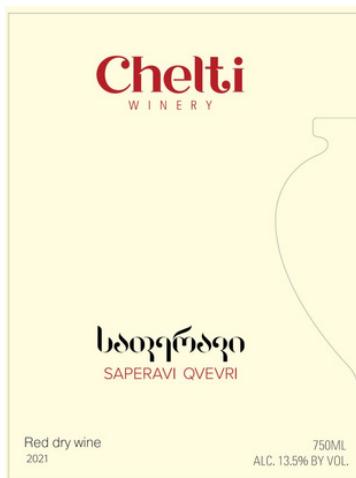


## 2022 CHELTI WINERY SAPERAVI

100% Saperavi



### WINEMAKER

George Mirianashvili

### NOTES

This dark, ruby-colored wine captivates with dominant aromas of blackberry, cherry, and blackcurrant.



### 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 qvevri for 12 days at a controlled temperature of 16-18 degrees Celsius. The wine was aged in qvevri for 6 months and bottled without filtration and was not interfered with the natural process so that the wine would keep its authentic tastes and aroma.

In 2022, the spring had higher rainfall than usual, providing moisture to the environment. The summer season didn't deviate significantly from the norm. Additionally, thanks to two previous years of relatively lower harvests, the soil was enriched with minerals. This fortunate combination contributed to a more fruitful harvest in 2022. Consequently, the harvest was 6.5 tons per hectare.

This wine is relatively light and well-balanced.

### THE VINEYARD

The vineyard is located on the family property, 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 vineyard is committed to sustainable farming practices, which encompasses a comprehensive approach to environmental responsibility. The vineyard places a significant emphasis on manual labor, with approximately 90% of the vineyard's operations are carried out by skilled hands. This hands-on approach extends to the harvesting process as well, where the entirety of the grapes are picked and sorted by hand.