegetable and nuts.





