



# Saperavi 2020

*First vintage 2019*

**Grape variety**  
100% Saperavi

**ABV** 14%

## **Soil type**

High dark clay content.

The vineyards are located at an altitude of 130–135 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

## **Weather conditions in 2020**

Rainfall for the year was 536.3 mm, half of which fell in the two rainy months of February and September.

Duration of the frost-free period – 242 days.

The absolute minimum temperature for the year was -18°C.

The average temperature of the warmest months was +30.9°C (July to August).

## **Harvest**

Hand harvested 24/09/2020.

## **Grape processing**

Double sorting in the vineyard and on a vibrating table.

## **Fermentation and ageing**

The pulp was macerated for 14 days at a controlled temperature of 25–27°C in a steel vat with a floating lid to make it easier to perform remontage, pigéage and délestage.

Fermentation – 12 days.

Delicate pressing in a Bucher Vaslin membrane press after maceration.

Malolactic fermentation for two weeks after alcoholic fermentation.

Aged for 36 months in 225-litre Vicard and Radoux French oak barriques. Then aged and rested in steel vats.

Natural clarification by long-term storage, without fining agents.

Bottled August 2024.

Bottle ageing – from three months.

**Produced** 1,300 bottles.

## **Tasting notes**

A wine with a vibrant character and long potential for development.

The complex, intense aroma is dominated by tones of dried cherry, blackberry and plum, complemented by notes of dark chocolate and liquorice. A full-bodied and well-structured flavour, soft velvety tannins and balanced acidity. A long finish with berry and chocolate tones.

**Serve at:** 15–18°C.

**Serve with:** lamb or beef steak, aged cheeses.

**Recommendation:** pour the wine into a wide-base decanter 90 minutes before tasting.

