

2014 doqi Mtsvane Qvevri

Kakheti, Georgia

German-born Burkhard Schuchmann founded his eponymous winery in 2008 after falling in love with Georgian wines and feeling compelled to share them on a global scale. Burkhard was always a wine connoisseur and discovered Georgia, one of the oldest wine producing regions, through his travels. To manage the company's wine production, Schuchmann sought out native Georgian Georgi Dakishvili, a third generation winemaker. Schuchmann Wines releases wines under three different labels: the Vinoterra label is reserved for wines made in traditional qvevris (underground clay vessels), the Schuchmann label for wines vinified using Western winemaking practices. The new doqi label has both qvevris and Western style wines.

VINEYARDS

The winery is located in the village of Kisiskhevi in Eastern Georgia's Kakheti wine district. It produces wines out of three vineyard sites: Napareuli, Tsinandali, and Kindzmarauli, and mostly uses native Georgian grape varieties: Rkatsiteli, Mtsvane, Kisi, and Saperavi. Farming is sustainable in order to maintain biological diversity and be socially responsible and environmentally friendly.

WINE MAKING

Winemaking in qvevri—a large clay vessel used for fermentation, storage and ageing of wines—is the traditional way of making Kakhetian wine, both red and white. The grapes are pressed and then the juice, grape skins, stalks and pips are poured into the qvevri, which is then sealed. After a maceration for several months with the skins, white wines will get an amber or orange color. The main advantage to making wine in qvevris buried in an underground marani (winecellar) is that temperature of storing wine is almost unchanged from winter to summer. "Euro" style wines are made in stainless steel.



NOTES & PAIRINGS

Kakheti's most prized "amber" wines are made from white grapes, fermented with the skins and seeds in massive buried clay vats called qvevri—an ancient method originating from Georgia. The white grapes transform into a sunset-colored, tea-like Mtsvane, fragrant with dried fruit, black pepper, and roasted chestnut. Firmly dry, gently tannic, and positively food-friendly. The clay doqi wine vessel symbolizes the tradition of hospitality at the Georgian table. Sharing wine is the essence of this tradition. Gaumarjos! To your victory!

ANALYTICS & PRONUNCIATION

PRODUCER: doqi
APPELLATION: Kakheti
VINTAGE: 2014
GRAPE COMPOSITION: 100% Mtsvane
CLIMATE: Warm and temperate
MACERATION & AGING: Fermented with the skins and seeds in qvevri
ALCOHOL: 12.6%
RESIDUAL SUGAR: 1.49 g/l
ACIDITY: 4.7 g/l



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