

2023 CHUBINI AMBER

Rkatsiteli 70%, Chinuri 30%

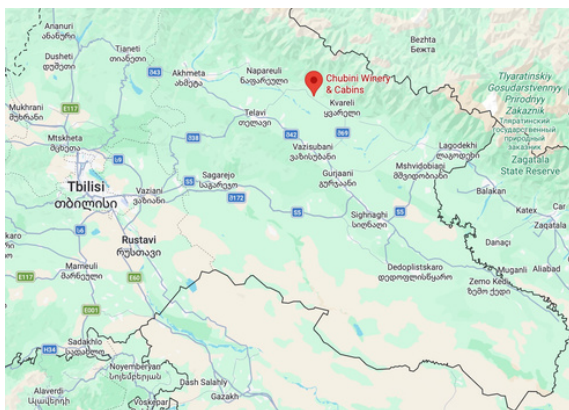


WINEMAKER

Tornike
Chubinidze

NOTES

The wine has a fruity and complex aroma, rich with tones mostly of apricot, peach, melon, almond as well. Wine is medium bodied, with elegantly balanced tannins and acidity.



THE WINEMAKER

After working in a couple of larger wineries and getting the bug for winemaking, Tornike moved to Kakheti to build his beautiful winery from the ground up. He purchased a small plot of land in Shilda village, well known for difficult growing conditions in which Saperavi grape variety thrives. Since then, adjacent plots of land have been added and vineyards planted. Chubini wines embody the new and energetic movement of young winemakers who are following Georgia's ancient wine making tradition of making wine in qvevri. This natural method is very labor intensive and produces limited quantities, however the commitment to tradition is unwavering.

ABOUT THE WINE

Fermented in qvevri with skins for 8 months under a naturally stable temperature. It was then separated from the skins and aged back in qvevri for another 6 months. Rkatsiteli grapes have been harvested in Shilda, Kakheti. Chinuri grapes have been harvested in Kartili region. Alcohol content: 12.3%.

THE VINEYARD

Tornike produces wines from organic grapes bought from local farmers in in the Northeast region of Kakheti, village of Shilda, but in recent years has started to use more and more of his own grapes as he expands Chubini's vineyards. The unique climate in the region provides a variance between day and night temperatures which contributes significantly to the development of both sweetness and acidity within the grapes.