

2015 Amiran Vepkhvadze Krakhuna

Imereti, Georgia

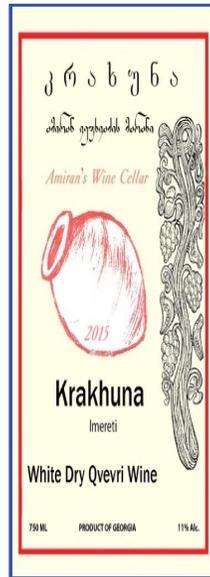
Amiran Vepkhvadze's vineyards are planted outside the village of Kideeti, in the Zestaphoni region of Imereti in West Georgia. Imereti is one of the top wine regions of Georgia after Kakheti. It is also one of the most diverse regions in terms of grape varieties, climatic conditions, and soil composition. An attorney by trade, Amiran Vepkhvadze inherited a few hectares of Otskhanuri Sapere, a rare, indigenous varietal found only in Western Georgia. Today, this is the largest contiguous plot of the grape variety. For years he sold the grapes to a large local winery. What they would pay gradually decreased until Amiran decided to start making his own wine. Little by little, his production is increasing and he has new vineyards planted that will add to this growth.

VINEYARDS

As was the case historically, all the vines are overhead pergola trained to keep the grapes high and dry in the area's sub-tropical conditions. Due to the local soil and climate, the wine is characterized by an intense dark ruby color.

WINE MAKING

Almost black in the glass, it is viscous, perfumed, sanguine and dry with penetrating acidity and lip-smacking length. In 2014 Amiran made only 800 liters of this one wine, fermented on the skins in Qvevri without added yeast and then aged for 9 months before being bottled unfiltered.



NOTES & PAIRINGS

Krakhuna, which means “crispy” in local Imeretian dialect, is a white grape variety grown mainly in the region of Imereti. It is one of the oldest Georgian grapevine varieties. Amiran Vepkhvadze farms small plots of this rare varietal without chemical treatments according to old local methods. Pergola trained Krakhuna thrives in the rich brown soils of his vineyards near the town of Zestefoni. Krakhuna spontaneously ferments with 100% skin contact in locally made buried clay qvevri. It is bottled unfiltered without additives. Amber in color, textured and aromatic; decant and drink at cellar temperature.

ANALYTICS & PRONUNCIATION

PRODUCER: Amiran Vepkhvadze (Amiran Vepkhvadze)
APPELLATION: Imereti (Imereti)
VINTAGE: 2015
GRAPE COMPOSITION: 100% Krakhuna
CLIMATE: Sub-Tropical
SOILS: Rich brown soil
MACERATION & AGING: Spontaneously fermented with 100% skin contact and aged in qvevri
ALCOHOL: 11%
RESIDUAL SUGAR: 1.55 g/l
ACIDITY: 5.5 g/l



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