

CHONGURI

Song of the Vineyard

AKHASHENI 2022

DISCOVERY COLLECTION

Grape Variety

100% Saperavi, the signature red grape of Georgia, known for its bluish-black skin and tinted or dyed juice.

Vineyard

Akhasheni is a designation of origin or micro-zone in the Alazani Valley in Kakheti. The zone covers the forest slopes of the Tsiv-Gombori Range and parts of three villages, including Akhasheni itself. Vine cultivation and yields of grapes are strictly controlled. The area is moderately humid and experiences a mild winter and hot summer.

Winemaking

Akhasheni is made from naturally ripe grapes that undergo an "incomplete" fermentation in order to leave 4% residual sugar in the finished wine (40 grams/liter). It is held in stainless tank for a short period before being bottled.

Tasting Note

Akhasheni is a traditional semi-sweet red wine that enjoys a high reputation in Georgia. It exhibits a fruity aroma and taste marked by black raspberry and black cherry jam. It is full-flavored and luscious without being cloying. Akhasheni has a distinctive profile and does not have exact equivalents in other countries. It might be compared to a late-harvest California Zinfandel, but at a much lower alcohol content.

Chemical Analysis

Alcohol: 12%

Residual Sugar: 4% (*semi-sweet*)

Chonguri Discovery and Heritage Collection wines are sold in eco-friendly packaging: Lighter-weight glass bottles with taint-free Diam corks, and bio-based capsules made with sugar cane and water-based inks.