



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