

NINE OAKS

ცხრა მუხა



NINE OAKS SAPERAVI (QVEVRI RESERVE)

ORIGIN

LOCATION: Georgia (Country) Eniseli, Kakheti

VARIETY: Saperavi Qvevri Reserve

VINTAGE: 2018

WINEMAKER: Mamuka Khurtsidze

SCIENCE

ABV: 14.1 %

SUGARS: 2.7 g/l

TOTAL SO2: 38 ppm

TOTAL ACIDITY: 5.9 g/l

SKIN CONTACT: Qvevri 21-28 days

EXPERIENCE

NAME: Saperavi is a rare teinturier grape variety, native to Georgia. The literal translates from Georgia as "dye" or "to give color" and is referred to as black wine.

CHARACTER: The aromatics have elegance with dried red and violet flowers. The fruits are lush with plum, currant, and raspberry and the minerality is soft and textured. A full bodied wine with length and resonance.

ENJOY WITH: Saperavi is paired well with rich meats, spicy food and hard cheese.

BEST RESULTS: Chill to 18°C before opening. Don't overchill. Saperavi needs to be decanted served 18 to 20 minutes after decanting.

EXPRESSION

FERMENTATION & EXTRACTION: Freshly harvested grapes are squeezed with a machine that removes only the stalks. The rest of the grape (skin, pulp, pits) are pressed and naturally fermented (25-28° Celsius) without any addition of yeast. The grapes are left to macerate with their skins for up to 28 days in large 2.5T (2,000 L) Qvevri for up to 12 month, giving the wine more complexity and texture.

ELEVAGE: After one month of fermentation and maceration the wine is racked off into another qvevri. In early December, the wine is separated from the lees by transferring the wine to another qvevri. The wine is racked third time in the spring to remove the remaining lees and bottled after one year.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: A small amount of Sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Practicing organic farming with wild grasses growing in the vineyards. No chemicals used, only copper and sulfur to protect the vines between April and August, organic fertilizers.

LAND: 3.5 hectares planted at 1,300 feet a.s.l in the Kindzmarauli subzone bordered by the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mixed with red calcareous clays high in iron, called "cinnamonic."

VINE: Young vines planted in 2012, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, Limited edition of 300-400 cases are produced annually.



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ENISELI-KAKHETI



QVEVRI:
Traditional Georgian clay amphora made by hand. Our vessels are 2.5T (2,540L) large, very thick, and over 2 meters tall.