

2021 CHELTI WINERY SAPERAVI

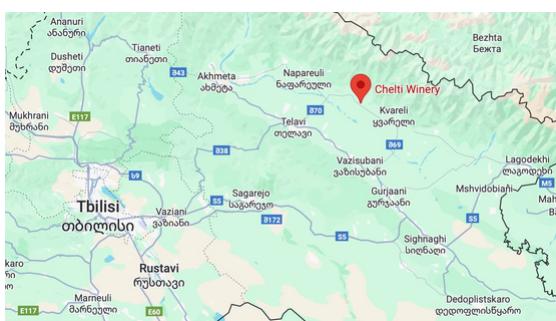
100% Saperavi



WINEMAKER
George Mirianashvili

NOTES

A deep ruby color and expressive aromas of ripe mulberry, plum, and black fruits. On the palate, it is fresh and structured, with vibrant acidity, elegant tannins, and a lingering finish. The wine reflects the purity of the Saperavi grape and the distinct terroir of Shilda.



THE WINEMAKER

The history of Chelti Winery began a century ago. In the Shilda village, the ancestors of the Mirianashvili family built the first cellar and began expanding winemaking. This family tradition has never been broken. In 2001, given the family ties and superb Saperavi, George Mirianashvili left the capital city of Tbilisi to live out his dream of growing grapes, producing wine, and raising his children to become the next managers in this family's unbroken chain of Georgian winemaking. Located in the heart of the wine growing region of Kakheti, the 80 hectare property has been transformed into a winemaker's paradise where George to this day is involved in overseeing every aspect of the wine production process.

Chelti Winery is one of the most recognized Georgian labels in the world having succeeded in the international market and gaining worldwide recognition through numerous competitions and exhibitions.

ABOUT THE WINE

Fermentation took place in stainless steel tanks over 10 days at a controlled temperature of 20-22°C. Following fermentation, the wine was aged in stainless steel tanks for 3 years. It was bottled without filtration, and the winemaker avoided any interference to preserve the wine's natural expression, authentic taste, and aroma.

The 2021 vintage was characterized by stable weather conditions and moderate temperatures throughout the growing season, providing optimal ripening and balanced acidity. The resulting wines show both intensity and refinement, offering a harmonious combination of freshness, fruit, and structure.

THE VINEYARD

The vineyard is located on the family estate, surrounding Chelti Winery, in Shilda on the lower south-western slope of the Caucasus mountain range with an annual production that reaches 45,000 cases. The estate practices sustainable viticulture with a strong emphasis on manual labor—approximately 90% of vineyard operations are performed by hand, including harvesting and sorting. Yield per hectare is carefully managed through green harvesting, targeting 5-6 tons per hectare to maintain balance between vine health and grape quality.