



TAMADA

QVEVRI DRY RED

Harvest hand-picked in 20 kg boxes from plots of our Artani vineyards, this 100% Saperavi is fermented with its stems, macerated 7 months with skin contact, and then aged for 1 year in used oak barrels.

Medium full ruby color with a purple rim. The nose is dominated by lovely aromas of black cherry, summer pudding well complimented by some savory notes. The palate is very juicy with and excellent concentration of flavors and a superb blueberry aftertaste.

Ideal with braised BBQ meats, spicy sausages like Georgian Kupati and cured meats such as Jamon Iberico or Lomo.

ABV: 13%

UPC: 080368 073823

PACK SIZE: (6X750)

CALORIC VALUES: 60-95 CAL

RESIDUAL SUGAR LEVELS: 0.1-0.4g per 100ml

GRAPE VARIETIES: Saperavi 100%

CELLARING TIME: 5 years +

STORING: 50-57° F

SERVING: 57-60° F

