

KHIKHVI QVEVRI 2022 HERITAGE COLLECTION

Grape Variety

100% Khikhvi, an indigenous and relatively rare white grape of Georgia.

Vineyard

This wine is sourced in Kakheti in eastern Georgia, the country's most important wine region. The finest vineyards are located in the Alazani and Iori River valleys between 1,300 and 2,300 feet in altitude.

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Winemaking

This Khikhvi has been made in accordance with an ancient method of production which has been recognized by UNESCO as belonging to the Cultural Heritage of Humanity. After pressing, the juice, grapes, skins, and pips are transferred to large terra cotta jars (qvevri) embedded in the floor of the winery. A long, slow fermentation and period of aging ensues. The wine is removed from the qvevri after around five to six months.

TastingNote

This Khikhvi has a distinct and characteristic taste profile. The aroma reveals notes of citrus, wild flowers, and spice. In its taste, the wine suggests honeycomb and dried apple and is dry, fairly soft, and subtly tannic. It belongs to the family of amber or orange wines, yet in a more understated style. Unlike some amber wines, it is completely clear, not cloudy. It is also very flexible in terms of food pairings.

Chemical Analysis

Alcohol: 13%

Residual Sugar: less than 0.2% (completely dry)

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.