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|-----------------|---------------------------------------|
| Grape Varieties | <b>100% Saperavi</b>                  |
| Winemaker       | <b>Thierry Fontannaz &amp; Nugzar</b> |
| Closure         | <b>Diam</b>                           |
| ABV             | <b>13.5%</b>                          |
| Residual Sugar  | <b>2.9g/L</b>                         |
| Acidity         | <b>5.1g/L</b>                         |
| Wine pH         | <b>3.8</b>                            |
| Bottle Sizes    | <b>75cl</b>                           |
| Notes           | <b>Sustainable, Vegetarian, Vegan</b> |

## PRODUCER

Bedoba, which translates to 'Day of Luck', is a Georgian winery primarily dedicated to making wines from the country's indigenous Saperavi grape, partially vinified in traditional qvevri vessels. The original winery, whose cellars date back to 1737, was founded by the Konchosvili family who had a close relationship with the church ('koncho' means cross). Winemakers Nugzar Ksovreli and Thierry Fontannaz honour this history on Bedoba's label, with the icon of Saint Nina, whose apostolic work has contributed to the spread of Christianity in Georgia.

## VINEYARDS

The Saperavi grapes for this Reserve are sourced from vineyards planted in 1984 and located in the classic and traditional microzones of Kindzmarauli and Kvareli, in the Kakheti region. These vines are rooted in the region's characteristic black slate soil, which reaches a depth of eight meters, making it challenging for the vines to access the necessary water. As a result, yields are typically low, averaging around 3,000 kg per hectare. At the same time, this type of soil imparts a distinctive elegance, lightness, and minerality to the wine.

## VINTAGE

The 2020 harvest in the Kakheti started earlier than usual. The region saw little rain during the growing season and higher temperatures than the normal. Cool nights helped the grapes to ripen at a slower, more gradual pace. The grapes for Bedoba Reserve were left on the vines until the end of October, allowing a natural passerillage (drying) of the berries. The harvest lasted until the middle of November.

## VINIFICATION

The grapes are harvested by hand in two separate pickings. On arrival at the winery, they undergo a rigorous selection on a sorting table before whole bunches are placed into 2,500-litre qvevri to ferment with indigenous yeasts. The cap is punched down four times daily at the start of fermentation, with the frequency gradually reduced throughout the fermentation. Once alcoholic fermentation is complete, the qvevri are sealed to allow malolactic fermentation to take place. This usually finishes in December, after which the wine remains on skins and stems until March. Half of the wine is then transferred to new qvevri for 15 months' ageing, while the remainder is aged in second-fill 500-litre French oak barrels for 10 months before being returned to qvevri for further refinement. The final blend was bottled in December 2022 and aged for over a year in bottle prior to release.

## TASTING NOTES

Bedoba Reserve has a rich and complex profile, with aromas of dark berries, wild alpine herbs, delicate floral nuances and spicy cracked black pepper tones.

On the palate, it strikes a perfect balance between power and elegance, with bold, spiced fruit flavours harmonizing with a refined minerality and silky texture. The gentle influence of low-toast oak adds layers of subtle complexity enhanced by the long, structured finish.