

Bedoba,
Saperavi 2021
Kakheti, Georgia



Grape Varieties	100% Saperavi
Winemaker	Thierry Fontannaz & Nugzar Ksovreli
Closure	Synthetic Cork
ABV	13.5%
Residual Sugar	8.9g/L
Acidity	5.2g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Bedoba means 'Day of Luck'. Winemakers Nugzar Ksovreli and Thierry Fontannaz found inspiration in the history and legacy of the winery's founders, the Konchosvili family, whose cellars date back to 1737. The label references the bishop Petre Konchoshvili, a prominent religious and political figure of the 19th century, and honours the long-standing relationship between the family and the church - 'koncho' means cross.

VINEYARDS

Bedoba is made from grapes sourced from vineyards located in the classic and traditional microzones of Kindzmarauli and Kvareli, in the Kakheti region. The vineyards are on average 30 years old, conducted on trellis and situated in a valley where the Duruji River used to run. The soils here are rich in black shale, and the southern slopes of the Caucasus Mountains provide altitudes of over 400 metres above sea level, bringing fresh acidity and soft tannins. Sustainable and organic practices are observed in the vineyards and harvest is carried out by hand.

VINTAGE

Harvest was slightly delayed, with each block being harvested individually based on ripeness. The growing season was dry overall, with mild daytime temperatures and cool nights which helped to avoid any disease development. A small percentage of the finest grapes were left in the vineyards until early December to enable natural passerillage.

VINIFICATION

All of the grapes were hand-harvested into small bins. Most of the hand harvested grapes were crushed and fermented in temperature controlled stainless-steel tanks for around six weeks, with 7% remaining as whole bunches to undergo fermentation in a Qvevri amphora. The amphora-fermented wine remained in the vessel, after which it was removed to a press and then transferred to new Qvevri for further maturation. After the six-week fermentation, the tank-fermented wine was transferred to a mix of stainless-steel tanks, 5000 litre wooden vats and second and third use 225 litre American oak barrels, to undergo malolactic conversion. The final cuvee is a blend of 55% Saperavi matured in stainless-steel, 15% in 5000 litre wooden vats, 20% in second and third 225 litre American oak barrels and 10% Qvevri. After bottling, the wine remained in the cellar for a further six months before release.

TASTING NOTES

This wine is dark purple in colour. The nose opens with a powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper. The palate has a creamy, juicy texture, ripe tannins and black fruit flavours.