



LOCATION:
Georgia (country)
> Kakheti > Eniseli

VARIETY:
Saperavi

WINEMAKER:
Mamuka Khurtsidze



SCIENCE

ABV: 14.1%
SUGARS: 2.7 g/L
TOTAL SO₂: 38 ppm
TOTAL ACIDITY: 5.9 g/L

Nine Oaks Saperavi Qvevri Reserve

EXPERIENCE

NAME: Qvevri are traditional Georgian clay pots made by hand. These particular pots are 4000 liters large, very thick, and over 6 feet tall. The Reserve spends one year in the Qvevri.

CHARACTER: The aging in Qvevri softens this powerful grape. The aromatics have elegance with dried red and violet flowers. The fruits are lush with plum, currant, and raspberry and the minerality is soft and textured. A full bodied wine with length and resonance.

ENJOY WITH: This elevated expression of Saperavi requires a great cut of steak, root vegetables, and good friends and family!

BEST RESULTS: Serve 60-65° F. Enjoy 20 to 40 minutes after decanting.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, naturally fermented without any additional yeast at a controlled temperature of 72° F. The grapes are left to macerate with their skins for up to 28 days in large 4000 L Qvevri before moving to racking.

ELEVAGE: After one month of fermentation and maceration, the best Qvevri is chosen and the wine is racked off into another Qvevri for 60 days with additional lees contact. After 60 days, it is racked back again to Qvevri to remove lees. bottled after one year.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: Sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Practicing organic farming with wild grasses growing in the vineyards. No chemicals used, only copper and sulfur to protect the vines between April and August, organic fertilizers.

LAND: The best barrel is selected from the 8 hectares harvested. Located at 1,300 feet a.s.l. in the Kindzmarauli subzone with the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mix with red calcareous clays high in iron, called "cinamonic."

VINE: Young vines planted in 2012, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, 180 cases produced.

