

2019 SIMONICA OTSKHANURI SAPERE

100% Otskhanuri Sapere



WINEMAKER

Nini Chkheidze

NOTES

A deep purple color.

Opens with subtle aromas of blackberry, black plum, and herbaceous notes, complemented by dried blackberries, leather, and earthiness.

On the palate, it is dry and balanced, with high acidity and soft yet expressive tannins, carrying the fruit and herbal layers gracefully.



THE WINEMAKER

Located in the heart of Imereti, Western Georgia, in the village of Obcha, Simonica Winery is a family-owned estate founded in 2008 by brothers Nugzar and Mamuka Chkheidze. Continuing a proud winemaking legacy, Nini Chkheidze represents the third generation of the Chkheidze family dedicated to preserving and evolving Georgian wine. Nini went on to strengthen her expertise by completing WSET Level 3 in Wines and later pursuing Viticulture and Oenology studies at the Agricultural University of Georgia. As the head of winemaking, she has truly taken her family's wines to the next level.

At Simonica, the mission is to uphold and promote the centuries-old Georgian winemaking tradition, crafting authentic wines that express the soul of the Georgian terroir and sharing them with the world. Their vision is rooted in honoring Georgia's ancient Qvevri method, producing high-quality natural wines that embody both heritage and integrity.

They produce white, rosé, red, and naturally sparkling wines exclusively from organically grown Imeretian grape varieties cultivated with deep respect for nature and sustainability. The family vineyards cover 2 hectares in Obcha, home to many native varieties. Each bottle of Simonica wine tells the story of the land, the family, and the enduring dedication to the timeless art of Georgian winemaking.

ABOUT THE WINE

The 2019 Simonica Otskhanuri Sapere was fermented in the qvevri with 30% of skins for 10 days during active maceration. Aged 18 months in qvevri before bottling. The wine underwent natural malolactic fermentation. Not fined and/or filtered. There might be a residual lee in the bottle. Alcohol content: 13 %.

THE VINEYARD

Simonica produces wines exclusively from grapes harvested in their own vineyards. The otskhanuri sapere vineyard is located in Imereti - Village II Obcha with a calcareous clay loam soil and 230 meters from South to West facing slope. The vines are 15 years old. Trained on the Olikhnari System and spur pruned. The Olikhnari is

a traditional Georgian vine training method, characterized by low, horizontally trained spurs or arms, designed to optimize canopy exposure, regulate yield, and support balanced fruit ripening.

The vineyards are dry farmed, with no irrigation system, relying entirely on the region's climate and annual rainfall. The vines are managed strictly according to an organic treatment plan. The total copper applied per hectare to protect against downy mildew and Botrytis remains under 4 kg per year, while colloidal sulfur is used to prevent powdery mildew. In addition, Simonica actively employs natural remedies, including tea tree and neem oils, to support the vines in combating fungal diseases and various pests, promoting healthy growth while respecting the environment.