



DRY RED QVEVRI WINE

TAVKVERI

Crafted using the traditional Georgian Qvevri method, this wine is fermented on the pulp of the Tavkveri grape from Kartli. It exhibits a deep purple color and is distinguished by vivid aromas of dried plums, Cornelian cherry, and ripe sour cherries that transition into subtle hints of liquorice. This medium-bodied wine is fresh with crisp acidity, youthful tannins, and a lingering finish of red plum.

REGION

Kartli

WINE TYPE

Dry Red Qvevri Wine

VARIETY

Tavkveri

ALCOHOL

11%

VOLUME

750 ml

WINEMAKING

Qvevri

STYLE

Dry

FOOD PAIRING

01 Charcuterie

02 Mushrooms

03 Chicken

04 Lobio

AWARDS

● **Silver** · International Qvevri Wine Competition 2024 · vintage 2022

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

