

# BEDOBA SAPERAVI

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## Origin & Terroir

Bedoba Saperavi is produced from 100% Saperavi grapes grown in the historic wine region of Kakheti, Georgia. The vineyards are planted on deep black slate soils, ancient riverbed deposits that naturally limit vine vigor and produce concentrated grapes with remarkable intensity and character. Many of the vines are over 35 years old and are harvested entirely by hand.

## Winemaking

Part of the grapes are fermented as whole clusters in traditional buried Qvevri amphorae, while another portion is vinified in stainless steel to preserve freshness and precision. The wine is then matured in a combination of 225-liter French oak barrels, large wooden casks, and Qvevri amphorae, bringing together fruit purity, texture, and complexity.

## Tasting Notes

Bedoba Saperavi opens with aromas of blackberries, mountain herbs, floral notes, and cracked black pepper. On the palate, the wine is powerful and compact, yet creamy and juicy, with a fine balance between ripe dark fruit, spice, freshness, and gentle tannins.

## Georgian Heritage

Georgia is considered the cradle of viticulture, where wine has been produced for more than 8,000 years. The ancient Qvevri amphora technique, still used today in the production of Bedoba Saperavi, was added to the UNESCO Intangible Cultural Heritage list in 2013.

## Food Pairing

Serve at around 16°C. Bedoba Saperavi pairs beautifully with roast lamb, grilled pork kebabs, beef dishes, grilled oyster mushrooms, and hard cheeses such as Comté or Gruyère.