Teliani Valley Glekhuri Kisiskhevi Saperavi Qvevri 2022

TEL0052022

Teliani Valley

— Kakheti, Georgia

Beautifilly structured, dense and complex Qvevri Saperavi.

2021 Vintage

IWC Bronze
2023

2023
Vintage

IWSC Bronze
2024

Production

A limited harvest of 5-7 tons per hectare from this excellent site for Saperavi, Kisiskhevi. Whole bunches are hand selected before being placed into underground qvevri, where fermentation takes place for 7-9 days with selected yeasts - being underground, the qvevri maintains the perfect temeperature at all times. Due to the size of the qvevri, production is limited to 6500 bottles only. Once fermentation is complete, the grape skins are removed and the wine spends further time maturing in the qvevri before bottling.

Tasting note

Kisiskhevi is a superb terroir within the wider Kakheti region, particularly for Saperavi. The best grapes are selected for fermentation in Qvevri, resulting in a deep coloured and structured wine that is still remarkably approachable due to its vibrant primary fruit and roasted nut aromas.

Food Match

Grilled meats or portabello mushroom.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Kisiskhevi

Winemaker:
Mikheil Khmelidze

Grape Varieties:
Saperavi 100%

Suitable for:
Vegan

Bottle Barcode:
4860065014444