

2023 CHUBINI SAPERAVI

100% Saperavi

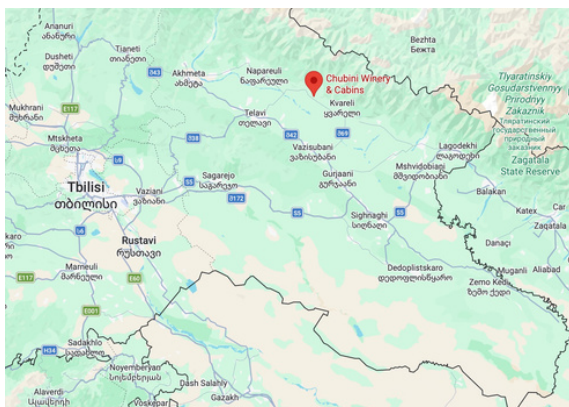


WINEMAKER

Tornike
Chubinidze

NOTES

Complex aromas, fruity- cherry, blackberry, plums. Black pepper, a bit of earthy and floral notes on the finish. It has a dark pomegranate color. On the pallet smooth and rounded, with well-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

The grapes were picked from the Kindzmarauli micro zone. Grapes have been green harvested during the first days of veraison (August) in order to reduce the grape yield and thus increase the overall quality and concentration of the remaining fruit. Winemaking was done in Kakhetian Style, with skin contact for 6 months, in Qvevris, under naturally stable temperature, which is so crucial during the fermentation process. Wine has been bottled unfiltered. Alcohol content: 12.5%.

THE VINEYARD

Tornike produces wines from organic grapes bought from local farmers 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.