



The fact that Georgia is one of the oldest winemaking regions in the world came to light five years ago, when archeologists discovered qvevri (pronounced “kway-vree”), traditional clay vessels used in winemaking. Inside the qvevri were grape seeds dating to 6,000 BCE. UNESCO was so amazed by the longevity of these ancient clay jars that they included qvevri on its Intangible Cultural Heritage list in 2013.

The story of Sun Wine began over half a century ago when Zurab Mzekalashvili started growing Rkatsiteli grapes and producing Qvevri wines in the cellar at his home in Kvareli. Zurab’s passion and love for viticulture and winemaking spread to the entire family and inspired three generations to continue in the family tradition of making unique wines of the highest quality, using some specific methods passed down from Zurab. The winery and most of its vineyards are in Kvareli. This is a town located in the Alazani Valley, near the foothills of the Caucasus Mountains. The town is famous for its Kindzmarauli appellation.

Ilia Mzekalashvili is the head of the Sun Wine winemaking team. He brings forth 30 years’ experience in winemaking and viticulture.

Product:	2018 Saperavi Qvevri Dry Red
Producer:	LTD SunWine, Tbilisi, Georgia
Country:	Georgia
Region:	Kvareli
Grape Varieties:	100% Saperavi
Alcohol:	13%
Residual Sugar:	3.3 g/l
Total Acidity:	7.3 g/l

Description: Saperavi, (Georgian translation “to give color”) is an acidic, teinturier-type grape whose red flesh is attributed to anthocyanin pigments stored within the pulp of the grape berry itself. From the vineyards of Kvareli, this Saperavi wine presents an intense, dark pomegranate color leading to an earthy, ripened cherry bouquet. On the palate, a nice tannin structure and medium-bodied mouthfeel of pomegranate finishes with a touch of spice.

Winemaker’s Notes: Made in Qvevri, which are large egg-shaped, beeswax-lined, porous terracotta vessels filled with grapes – skins in-tact and covered and buried underground for six months. Due to its bulbous shape and pointed bottom, the vessel acts as a natural filtration system, enhancing the natural essence of Georgia wines.

Food Pairing Suggestion: Grilled steak, lamb, beef stew

Bottle Size: 750 ml

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