

Vermilion SAPERAVI 2022

Technical data

Style: Dry red wine
Grapes: 100% Saperavi
Appellation: Kvareli, Kakheti, Georgia
Vintage: 2022
Alcohol: 14.5%
Total acidity: 5.2 g/L
Residual sugar: 3.5 g/L

Winemaking

Vinification: Traditional fermentation in qvevri.
Maceration: 3 weeks
Time in qvevri: 9 months
Bottles produced: 2,500

Vineyards

Altitude: 450 m above sea level
Vineyard age: 35 years
Soil: Well-drained alluvial loamy sand with rocks and river stones down to 100–150 cm.

Tasting notes

Colour: Deep purple
Nose: Blackberry, sour cherry and ripe plum
Palate: Full-bodied, with firm tannins and a velvety finish
Serving temperature: 16–18 °C