

Udabno TAVKVERI–SAPERAVI 2022

Technical data

Style: Dry red wine
Grapes: 60% Tavkveri ▪ 40% Saperavi
Appellation: Udabno, Kakheti, Georgia
Vintage: 2022
Alcohol: 13.0%
Total acidity: 4.9 g/L
Residual sugar: 3.4 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 weeks
Time in qvevri: 5 months
Bottles produced: 3,000

Vineyards

Altitude: 950 m above sea level
Vineyard age: 25 years
Soil: Alluvial, potassium-rich sandy soils.

Tasting notes

Colour: Purple
Nose: Sour cherry, ripe raspberry and other berries
Palate: Light to medium body with silky tannins
Serving temperature: 15–17 °C