

Moussa CHACHA 2024

Technical data

Style: Georgian chacha
Grapes: 100% Saperavi
Origin: Kvareli, Kakheti, Georgia
Base material: Saperavi pomace from our winemaking
Alcohol standard: 41% ABV
Planned bottling: 1,200 bottles (500 mL)

Fermentation

Method: Spontaneous fermentation of the pomace in qvevri using native yeasts, for 14–21 days depending on ambient temperature.

Distillation

Standard: Five times distilled in small copper stills, retaining the heart cut.

Tasting notes

Appearance: Clear and colorless
Nose: Delicate, with a light herbal note
Palate: Smooth on entry, with a full mouthfeel and an invigorating finish
Serving temperature: 10–12 °C