



## SAPERAVI QVEVRI

### VINTAGE

2023

### VARIETAL COMPOSITION

Saperavi 100%

### WINE REGION

Kakheti, Georgia

### APPELATION

Kindzmarauli

### TASTING NOTES

CHUBINI Saperavi offers 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.

### BOTTLE PRODUCTION

4500 BOTTLES

### HARVEST

28<sup>th</sup> of September

### TECHNOLOGY

Wine was fermented according to the 8000 year old Qvevri-wine making tradition. In Kakheti, Kvareli , village Shilda. Grapes were picked from 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.

### CHEMISTRY

ABV: 12,45 %

TOTAL ACIDITY: 6.5 G/L

RESIDUAL SUGAR: 2.23 G/L

TOTAL/FREE SO<sub>2</sub>: 2/39 MG/L

