



# Budeshuri Saperavi

## Kartli, Georgia

Kapistoni Winery

### Kapistoni Wines Budeshuri Saperavi

Product Number	Colour	Grape Variety	% ABV	Vessel	Notes
1085	Red	Budeshuri Saperavi	13.50 %	Qvevri	Natural Wine



#### 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

In the glass, it presents a very dark ruby red color with a deep pink rim. The flavors are dominated by aromas of blackberries, black cherries, and a hint of black pepper. On the palate, it is exceptionally elegant, featuring moderate chalky tannins and a remarkably long, savory finish.

#### Vinification

Budeshuri Saperavi, the most famous Georgian red grape variety forms the basis of this elegant wine with a production of 3,700 bottles. The low yielding old vineyards, are located at 750m above sea level. Following an October manual harvest, the wine undergoes a 7-10 day skin contact fermentation and a 15-day secondary malolactic fermentation. The wine is then separated from the skins and matures in Qvevri for an additional 6-8 months. Manual punch are employed for light extraction.

#### Bottle format

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

#### Ingredients

Grapes, Sulphur Dioxide (SO2)

#### Closure

Natural Cork



Sustaina Wines

[sustainawines.com](http://sustainawines.com)

+49 1590 1300895

[info@sustainawines.com](mailto:info@sustainawines.com)

