



## 2024 QVEVRI WINE CELLAR SAPERAVI

100% Saperavi

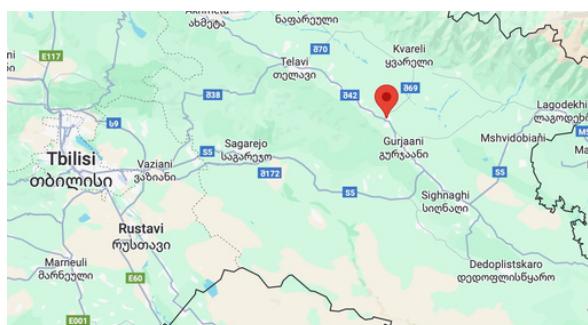


### WINEMAKER

Ivane Nareklishvili

### NOTES

A dark pomegranate, violet color. It alternates between the aroma and taste of blackberry, cherry, forest berry, and plum. Distinguished by varietal bouquet, full on taste, extractive, strong and harmonious.



### THE WINEMAKER

From the village of Velistsikhe in Kakheti, Ivane Nareklishvili set out to found his own winery. As a third-generation winemaker, Ivane spent 25 years gaining experience working for a variety of wine producers. After spending time studying in Italy- and becoming engrossed in different techniques- he came to understand the future of Georgian winemaking exists in the blend of traditional Kakhetian and contemporary winemaking knowledge. With a modern winemaker's eye for quality control, and the steady hand of minimal intervention, Ivane honed his ability to finesse a natural ferment to reveal the best of native yeasts and traditional techniques without risking errant slips or spoilage. From this, Qvevri Wine Cellar was born in 2015.

Qvevri Wine Cellar crafts their wines from organic grapes in qvevri. Tastings at Qvevri Wine Cellar tell what high quality wines can be made using native yeasts and ancient winemaking; wines with presence and texture, ripe fruit and a mineral expression unique to Georgia. They currently produce seven varieties of wine, with an annual production reaching 50,000 bottles. They are well-known within Georgia, being a favorite among many local wine shops, and have recently entered international markets.

### ABOUT THE WINE

The Saperavi Qvevri 2024 was fermented for 20 days with 100% grape skins and lees in qvevri. During fermentation, the cap of the chacha was managed every 2 hours with a manual punch-down. Aged 2 months in qvevri before bottling.

### THE VINEYARD

Qvevri Wine Cellar's vineyards are located in the village of Velistsikhe in the region of Kakheti. They consist of alluvial-carbonate soils with sand and pebbles in the depths of the soil. Humidity is seasonally noticeable, especially in spring and early summer. The carbonate content is moderate. The irrigation process in the vineyard is carried out using natural water resources - precipitation and soil moisture. No use of any chemicals, neither pesticides nor herbicides.