



## 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 10 QVEVRI

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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: Rkatsiteli 100%

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Wine type: Amber dry

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Alcohol by volume: 13.5%

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

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Nutrition Facts (per 100ml): 328 kJ/78 kcal; Contains Sulfites

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

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## VINIFICATION

Selected block, Rkatsiteli S04, of Kondoli Vineyards has 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 a total of 10 Qvevris, hence the name of the wine, the resulting golden colored liquid was decanted and transferred gently into traditional new oak barriques for 6-8 months of further maturation. Light filtration was complemented by bottling and 6 months of bottle aging in our cellar before the release.

## TASTING NOTES

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Color: Deeply golden.

Aromas: Very complex aromas of rose, vanilla, oak, and toasted nuts, with a touch of mint.

Palate: First attack is big and round. The flavor is full of dried apricots, ripe quince, and caramel notes. The finish is long and mineral, with a soft citrusy aftertaste.

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.

