



Winery Khareba

## Monastery Qvevri Saperavi

Red Dry

This wine was made from the Saperavi variety grapes grown in the Georgian region of Kakchetii. The process of vinification follows the traditional, Georgian winemaking method where clay vessels 'Qvevri' are buried in the ground. Our wine boasts its dark colouring of pomegranate and superb concentration with abundant flavours of red fruit. At its best when paired with all sorts of white meat-based recipes or vegetables.

- **Kakheti**
- **Saperavi**
- Pasuje do **white meat, salads**
- Podawać w temperaturze **16-18°C**
- alk. **14%**