

Bedoba Saperavi

Born from 35-year-old vines rooted deep in Kakheti's black slate soils, Bedoba Saperavi reflects Georgia's ancient winemaking soul. Hand-harvested grapes are fermented in traditional Qvevri amphorae and aged in oak, creating a wine that's rich and expressive.

Dark berries, wild herbs, and a hint of pepper unfold in a powerful yet smooth texture.

A true ambassador of Georgia's heritage, this wine pairs beautifully with roasted meats, mushrooms, or aged cheeses.