

DRY RED QVEVRI WINE

SHAVKAPITO

The grapes are cultivated in Kartli and the wine is made by using Georgian traditional Qvevri winemaking method, with full skin contact. It goes through 3-month maceration, and then continues aging in oak barrels for 6 months.

The wine is dark ruby in colour, with sharply distinguished aromas of spices, dried leaves, wet earth, cornel and black plum. The taste is full, distinct rich tannins and piquant spiciness that lasts for a long time.



REGION

Kartli

WINE TYPE

Dry Red Qvevri Wine

VARIETY

Shavkapito

ALCOHOL

13%

VOLUME

750 ml

WINEMAKING

Qvevri

STYLE

Dry

FOOD PAIRING

01 Kebab

02 Poultry

03 Pasta

04 Soft Cheese

AWARDS

● **Gold** · Kartli Wine: From Uplistsikhe to Modernity · vintage 2020

