

CHONGURI

Song of the Vineyard

SAPERAVI QVEVRI 2022 HERITAGE COLLECTION

Grape Variety

100% Saperavi, the signature red grape of Georgia. Saperavi translates as “dye” and the grape is known for the bluish-black color of its skin and its tinted or dyed juice, an exception among wine grapes.

Vineyard

The wine is sourced in Kakheti in eastern Georgia. Vineyards are selected with care based on a history of yielding grapes of suitable maturity and quality for the Saperavi Qvevri.

Winemaking

This Saperavi has been made in accordance with an ancient method of production 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 six months.

Tasting Note

A concentrated red wine offering blackberry and black plum fruit together with a note of prune. In the mouth, it is generous, bold, and dry with spicy accents. Although different in style due to the grape and qvevri process, it might be roughly compared to Rhône Valley Syrah ((Crozes-Hermitage, Saint-Joseph), Portuguese reds (Douro, Alentejo), or Aglianico from Italy.

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.***