HOUSE OF TOWNEND

'WE' Saperavi, Solomnishvili

Usual Price	£29.99
Discount Price (inc. VAT)	£26.99
Code	SOLO005

From one of Georgia's finest winemakers – Giorgi Solomnishvili, this is an exclusive wine with limited production. "Drink – Life is short!" – Giorgi Solomnishvili

Tasting Notes:

Produced from 30 year old vines at an altitude of 500m. the bouquet reveals concentrated forest berries, a touch of vanilla and spice. The palate is soft, elegant and silky, with creamy fruit flavours filing the palate. The concentrated berry fruits are integrated with sweet spice, leather and tobacco and the finish is beautifully long and fresh.



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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2030
Country	Georgia
Region	Kakheti
Area	Shalauri
Type	Red Wine
Grapes	Saperavi
Genres	Fine Wine
Vintage	2018
Body	Hearty, rustic and full flavoured
Producer	Solomnishvili Winery
Producer Overview	Georgia is the cradle of wine, arguably the greatest viticultural region of the world, and following our Buying Trip to Georgia last year, we are delighted to bring you these superlative wines from one of Georgia's finest winemakers – Giorgi Solomnishvili. His winery is situated in Telavi in the Khaketi wine region, where he produces outstanding small batch wines. His production is small, between 20000-25000 bottles per year. His wines are produced from the Saperavi grape, one of the most versatile of noble varietals that can grow in both hot and cool conditions, with the ability to produce a huge array of different styles – a teinturier varietal that can be described as the 'Malbec of the Caucasus'. **Read more online**
Closure Type	Cork
Food Matches	Saperavi is a perfect accompaniment to grilled lamb or lamb stew Italian or Georgian style. Giorgi Solomnishvili's wines also pair exceptionally well with grilled steak with green pepper sauce and a wide variety of cheese.
Press Comments	The Wine Merchant Magazine, Tried and Tested, June 2023: "Giorgi Solomnishvili is one of Georgia's most admired winemakers, achieving great things with Saperavi, aka "the Mabec of the Caucasus". Matured in qvevri and then oak barrels, this example has refined forest fruit and sweet spice, but also some loveable rustic edges. Solomnishvili's advice? "Drink - life is short."