

A FAMILY INTERPRETATION OF AN ANCIENT WINEMAKING TRADITION

In 2017, a team of archaeologists found the oldest traces of winemaking in the Kartli region. Since then Georgia became the oldest wine region in the world. The fertile valleys of the South Caucasus house the source of the world's first cultivated grapevines and neolithic wine production, from over 8,000 years ago. Due to the many millennia of wine in Georgian history, and its key economical role, the traditions of its viticulture are entwined and inseparable with the country's national identity.

Kapistoni Winery is a family-owned, traditional wines business located in a certified Eco-Zone in the Saguramo village of the Kartli region in Georgia. The winery produces fine natural wines in Qvevri (huge clay vessels buried in the ground for fermentation and storage of wine). This 8000 year-old winemaking tradition has been recognized by UNESCO as a world cultural heritage.

Our winemaking is done with the utmost adherence to the traditional Qvevri Georgian method, using ancient, unique, indigenous grapes selected and harvested from the best varieties in ecologically cultivated vineyards from the regions of Kartli and Kakheti.

This commitment to tradition and quality contributes to the transformation of the juice of our grapes into premium quality, aromatic, rich, complex and well-rounded wines.



ABOUT US

Our family has been making wine for seven generations, and throughout its history the word "Kapistoni" has had a special meaning. When a wine was excellent, it was qualified as "Kapistoni wine". We have always strived to create wines that could carry such qualification. Our winemaking is done according to the old, traditional method and conforming to ancient rituals and techniques.

Our grapes are natural and harvested in micro-zones from the regions of Kartli and Kakheti. Once crushed, the juice is placed with the skins in Qvevri, which are clay vessels buried in the ground used in Georgia for millennia to make wine. During the initial fermentation period, the winemaker stirs the wine with a special wooden stick every three hours to prevent a crust of skins forming at the top of the juice. Depending on the type of wine, skins stay during fermentation for a period of three to six months. After that, the wine is separated from the skins and transferred to another Qvevri to continue the aging process. This transfer may occur three to four times during the entire aging period to separate it from the sediment.

Even before Christianity, for over 8000 years, winemaking has been an integral part of Georgian culture. Georgians believe that wine is God's given gift to the nation. For that reason, it is a tradition to make a toast before every stage in the winemaking process. Our family believes that Qvevri, the clay vessels used to store and ferment wine, are shaped like a mother's womb as a symbolic reference that wine is made from Mother Earth and buried in Mother Earth.

In just the same way that a mother's womb provides the necessary conditions to nurture a child until birth, a Qvevri provides a unique environment to nurture wine until it is ready to be presented to the world. This analogy lends a mystical and spiritual importance to Georgian Qvevri wine. Every winemaker imbues his wine with his own mood and character, which according to tradition is imparted during the interplay between Mother Earth and the aging time in Qvevri. In this sense, wine is thought of as a medium between the spiritual and the material world. Just like our ancestors believed, we consider wine to have memory. We are making our wines with most professionalism, happiness and joy. Our wines represent the best interpretation of this winemaking spirit and are made with the utmost adherence to this uniquely Georgian tradition. We believe this to be the only way to make "Kapistoni wines".

Enjoy our Kapistoni wines and experience 8000 years of winemaking tradition!



OUR WINES

Reds



Saperavi

Grape Varieties: Saperavi.

Region: Khashmi Micro Zone.

Tasting notes: Red, full-bodied wine, characterized ripe fruit and berry aromas.

Food pairing: Red meat, pork and aged cheese types.

Temperature: 18-20 C



Shavkapito

Grape varieties: Shavkapito.

Region: Kartli, Vaziani Micro Zone.

Tasting notes: Red, full-bodied wine, characterized red berry, sour cherry and red pepper aromas.

Food pairing: Beef, veal, lamb, pork and hard cheeses.

Temperature: 18-20 C



Tavkhveri

Grape varieties: Tavkhveri.

Region: Kartli, Vaziani Micro Zone.

Tasting notes: Red, full-bodied wine, characterized red berry and dry fruit aromas.

Food pairing: Beef, veal, lamb, pork and hard cheeses.

Temperature: 18-20 C.

OUR WINES

Whites



Rkatsiteli

Grape varieties: Rkatsiteli.

Region: Kakheti, Manavi Micro zone.

Tasting notes: White, full-bodied wine, characterized pear, peach, citrus, cream and honey aromas.

Food pairing: Chicken, sea food, pork and aged cheeses.

Temperature: 10-15 C.



Chinebuli

Grape varieties: Chinebuli.

Region: Kartli, Vaziani Micro zone,

Tasting notes: White, full-bodied wine, characterized green apple, citrus and spring cherry blossom aromas.

Food pairing: Poultry, sea food and young cheese types.

Temperature: 10-15 C.



Kapistoni Winery

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KAPISTONI WINERY



PRODUCT OF GEORGIA
Qvevri Unfiltered Natural Wine