



Chinebuli

Kartli, Georgia

Kapistoni Winery

Kapistoni Wines Chinebuli

Product Number	Colour	Grape Variety	% ABV	Vessel	Notes
1081	Orange	Chinebuli	12.50 %	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 medium-dark amber color. Its bouquet combines green apples, yellow-fleshed apricots, and fresh almonds. On the palate, it offers a noticeable tannin structure, interwoven with flavors of dry apricot notes. It concludes with a very long, savory finish.

Vinification

Chinebuli, a versatile Georgian grape known for both table and wine use, thrives in Central Kartli's loamy soils at 650 meters elevation. Harvested in early October, it undergoes a 7-10 day skin contact fermentation, followed by a 15-day secondary malolactic fermentation. Maturation continues for six months in Qvevri with natural filtration and periodic transfers, yielding a complex, amber-colored wine with circa 10,000 bottles produced annually.

Bottle format

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

Ingredients

Grapes, Sulphur Dioxide (SO2)

Closure

Natural Cork



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