Saperavi

Bedoba

Rich Georgian red with dark berries, wild herbs and pepper, shaped partly in traditional clay qvevri.

Country	Georgia
Region	Kakheti
Grapes	100% Saperavi
Vintage	2023
Alcohol	13.5% ABV
Bottle size	750 ml
Style	Red, rich, savoury and structured
Farming	Practising organic and biodynamic
Suitability	Vegan and vegetarian



Tasting note

Deeply coloured and generous, with blackberry aromas lifted by herbs, flowers and black pepper. The palate is juicy and almost creamy, with ripe tannins supporting the dark fruit. Savoury spice brings balance to a powerful yet smooth red, well suited to smoky grilled meats and slow-cooked dishes.

The producer

Bedoba means “Day of Luck”. Winemakers Nugzar Ksovreli and Thierry Fontannaz draw on the heritage of the Konchosvilli family’s cellars, which date to 1737. Their Saperavi comes from Kakheti’s Kindzmarauli and Kvareli areas, where mature vines grow on black shale beneath the Caucasus Mountains.

Winemaking

Hand-picked fruit ferments mainly in stainless steel, with a small portion fermented as whole bunches in clay qvevri. Maturation combines stainless steel, large wooden vats, used American oak barrels and qvevri, the latter contributing 10% of the final blend. The wine rests six months in bottle before release.

Food pairing

Smoky barbecued pork, roast lamb, mushroom stew or mature hard cheeses.