



QVEVRI 2023

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

In Georgian, 'qvevri' refers to the buried amphorae in which wine was made in the Caucasian region of Georgia in ancient times.

Variety: A blend of various Criolla varieties from the Los Chacayes GI: Pedro Giménez, Torrontés, Criolla Blanca.

Appellation: GI Los Chacayes

Harvest and winemaking: Hand-harvested in the first few days of March. Maceration and spontaneous fermentation in amphorae. Once this stage is complete, the wine is pressed and separated from the skins. Aged for 6 months in second- and third-use French oak barrels. Unfiltered.

Vineyard plantation year: 1957

Yield: 10 tons per hectare

First vintage: 2023

RATINGS

James Suckling: 94 pts

Tim Atkin: 93 pts