



## Ethno

The Ethno Saperavi Khashmi is a bold and expressive natural wine, made exclusively from 100% Saperavi grapes, native to Georgia.

# Ethno

## Saperavi 2020

Kakheti, Georgia

### Region and Vineyards

The **Khashmi** region, located in eastern Georgia, is recognized for producing exceptional Saperavi due to its unique climate and soil composition. This area is characterized by **well-drained, rocky soils** with a high mineral content, which enhances the intensity and structure of the wine. The region's continental climate, with hot summers and cool nights, allows for a long growing season, helping the Saperavi grapes develop deep color and concentrated flavors.

In this region, Saperavi vines benefit from natural farming practices, allowing the true expression of the land. The grapes are **hand-harvested** to ensure quality, and the natural winemaking approach embraces traditional Georgian methods, resulting in a wine that authentically reflects the Khashmi terroir. This dedication to minimal intervention in the vineyard and cellar preserves the Saperavi's natural structure and earthy tones.

### Winemaking

The **Ethno Saperavi Khashmi** is made with minimal intervention, following a natural winemaking process. After harvesting, the Saperavi grapes are **fermented in clay qvevri**—traditional Georgian clay vessels that are buried underground. This method, which has been used for thousands of years, enhances the wine's complex profile, creating a distinctive texture and preserving the pure expression of Saperavi.

The wine undergoes an **extended maceration period on the skins**, allowing for a full extraction of color, tannins, and flavors. This long skin contact gives the wine its characteristic deep color and structured tannins. Following fermentation, the wine is aged in qvevri, where it develops additional earthy and mineral nuances, resulting in a wine that is both powerful and balanced, with a long finish.



Alcohol :13,60 %

Composition: 100% Saperavi



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### Tasting Notes

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- **Color:** Deep, intense ruby red with purplish hues.
- **Aroma:** Aromas of ripe blackberries, black cherry, and dark plums, complemented by earthy undertones and hints of spice, leather, and tobacco.
- **Palate:** Full-bodied and structured, with firm, bold tannins. Flavors of dark berries and plum unfold with layers of earthy minerality, finishing with a touch of spice and a lingering, balanced acidity.

### Did You Know?

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**Saperavi** is one of the rare **teinturier** grape varieties, meaning its pulp is also pigmented, which contributes to its intense color. This natural wine was crafted in traditional **qvevri**, a method recognized by UNESCO as part of the Intangible Cultural Heritage of Humanity.

### Wine Pairing Ideas

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- **Georgian lamb stew:** The wine's bold tannins complement the richness of slow-cooked lamb and spices.
- **Mushroom and walnut pkhali:** The earthy flavors of this Georgian dish enhance the wine's mineral and earthy undertones.
- **Grilled eggplant with garlic and herbs:** The smoky and savory elements pair well with the wine's depth and structure.
- **Aged sheep's cheese:** Complements the wine's tannins and ripe fruit character, balancing the wine's structure.



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