



Kapistoni 2022 Chinebuli



Varietal: 100% Chinebuli

Appearance:

Medium dark amber color.

Bouquet

The nose presents exquisite, multi-faceted and multi-layered primary aromas of green apples, yellow-fleshed apricots and grated citrus peels. Also present are secondary aromas of fresh almonds, melted acacia honey and floral nuances of delicate cherry blossoms.

Palate

The tannin structure is medium dry and nutty, with hints of dry apricot, green apples and plums. Pickled walnuts and toasted almonds are present on the palate, contributing to its dry, nutty character. A long-lasting delicate finish of grated peels of green lemons lingers in the palate.

Acidity (g/l): 4.5

Residual Sugar (g/l): 1.2

Alcohol: 12.5%

Vinification

Skin contact alcoholic fermentation lasts 7-10 days.

Secondary fermentation process lasts for 15 days (Malolactic).

A natural filtration process is manually conducted to separate skins and residue during this 6 months period. Each time, the wine is placed into a different Qvevri to continue fermenting. After alcoholic and malolactic fermentation, the wine continues to mature in the Qvevri for 6 additional months.

Harvest Area:

Central Karli, Georgia. 650 meters ASL.

Winemaker:

Niko Chochishvili