

Bedoba,  
**Saperavi 2023**  
Kakheti, Georgia



Grape Varieties	<b>100% Saperavi</b>
Winemaker	<b>Thierry Fontannaz &amp; Nugzar Ksovreli</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>7.9g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.74</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, 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 Konchosvilli 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

Bedoba is made from grapes sourced from vineyards located in the classic and traditional microzones of Kindzmarauli and Kvareli, in the Kakheti region. The vineyards are on average 35 years old, conducted on trellis and situated in a valley where the Duruji River used to run. The soils here are rich in black shale, and the southern slopes of the Caucasus Mountains provide altitudes of over 400 metres above sea level, bringing fresh acidity and soft tannins. Sustainable and organic practices are observed in the vineyards and harvest is carried out by hand.

## VINTAGE

The 2023 vintage saw ideal growing conditions throughout the year. Upon harvest time there were a few storms and hail episodes in the region but the vineyards were not affected. The mild daytime temperatures and cool nights allowed the grapes to enjoy an optimal ripening period, with some grapes left on the vine until early December to allow natural grape passerillage.

## VINIFICATION

The grapes were meticulously hand harvested into small bins. Most of these grapes underwent crushing and fermentation in temperature controlled stainless-steel tanks for approximately six weeks, with 7% remaining as whole bunches to ferment in a Qvevri amphora. The amphora-fermented wine remained in the vessel before being transferred to a press and subsequently to new Qvevri for further maturation. Following the six-week fermentation period, the tank-fermented wine was moved to a combination of stainless-steel tanks, 5000-litre wooden vats, and second and third-use 225-litre American oak barrels to undergo malolactic conversion. The final blend consists of 50% Saperavi matured in stainless-steel, 20% in 5000-litre wooden vats, 20% in second and third-use 225-litre American oak barrels, and 10% Qvevri. After bottling, the wine remained in the cellar for an additional six months before its release.

## TASTING NOTES

This wine is dark purple in colour. The nose opens with a powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper. The palate has a creamy, juicy texture, ripe tannins and black fruit flavours.