



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 ICEWINE

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 7-8 ton/hectare

Varietal composition: Cabernet Sauvignon 100%

Wine type: Red sweet

Alcohol by volume: 11%

Residual sugar & Total acidity: 180-240 g/l; 6 g/l

Nutrition Facts (per 100ml): 603 kJ/144 kcal; Contains Sulfites

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

VINIFICATION

The fully frozen grapes in Cabernet Sauvignon blocks of Kondoli Vineyards were harvested in early December, when the outside temperature fell dropped to -9°C. At these temperatures, the water portion of each grape separates from sugar, flavor, and acid components. The water freezes and crystallizes, leaving the other compounds as suspended liquid drops among the water crystals. The grapes were hand-harvested early in the morning in small boxes, then hand-sorted in our winery. After removing all damaged grapes, the remaining fruit was gently crushed in basket press. The fermentation was held for a period of 2 months in stainless steel tanks at a controlled temperature of 16-18°C. Afterwards, the wine was kept cold at around 0°C for 6 months. Light filtration was complemented by bottling, followed by 6 months of bottle aging in our cellar before the release.

TASTING NOTES

Color: Light pomegranate with bricky highlights.

Aromas: Intense aromas of honey, strawberry jam, poached quince and red grape juice.

Palate: The taste repeats the nose, adding mandarin confiture and prune jam. The finish is lingering, showing a well-balanced and inviting aftertaste.

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

