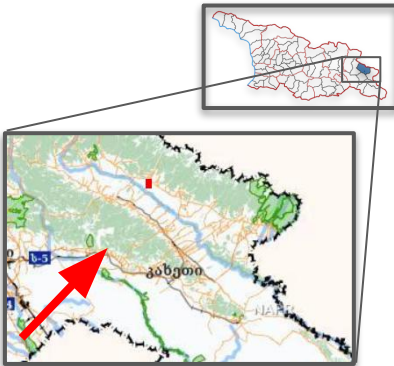




Saperavi - Carbonic Maceration 12.5% Alcohol
September 2021 Harvest Dry red wine

Grapes harvested from the village of Kurdgelauro, Telavi region in Kakheti, Georgia. 100% vintage Saperavi. Fermentation was 2 weeks in qvevri with 50% whole cluster, topped with crushed and destemmed must. No intervention or interaction was taken during these 2 weeks, other than an initial topping with CO₂. Aged 4 months in stainless steel before bottling. Unfiltered, unfinned, no added yeasts or additions, minimal sulfites possible added. No malolactic fermentation. No “punch down”, and only racked 3 times after racking from qvevri.

- 100% 2021 vintage Saperavi
- 50% whole cluster, 50% crushed must
- Qvevri fermentation
- No malolactic fermentation
- Natural cork enclosure



Location of vineyards used for 2021 vintage



Vineyard notes

Due to a severe hail storm just before our 2021 vintage, we were forced to purchase grapes. The vineyard we purchased from for the 2021 vintage is located in the village of Kurdgelauro, in the Telavi region of Kakheti. The size of the vineyard is 8 hectares, with 4 hectares being planted with Saperavi, and 2 being planted with Mtsvane, and 2 planted with Kisi. The vineyard is managed by a family friend, so we were able to ensure the usage of only high quality grapes grown in a sustainable manner. The entire vineyard is dry farmed. As with our own vineyard, spraying is done to maintain a balance of healthy fruit production and strong, healthy vines. Harvest is done by hand using small boxes to protect fruit and reduce spoilage prior to crushing.

Winery notes

The winery is a short drive from the vineyard and is located in the village of Vardisubani, in the Telavi region of Kakheti. Hand tools are used whenever possible (i.e. punching down), and qvevri are always used for at least primary fermentation. All of our wines produced see some skin contact, as we do not use pressing. Whole cluster fermentation is used in some wines, ranging from 5-50% whole cluster additions directly to the qvevri. After aging in qvevri, the wines are transferred to stainless steel tanks and racking is used to achieve clarity, as we do not use filtration. Starting in 2020 we eliminated the use of added yeasts, and now the only addition to the wines is low levels of sulfites. Our wines are unfinned, unfiltered, and otherwise produced with the minimal amount of intervention possible.