



# Winery PI

## SAPERAVI 2022 | AKURA, KAKHETI

### WINE NOTES

Dark ruby in color, this medium-bodied wine reveals a wonderful concentration of black fruit aromas, peppery spice, chocolate, and a distinctive charcoal minerality, with hints of black tea. Darker notes of tobacco and seeds add further complexity. Soft, well-judged tannins frame its smooth, round texture, leading to a long, harmonious finish.

### VINEYARD

Located in the Tsinandali appellation (Akura village, Telavi, Kakheti), this 2.5-acre, 19-year-old Saperavi vineyard sits at 620 meters. The soil is medium clay-loam, alkaline, and calcareous. Vineyard management follows the lutte raisonnée approach, sustainable, fully manual, and guided by moon phases. Hand tended and harvested.

### VINTAGE

The 2022 vintage truly tested the vineyard and the winemaker. With rain scarce and drought gripping the summer months, every decision was crucial. Careful observation during veraison led to a green harvest: unripe bunches were removed, letting the vine ripen only the finest fruit (lowered the yield) ensured the remaining grapes matured slowly and fully, harvested on 4 October 2022, giving the wine extraordinary depth, structure, and balance.

### VINIFICATION

This wine was handcrafted with a minimalist approach. Alcoholic and Malolactic Fermentations relied on wild, native yeasts in stainless steel tanks, free from oak's influence. Unfiltered and unclarified, bottled after a year, then aged in bottles for another year. Bottled 9/16/2023. For the wine to show its full character, decant for at least 40 minutes and fully savor the vintage's pure expression.



### SERVING

Decant at least 40 minutes,  
serving temperature 64°F

### CELLARING

Store at 54-64°F  
Enjoy now through 2027

### FOOD PAIRINGS

Pairs beautifully with meat dishes,  
or with aged cheese

### CASES PRODUCED

450