



Kapistoni 2022 Shavkapito

Varietal: 100% Shavkapito

Appearance:

Medium opacity with and raspberry colored rim..

Bouquet

Shavkapito 2020 has primary aromas of wild cherries and ripe wild strawberries combined with spicy notes of crushed red peppercorns. Secondary aromas provide noticeable multi-layered nuances of blooming violets, herb-sweet quinces and wild rose petals.

Palate

Powerful and energetic, with a distinctive tannin structure and subtle fruit acidity, the Kapistoni Shavkapito reveals notes of red currants, juicy blueberries and pink pepper berries in a very balanced way that reverberates in a long-lasting and energetic finish.

Acidity (g/l): 4.9

Residual Sugar (g/l): 1.8

Alcohol: 12%

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