



DRY RED QVEVRI WINE

OKAMI

“Okami” PDO wine is crafted using the traditional Georgian method in Qvevri with Shavkapito grapes from Kartli, featuring a garnet color with rich aromas of red plum, cherry, and apple. Full-bodied with velvety tannins and balanced acidity, it offers a complex palate of red stone fruits, dried leaves, and dark chocolate, culminating in a lasting aftertaste. Ideal for extended aging.

REGION

Kartli

WINE TYPE

Dry Red Qvevri Wine

VARIETY

Shavkapito

ALCOHOL

13%

VOLUME

750 ml

WINEMAKING

Qvevri

STYLE

Dry

FOOD PAIRING

01 Mtsvadi

02 Lamb

03 Mushroom Dishes

04 Hard Cheese

AWARDS

- **Silver** · International Qvevri Wine Competition 2023 · vintage 2022

