



# Kapistoni 2021 Budeshuri Saperavi



**Varietal:** 100% Budeshuri Saperavi

**Appearance:**

Very dark ruby red color. Heavily opaque. Dark pink rim.

**Bouquet**

Dominant aromas of blackberry, dark chocolate, black cherry, ripe red plum with spicy notes of black pepper and wild rose petals.

**Palate**

Pronounced blackberry, black cherry and ripe red plums translate very exquisitely from the bouquet to the palate. Secondary notes of dark chocolate are present.

**Acidity (g/l):** 5.2

**Residual Sugar (g/l):** 2.6

**Alcohol:** 13.5%

**Vinification**

Skin contact alcoholic fermentation lasts 7-10 days.

Secondary fermentation process lasts for 15 to 17 days [Malolactic].

Once alcoholic fermentation ends, skins are separated from the wine and it continues to mature in Qvevri for 6-8 additional months.

**Harvest Area:**

Central Gori region in Central Karli, Georgia. 750 meters ASL.

**Winemaker:**

Niko Chochishvili