



LOCATION:
Georgia (country)
> Kakheti > Eniseli

VARIETY:
Saperavi

WINEMAKER:
Mamuka Khurtsidze



SCIENCE

ABV: 14.1%
SUGARS: 2.7 g/L
TOTAL SO₂: 38 ppm
TOTAL ACIDITY: 5.9 g/L

Nine Oaks Saperavi Qvevri Reserve

EXPERIENCE

NAME: Qvevri are traditional Georgian clay pots made by hand. These particular pots are approximately 5600 liters large, very thick, and over 6 feet tall. The Reserve spends nearly one full year in the Qvevri.

CHARACTER: The aging in Qvevri softens this powerful grape. The aromatics have elegance with dried red and violet flowers. The fruits are lush with plum, currant, and raspberry and the minerality is soft and textured. A full bodied wine with length and resonance.

ENJOY WITH: This elevated expression of Saperavi requires a great cut of steak, root vegetables, and good friends and family!

BEST RESULTS: Serve 60-65° F. Enjoy 20 to 40 minutes after decanting.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed and naturally fermented without any additional yeast, at a controlled temperature of 72° F. The grapes are left to macerate with their skins for up to 28 days in large 5600-liter Qvevri. (handmade, clay pots buried under ground).

ELEVAGE: After one month of fermentation and maceration, wine is transferred to Qvevri. During the aging process, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking the best Qvevri is selected to remain in the clay for the reserve selection. The Qvevri Reserve will be chosen from the single best Qvevri and bottled after 11 months, before the next harvest.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: Sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Organic farming with wild grasses growing in the vineyards. Ozonated water treatments (O3) minimize the need for copper and sulfur, protecting the vines and limiting the use of Bordeaux mixture which only happens between April and August. Only organic fertilizers.

LAND: The best Qvevri is selected from the 8 hectares harvested, located at 1,300 feet a.s.l. in the Kindzmarauli subzone with the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mix with red calcareous clays high in iron, called "cinnamonic."

VINE: Young vines planted in 2012, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, 180 cases produced.

