



Kapistoni 2022 Danakharuli



Varietal: 100% Danakharuli

Appearance:

Bright purple, light violet rim.

Bouquet

Fresh and multi-layered aromas of blackberries, longan berries, mulberries, cherries and strawberries.

Palate

Fruity and dry with medium tannin structure. Medium finish. Intense and balanced longan berries and strawberries at first impression. Secondary notes of cherries and mulberries. The medium acidity and medium body makes for a wonderful, fresh mouth feel.

Acidity (g/l): 5.0

Residual Sugar (g/l): 1.9

Alcohol: 12.5%

Vinification

Skin contact alcoholic fermentation lasts 7-10 days.

Secondary fermentation process lasts for 15 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