



Kapistoni 2019 Tavkveri



Varietal: 100% Tavkveri

Appearance:

Medium dark purple, medium opacity.

Bouquet

Aromas of wild blackberries, wild blueberries and wild cherries. Subtle aromas of black pepper are present in a medium finish.

Palate

A well-balanced interplay between the wild blackberries and wild cherries is notable immediately, followed by mellow wild blueberries notes. Floral and fruit forward with a powerful and elegant tannin structure in a long-lasting finish.

Acidity (g/l): 5.2

Residual Sugar (g/l): 2.8

Alcohol: 12%

Vinification

Skin contact alcoholic fermentation lasts 7-11 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