

Udabno SAPERAVI 2024

Technical data

Style: Dry red wine
Grapes: 100% Saperavi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2024
Alcohol: 14.5%
Total acidity: 5.1 g/L
Residual sugar: 1.3 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 weeks
Time in qvevri: 9 months
Bottles produced: 3,000

Vineyards

Altitude: 450 m above sea level
Vineyard age: 50 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Purple
Nose: Sour cherry, ripe raspberry and other berries
Palate: Full-bodied, with silky tannins and a velvety finish.
Serving temperature: 15–17 °C