

## Agrida Saperavi Qvevri 2019

**100% Saperavi**

**Kakheti, Georgia**  
**Alcohol: 13%**

### Profile

Intense nose with ripe red fruits accompanied by delicate chocolate, cocoa powder hints. An elegant, juicy red wine with a tasty spices in the finish. A great wine with Tannins and balanced acidity.

### Terroir

Saperavi grape is a dark-skinned, pink-fleshed, leading red variety in Georgia, being the Georgian-language word for "dye" (sapere), saperavi is a particularly appropriate name for this teinturier variety. Solely produces the following wines of protected designation of origin (PDO): dry Mukuzani, Saperavi Khashmi, Napareuli, Kvareli and semi-sweet Kindzmarauli, Akhasheni. Saperavi is produced through both traditional Georgian and classical vinification methods, has good aging potential.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Fermentation:** After destemming grapes are transferred to Qvevri for Fermentation. Fermentation process lasts for 3-4 weeks, after that the qvevri is sealed and left for skin maceration. In February-March the wine is transferred to the stainless steel tanks.

### Tasting notes

Red fruits | Cocoa powder | Spices | Chocolate

### Tips

**Serving Temperature:** 16° - 18°C

**Decanting:** None

**Food pairing:** Grilled meat- Lamb - Roasted vegetables - Goat cheese

**When to drink:** between now and 2029

