



SATRAPEZO RANGE

SATRAPEZO is derived from Greek word Trapeza, meaning the sacred table. In ancient Georgia, the best wines were reserved for use at the Trapezi ceremonies, which were attended by the most prominent clergyman and laity. Hence, these highly prized wines came to be known as SATRAPEZO wines.

To craft the cherished wines of the SATRAPEZO range, only carefully selected grape bunches from specific blocks of our Kondoli Vineyards are used, where grape yield is artificially limited to 4-5 tons per hectare. Handpicked in small boxes, the grapes are gently crushed into the traditional Georgian Qvevri, followed by 12-24 months of aging in French oak barrels for further refinement.

SATRAPEZO GVIANI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 4-5 ton/hectare

Varietal composition: Rkatsiteli 100%

Wine type: White botrytis sweet

Alcohol by volume: 11.5%

Residual sugar & Total acidity: 80-120 g/l; 6 g/l

Nutrition Facts (per 100ml): 441 kJ/105 kcal; Contains Sulfites

Cellaring: Enjoy now, but will be enhanced by few years of aging

VINIFICATION

Rkatsiteli 04 block of Kondoli Vineyards is situated at the actual proximity to the Alazani River. From the middle of October the early dew and midday sun cause specific fungal infection of the berries called Botrytis Cinerea or "Noble Rot". Remarkable fungus paradoxically transforms decay into gold, concentrating sugar in every grape berry, enriching them with specific, characteristic aromas. These grapes were hand harvested at the end of November in small boxes, hand sorted in our winery and gently pressed in basket press. The fermentation and maturation for 9 months was held in French oak barrels. Thus, the first Georgian late vintage wine was born. Light filtration was complemented by bottling and 6 months of bottle aging in our cellar before the release.

TASTING NOTES

Color: Deep yellow color with golden reflection.

Aromas: Nose reveals complex ripe pineapple, dried plum and honey aromas integrated with the notes derived from oak aging.

Palate: Full-bodied taste is dominated by peach and quince jam aromas opposed by the natural sourness of the wine. The exquisite sweetness is balanced by the long smoky vanilla oak finish with the touch of citrus zests.

Food Pairing: Serve as an aperitif or digestive, or pair with desserts and aged cheeses at a temperature of 8°C.

