



## Gozauri, Saperavi Qvevri

<i>Winegrowing region:</i>	Kakheti
<i>Micro-zone:</i>	Kindzmarauli
<i>Climate type:</i>	Moderate continental
<i>Wine classification:</i>	PDO Kindzmarauli
<i>Winemaking method:</i>	Traditional Qvevri method
<i>Grape variety:</i>	100% Saperavi
<i>Vineyard source:</i>	Single Vineyard Range
<i>Yield:</i>	6-7 t/h
<i>Wine type:</i>	Red dry
<i>Alcohol:</i>	13%
<i>Vintage:</i>	2023
<i>Total Production:</i>	12000 bottles (0,75l)
<i>Packaging:</i>	6 bottle/cartons; Gift bag available for single bottle

### *Vinification*

In August, at the onset of véraison, a green harvest is carried out, a process designed to enhance grape quality by reducing vineyard yields to approximately 6-7 tons per hectare.

Harvesting is conducted at the end of September, with grapes hand-picked into small boxes and meticulously sorted at the winery. The fruit is gently destemmed and then lightly crushed.

During fermentation, cap management is carried out exclusively through manual punch-downs. This approach minimizes mechanical impact on the grape skins, allowing for a soft and harmonious extraction of tannins and color. Fermentation and maceration are carried out in traditional Kakhetian Qvevri, and after six months of maturation, the wine is lightly filtered and bottled.

### *Tasting Notes*

<i>Color:</i>	Ruby
<i>Aromas:</i>	Intense aroma of ripe black berries
<i>Palate:</i>	Well-balanced, and harmonious, with smooth texture, integrated tannins and lingering finish.
<i>Food pairing:</i>	Ideally paired with refine cuisine grilled meats, and matured cheeses and dark chocolate desserts.
<i>Serving temperature:</i>	13°-15°C.



This Qvevri red wine is produced exclusively from Saperavi grapes, yielding a wine of remarkable depth and structure, with a rich, balanced, and harmonious palate. It reveals distinctive varietal character, offering expressive aromas of ripe black berries and tones of dark fruit.

All our wines come from our own single vineyard located in a recognized Saperavi microzone. We focus on terroir expression, limited production, and long-term partnerships. Our wines are already present in the USA, Japan, and France.

*We hope you will enjoy our wine.*