



## 2023 NAPHERI SAPERAVI

100% Saperavi

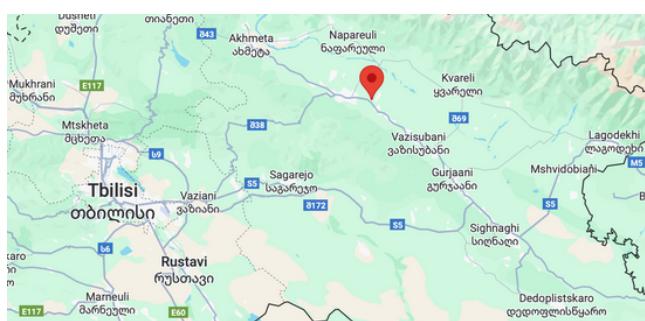


### WINEMAKER

Levan  
Kbiltsetskhishvili

### NOTES

Aroma: Berries, Black currant, Plum, and Mint  
Taste: Full-bodied wine; smooth with pleasant medium acidity, and a long finish



### THE WINEMAKER

Levan Kbiltsetskhishvili was a successful lawyer in Tbilisi before he decided it was time to change his long-standing career and his life in the process. Levan grew up near Mtskheta in the village of Navazi. Above the village sits ruins of the ancient settlement in the region of Kartli with the broken qvevris of the original winemakers, and as a child

Levan would explore the ruins on the restless, long summer days. These childhood memories were the inspiration behind Levan eventually becoming a full-time winemaker back in his hometown.

Today, Levan hosts guests from around the world, 45 countries thus far, at the Napheri Family Winery. While rooted in ancient winemaking, he applies modern methods to ensure the best results. Key to Napheri's process is the careful control of fermentation temperature, which helps maintain the integrity of the wine during production. Additionally, he varies the percentage of skin contact with the juice depending on the grape variety, meticulously managing the duration of skin contact to optimize the flavor profile of each wine.

Levan's willingness to accept the progress of winemaking, while deeply respecting Georgian traditional winemaking has made his wines the most popular of the Kartli region and abroad.

### ABOUT THE WINE

The winemaking process starts with a family tradition. Before the harvest, when preparing the qvevri for fermentation, Levan sings a traditional Georgian song to each qvevri. This stems from an ancient belief that the positive energy put into the qvevri is transferred into the wine, and later, into the person who tastes it, allowing them to feel the same joy with which the wine was made.

The 2023 Napheri Saperavi grapes were harvested and sorted by hand. After sorting, they were placed into the destemmer, where the stems were removed and the grapes were crushed. The crushed grapes were then transferred into 1.5-ton qvevri vessels. Once fermentation began, the cap was punched down every two hours. When the fermentation temperature reached its maximum level and excessive carbon dioxide accumulated in the fermenting mass, délestage was carried out, pumping the fermenting must from one qvevri to another to remove the excess CO<sub>2</sub>. Temperature control was managed with cold water running through a stainless-steel coil installed inside the qvevri. Skin contact duration: 10 Days.

The wine was separated from the skins using a press and the separated wine was placed into a new qvevri and aged for 3 months. The wine was then transferred into stainless-steel tanks because the cellar is cold during this period, and keeping the wine at low temperatures is very important for achieving balance. This natural cold stabilization is an essential step.

### THE VINEYARD

Napheri's vineyard is located in the village of Kondoli, Kakheti region, with soil classified as meadow-brown, very deep, slightly to moderately skeletal, and clayey. The vineyard is 45 years old, and its deeply developed root system allows it to maximize the absorption of essential minerals from the soil. The vineyard management is entirely under Napheri's supervision and is equipped with a drip irrigation system, which is used only during drought years or periods with very low rainfall. If precipitation is within the normal range, the irrigation system is not used.

Every 5-6 years, based on laboratory analysis results, manure is applied to the vineyard, and soil enrichment is carried out exclusively with organic manure. No use of chemical pesticides or herbicides; vineyard care is managed through natural and sustainable practices. For vineyard protection, sulfur and copper-based treatments are primarily used.

Napheri uses a bilateral Guyot (spalier) system where two fruiting canes with 7-8 buds each are retained, along with two renewal (future fruiting) spurs with 2 buds each. All cut ends are oriented toward a bud to prevent bud shading and ensure optimal growth.