



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 MTSVANE

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 4-5 ton/hectare

Varietal composition: Mtsvane 100%

Wine type: Amber dry

Alcohol by volume: 13%

Residual sugar & Total acidity: <4 g/l; 5 g/l

Nutrition Facts (per 100ml): 317 kJ/76 kcal; Contains Sulfites

Cellaring: Enjoy now, but will be enhanced by 5-7 years of aging

VINIFICATION

Mtsvane grapes from the selected block of Kondoli Vineyards have been green harvested during the first days of véraison in August, to artificially reduce the grape yield down to 4-5 tons per hectare, thereby increasing the overall quality and concentration of the remaining fruit. At the end of September, grapes were hand harvested in small boxes, hand sorted in our winery, gently de-stemmed and lightly crushed into historical Georgian clay wine vessels called Qvevri, buried in the winery's earthen floor. Fermentation was performed by natural yeast, found on grape skins. Throughout this process, cap management was performed only by hand punching, minimizing overall mechanical impact on grape skins and ensuring soft extraction and integration of skin aromas. After the long, approximately 6 months of maceration in Qvevri, the resulting golden colored wine was decanted and transferred gently into traditional new oak barriques for 10 months of further maturation. Coarse filtration was complemented by bottling and bottle aging in our cellar before the release.

TASTING NOTES

Color: Glimmering golden with very thick tears.

Aromas: Exposing layers of dry white and yellow fruit, sweet pie, and coconut aromas.

Palate: The texture is buttery, dense, and round, accompanied by myriad of flavors of ripe quince, pear and other yellow fruits with a strong minerality and a light touch of oak derived from barrel aging. The finish is long and fruity supported by elegant citric sourness.

Food Pairing: Serve with roasted pork, veal, or chicken dishes at a temperature of 12-15°C. We recommend decanting 1 hour prior to serving.

