



Kapistoni 2022 Goruli Mtsvane



Varietal: 100% Goruli Mtsvane

Appearance:

Light amber color. Bright, sunny rim.

Bouquet

Primary aromas of yellow apples, yellow-fleshed apricot, and orange zest. Secondary notes of fresh walnuts, almonds, chestnut honey and spring flowers offer secondary aromas that linger in the nose.

Palate

The tannin structure is dry and nutty, with hints of dry apricot, green apples and plums. It offers a characteristic, long-lasting natural wine feel in the palate.

Acidity (g/l): 5.1

Residual Sugar (g/l): 1.2

Alcohol: 13%

Vinification

Skin contact alcoholic fermentation lasts 7-10 days. Secondary fermentation process lasts for 15 to 17 days (Malolactic). A natural filtration process is manually conducted to separate skins and residue during a 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 7 additional months.

Harvest Area:

Okami, Saguramo. Central Karli, Georgia. 650 meters ASL.

Winemaker:

Niko Chochishvili