



Kapistoni 2022 Asuretuli Shavi



Varietal: 100% Asuretuli Shavi

Appearance:

Bright purple, light violet rim.

Bouquet

Fresh and aromas of ripe blackberries, wild strawberries, blueberries and wild cherries. Subtle secondary notes of blooming violets and delicate wild roses.

Palate

The fruity and floral impressions are accompanied by a powerful and elegant tannin structure in a long-lasting finish. Ripe blackberries, wild strawberries and wild cherries translate smoothly from the bouquet to the palate.

Acidity (g/l): 5.5

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