



Asuretuli Shavi

Kartli, Georgia

Kapistoni Winery

Kapistoni Wines Asuretuli Shavi

Product Number	Colour	Grape Variety	% ABV	Vessel	Notes
1088	Red	Asuretuli Shavi	12.00 %	Qvevri	Old Vines



Sustainability

Following the Georgian traditional method, typical of the central Georgian region of Kartli, with a history dating back 8,000 years, on ecologically managed vineyards, many of which are 60 year old ungrafted sites.

Tasting note

It displays a bright purple color with a light violet rim. It offers aromas of fresh blackberries, cherries, and strawberries. Furthermore, it is characterized by a delicate, soft tannin structure that provides a luxurious mouthfeel. The fresh acidity and body of the wine contribute to a long-lasting finale.

Vinification

Asuretuli Shavi is a distinctive Georgian grape variety known for its ability to produce deeply colored and richly flavored wines. Grown in the Gori Region of Central Kartli at an elevation of 750 meters, the grape benefits from a mixed terroir. After manual harvest, it undergoes a 7-10 day skin contact fermentation and a 15-day secondary malolactic fermentation. The wine matures in Qvevri for 6-8 months, resulting in a limited release of 1,650 bottles

Bottle format

810g 0,75l glass bottle with wax cover.

Closure

Natural Cork

Ingredients

Grapes, Sulphur Dioxide (SO₂)

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