

ARTIZANI

2024 ARTIZANI SAPERAVI

100% Saperavi

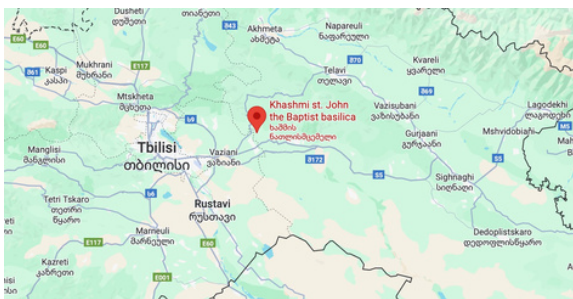


WINEMAKERS

Irakli Gvaramia
Salomé Andrazashvili
David Mgeladze

NOTES

Opening notes of eucalyptus and black mulberries, later dominated by creme de cassis and an underlying hint of boxwood. Juicy and sweet berry flavors combined with a smooth and rich texture.



THE WINEMAKERS

Artizani was founded by three wine aficionados obsessed with natural wines from Georgian indigenous grape varieties.

Salome, Irakli, and David took 'Artizani' - from French - to describe a craftsman who works with his hands, and the three of them have worked eight years together to craft the perfect Georgian wine. Artizani's main winemaking goal is to produce aromatic wines, rich with fermentation and primary fruit aromas, harmonious, well-balanced, revealing the inherent characteristics of terroir. You will find these founders across the world, teaching about their wines, their unique vineyards, and their region of Georgia. All wines are made using natural winemaking techniques and wild yeast, without sulfites, and bottled unfiltered.

Artizani is located in the westernmost area of Kakheti in the foothills of the Caucasus Mountains, bordering the flowing Iori River. The mountainous climate and river valley soils in this region create some of the best wines in the Georgian wine market.

ABOUT THE WINE

Artizani's flagship red that started the winery. Grapes were handpicked. Fermentation relied solely on wild yeasts, with no added yeast, in stainless steel tanks. Stems not included during fermentation. Pour-overs every 4-5 hours during primary fermentation to enhance extraction and prevent microbial spoilage on the dry cap of the wine.

The 2024 vintage fermented on the skins for 8 days. After racking, a warm ambient temperature was maintained to promote spontaneous malolactic fermentation, without adding lactic bacteria. After malolactic fermentation, the wine was racked again and stored in cool conditions over winter for stabilization. Following the cold season, the wine was racked once more. In early spring, the wine was bottled and allowed to age in the bottle for at least 3 months. No use of any fining agents or filtration.

THE VINEYARD

Grapes were sourced from three selected vineyards, all of which are ungrafted and grow on their own rootstock, in Khashmi. This results in a lower yield but with higher phenolic and sugar concentrations. The vineyards are all over 20 years old.

Khashmi sits on the westernmost edge of Kakheti, positioned on the slope of the Iori River. At an elevation of 700-780 meters above sea level, it has a cooler climate than inner Kakheti. While the harvest for saperavi grapes in inner Kakheti begins at the end of August, in Khashmi it starts later, typically in late September or even early October in some years. This cooler climate contributes to the higher acidity of Saperavi grapes from this village and fruitier aroma profile. Since 2021, Khashmi has been recognized as a designated Protected Designation of Origin (PDO) area. The soil in Khashmi is predominantly clay.