



## 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 SAPERAVI

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: Kondoli Vineyards

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Grape yield: 4-5 ton/hectare

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Varietal composition: Saperavi 100%

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Wine type: Red dry

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Alcohol by volume: 14%

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Residual sugar & Total acidity: <4 g/l; 5.5 g/l

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Nutrition Facts (per 100ml): 341 kJ/81 kcal; Contains Sulfites

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

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## VINIFICATION

Selected block, Saperavi S01, of Kondoli Vineyards has been green harvested during the first days of véraison at the end of July, 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 the historical Georgian clay wine vessels called Qvevri, buried in the winery's earthen floor. Fermentation was performed by natural yeast, found on grape skins, and was held at a maximum of 26°C. Throughout this process, cap management was performed only by hand punching, minimizing overall mechanical impact on grape skins and ensuring soft extraction of color and tannins. After the long, approximately 6 months of maceration in Qvevri, the wine was decanted and gently transferred into new oak barriques for 24 months further maturation. The resulting wine was bottled unfiltered, complemented by 6 months of bottle aging in our cellar before the release.

## TASTING NOTES

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Color: Deep red color with bricky line on the rim.

Aromas: The nose reveals spices, vanilla, and concentrated forest berries.

Palate: Initial palate exhibits sweet black fruit and dried berry flavors. The middle palate is soft and round, with a well-integrated complex of grape and oak tannins. The finish is long and spicy, supported by firm tannins.

Food Pairing: Serve with red meat, game, and aged cheese at a temperature of 18-20°C. We recommend decanting 1 hour prior to serving.

