

KAKHETIAN QVEVRI WINE



Georgian Wine Club



Best Qvevri Wines

Best places for amber-coloured traditional Kakhetian wines are held to be between the villages of Bakurtsikhe and Anaga. The local landscape is especially interesting, and is most suited to the manufacture of interesting and profound wines, especially Tsarapi and Akhoebi terroirs. Very good qvevri wines are also made in the Gurjaani's other villages. Telavi, Gurjaani and Kvareli areas are also home to splendid qvevri wines. Over the past few years, Kakhetian wine made from grapes harvested in some villages of the Akhmeta region (Babaneuri, Alvani, Zemo Khodasheni, Argokhi and Maghraani) have become increasingly distinguished.

Appearance/Colour

Golden, Amber, flame coloured



Ancient Qvevri Method

In Georgia there are actually different ways of making wine in qvevri, but the traditional Kakhetian method is the most historical and practical, and is unique among the world's wine-making methods. It all starts with crushing grapes in the wine press without damaging their pips and stalks and pouring the grape must into spotlessly clean qvevri. Once the grapes have been pressed, all or part of the marc and stalks are added to the grape must in the qvevri. Qvevri playing an important role during fermentation as well as during the wine's first six months of ageing in contact with the marc and sediment, qvevri also serve as the perfect vessel in which to later keep the wine.

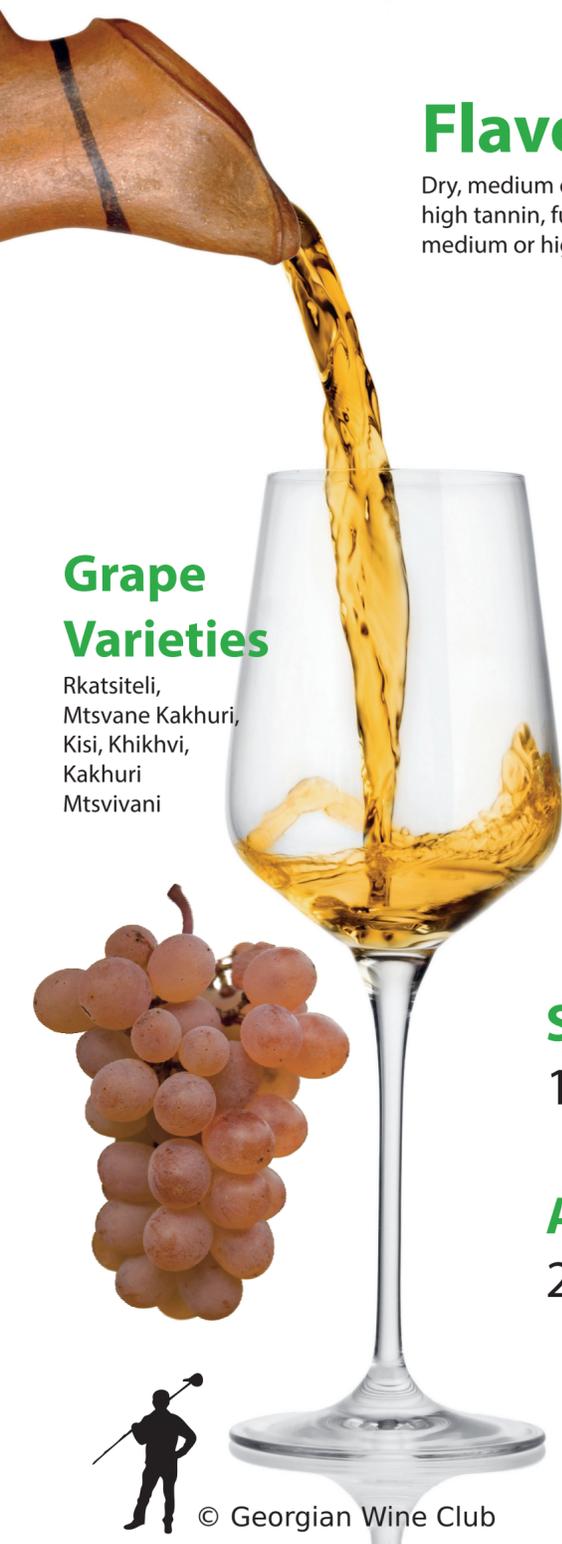


Aroma

Green pepper, jujube, walnuts, dried apple and apricot, sweet and pungent spices, French marigold, green tea, Earl Grey tea, mushrooms, cigar.

Flavour

Dry, medium or high acidity, high tannin, full bodied, medium or high alcohol.



Grape Varieties

Rkatsiteli, Mtsvane Kakhuri, Kisi, Khikhvi, Kakhuri, Mtsvivani



Serving Temperature

14 – 16°C.

Ageing

2-10 years and over.



Wine and Food Pairing

Kakhetian Qvevri wine pairs well primarily with the Eastern cuisine of Georgia, specifically with the dishes originated from Kakheti region - Khashlama (a boiled beef dish), Mtsvadi (Skewered pork), Bozbashi, Chakapuli, Chanakhi (lamb dishes) as well as it goes well with Gouda (Tushetian sheep cheese) and other full-fat types of cheeses. The wine also goes well with walnut dishes that are served either hot or cold. Spicy food also makes an good pairing for Qvevri wine. Those wines with more delicate texture would be ideal when paired with some salads, whereas, stronger/more pronounced types of qvevri wines should be enjoyed with the meals made from meat.

2013 UNESCO included the traditional Georgian method of making wine in qvevri to its list of the intangible cultural heritage of humanity.



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