

Alazani Qvevri Saperavi Red 2019



Region

Georgia is known as the 'cradle of wine' as it is believed that winemaking stems from this area around 8000 years ago. Early Georgian winemaking traditions are still prevalent many thousands of years later including the use of a Qvevri (pronounced kvev-ri); a clay pot buried underground for fermentation and storage. As a Christian nation, Georgia was left unscathed by the Crusades in medieval times and was outside of the Ottoman empire which banned wine consumption under Sharia law which has meant that Georgia is not only the oldest wine region, but also the region which has most consistently produced wine throughout its history.

Producer

A family run winery, currently run by 2nd and 3rd generation - Simon and Daniil Nadashvili. Alazani is located in a village called Kardenakhi. Kardenakhi has a long winemaking history, every house/door had a vine growing over it and that's where the name comes from - 'Kari' (door) and 'Venakhi' (vine) - 'Kardenakhi'. Alazani makes wines in both the traditional 'qvevri' way and more modern international winemaking styles.

Tasting Notes

Made from Saperavi, a highly pigmented black Georgian grape variety which is fermented and aged in a Qvevri. The grapes are crushed and put into the qvevri alongside their skins, pips and stalks (known in Georgia as the chacha which can be made into a spirit later), the wine ferments using the indigenous yeasts present on the skins and then stays in the qvevri for around six months at which point the chacha is removed and the wine is returned to the qvevri for further ageing. The result is a wine with a deep ruby colour with a pronounced black fruit character and balanced tannins. As each qvevri goes through a wild yeast fermentation, the qvevri's are bottled individually with the number of the qvevri appearing on the label.

Food

Serve with bbq lamb chops.

Technical Information

Country	Georgia
Region	Georgia
Grape(s)	Saperavi (100%)
Type	Red
Style	Complex
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Diam	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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