



Grape Varieties	100% Saperavi
Winemaker	Thierry Fontannaz & Nugzar
Closure	Diam
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan, Practising Organic

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 2021 vintage in Kakheti is regarded as one of the strongest recent vintages, defined by near-perfect growing conditions throughout the season. Winter brought sufficient rainfall to replenish soil water reserves, followed by a stable spring with even budbreak across the vineyards. Summer was warm, dry, and consistent, with low disease pressure and no significant climatic extremes. Cool night temperatures from the Caucasus Mountains helped preserve freshness, natural acidity, and aromatic precision, while allowing Saperavi grapes to reach full phenolic ripeness. Older, low-yielding vineyards remained in excellent condition. The region's naturally well-drained slate and rocky alluvial soils limited excess vigour and supported fruit concentration. Harvest took place in dry conditions, with healthy grapes delivered to the winery.

VINIFICATION

The grapes were harvested by hand in two separate pickings. On arrival at the winery, they underwent a rigorous selection on a sorting table before whole bunches were placed into 2,000-litre qvevri to ferment with indigenous yeasts. The cap was punched down four times daily at the start of fermentation, with the frequency gradually reduced as fermentation progressed. Once alcoholic fermentation was complete, the qvevri were sealed to allow malolactic fermentation to take place. This typically finished in December, after which the wine remained on skins and stems until March. Half of the wine was then transferred into new qvevri for 15 months' ageing, while the remainder was aged in second-fill 500-litre French oak barrels for 10 months before being returned to qvevri for further refinement.

TASTING NOTES

Bedoba Reserve shows a rich, complex profile with dark berry, wild herb, floral, and cracked black pepper aromas. On the palate it balances power and elegance, with spiced fruit, refined minerality, and a silky texture. Low-toast oak adds subtle complexity and supports a long, structured finish.

