

# 2015 Amiran Vepkhvadze Otskhanuri Sapere

## Imereti, Georgia

Amiran Vepkhvadze's vineyards are planted outside the village of Kideeti, in the Zestaphoni region of Imereti in West Georgia. Imereti is one of the top wine regions of Georgia after Kakheti. It is also one of the most diverse regions in terms of grape varieties, climatic conditions, and soil composition. An attorney by trade, Amiran Vepkhvadze inherited a few hectares of Otskhanuri Sapere, a rare, indigenous varietal found only in Western Georgia. Today, this is the largest contiguous plot of the grape variety. For years he sold the grapes to a large local winery. What they would pay gradually decreased until Amiran decided to start making his own wine. Little by little, his production is increasing and he has new vineyards planted that will add to this growth.

### VINEYARDS

As was the case historically, all the vines are overhead pergola trained to keep the grapes high and dry in the area's sub-tropical conditions. Due to the local soil and climate, the wine is characterized by an intense dark ruby color.

### WINE MAKING

Almost black in the glass, it is viscous, perfumed, sanguine and dry with penetrating acidity and lip-smacking length. In 2014 Amiran made only 800 liters of this one wine, fermented on the skins in Qvevri without added yeast and then aged for 9 months before being bottled unfiltered.



### NOTES & PAIRINGS

Otskhanuri Sapere is considered one of Georgia's oldest grape varieties and grows mostly in the Racha-Lechkhumi and Imereti wine districts in Western Georgia. Its name is related to the village of Otskhana. It means "Otskhana's colorful." Otskhanuri Sapere wines have an intense ruby color and firmly structured and tannic, with high acidity. The wines age well, peaking after 10-15 years, but can be cellared for an additional 20-30 years. Try with roasted or grilled lamb marinated in a bit of the wine.

### ANALYTICS & PRONUNCIATION

PRODUCER: Amiran Vepkhvadze (Amiran Vepkhvadze)  
APPELLATION: Imereti (Imereti)  
VINTAGE: 2015  
GRAPE COMPOSITION: 100% Otskhanuri Sapere  
CLIMATE: Sub-Tropical  
MACERATION & AGING: 9 months in qvevri  
ALCOHOL: 11.6%  
RESIDUAL SUGAR: 3.38 g/l  
ACIDITY: 6.7 g/l



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