



DRY RED QVEVRI WINE

KHASHMI SAPERAVI

Saperavi Khashmi PDO wine is crafted through traditional Georgian methods, fermented in Qvevri with the pulp of the Saperavi grape variety from Kakheti. This wine boasts a deep purple hue and is distinguished by its vibrant aromas of violets, red cherries, black plums, and ripe blackberries. On the palate, it offers a full-bodied experience, characterized by soft, balanced tannins, moderate acidity, and a delightful finish of roasted nuts.

REGION

Kakheti

WINE TYPE

Dry Red Qvevri Wine

VARIETY

Saperavi

ALCOHOL

12%

VOLUME

750 ml

WINEMAKING

Qvevri

STYLE

Dry

FOOD PAIRING

01 Grilled Beef

02 Lamb

03 Khinkali

04 Aged Cheese

AWARDS

● **Silver** · Saperavi International Competition 2024 · vintage 2021

● **Bronze** · Saperavi International Competition 2024 · vintage 2022

● **Bronze** · Saperavi International Competition 2022 · vintage 2020

