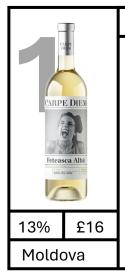


Friday 15th March, 2024

Georgian, Moldovan & Armenian Wine Tasting

St Peter's Church Hall, SW1W 9AL Pavle Avramović Matija Petrinjak



Carpe Diem Feteasca Alba 2021/22

Moldova's winemaking heritage shines through in this expressive Feteasca Alba by Carpe Diem. A testament to resilience, this dry white embodies the Lucas family's fourgeneration legacy, overcoming adversity to produce wines that echo their distinctive terroir. Crisp and fresh, with tantalizing notes of jasmine, white peach, and newly cut grass, this wine is a perfect apéritif or companion to soft cheeses. Light in body yet rich in history, it's a celebration of Eastern Europe's vinous treasures and the enduring spirit of its people.



TUS Reserve 2021, Tavush

Embark on a rare vinous journey with this exceptional Armenian white, crafted from the indigenous Lalvari grape in the contentious borderlands of Azerbaijan. TUS Reserve 2021 is a testament to the unique terroir and winemaking heritage of the region. Aged gracefully in oak barrels, it offers a captivating blend of vanilla and caramel notes, interwoven with the vibrant characteristics of citrus fruit, peach, and a whisper of sweet spice. This delightful 2021 vintage is as unique as its origins, making it a must-try for those seeking to explore the uncharted territories of wine.



Baia's Tsitska, Tsolikauri 2022

Discover the essence of Georgian winemaking with Baia's blend of Tsitska and Tsolikouri grapes, harvested from the humid climate of western Georgia. Crafted with passion by the Abuladze siblings in the village of Obcha, this wine is a celebration of tradition and family heritage. Fermented in Qvevri with natural yeast and skin contact, it unveils an amber hue enriched with notes of wild pear, green apple, hazelnuts, and apricot. Enjoy its medium to high acidity and light tannins, leading to a delightful honeycomb finish. A testament to the art of winemaking, this wine is a vibrant journey through the flavors of Imereti region of Georgia.



Babaneuri Mtsvane 2021 Georgian Qvevri Amber

The Mtsvane grape is one of the 525 indigenous grape varieties from Georgia, which is fermented in qvevri, complete with skins, seeds and stems to enhance the wine's robust tannin-rich flavour. This exceptional Mtsvane is aged in the qvevri giving it a unique deep amber brilliance. This Georgian wine is unfiltered, so some sediment is expected. Full bodied, amber, dry, made with low intervention. This Georgian wine is unfiltered, so some sediment is expected. Enjoy the fragrance of fully ripe dry figs and quince jam, stable and silky with velvety and long-lasting tannins. Food Pairing: Grilled pork, Stewed meats, Platter of mature cheese and goat's cheese.



Shumi Iberiuli Khikhvi 2020 Georgian Qvevri Amber

Delve into the heart of East Georgia with Shumi Winery's Iberiuli Khikhvi, a masterful expression of the Khikhvi grape from Kakheti. Crafted in traditional Qvevri, this 2020 vintage unfolds in a dance of amber hues, weaving a tapestry of white cherry, peach, and ripe pear aromas. Its silky, mild tannic structure promises a well-balanced experience, leading to a prolonged, lingering finish that speaks to the soul of Georgian winemaking. At 14% alcohol, this dry amber wine is a perfect complement to grilled chicken, creamy pasta, and an array of salads, nuts, and vegetable dishes. Embrace the vibrancy of Kakheti with every sip.



Teleda Qvevri Saperavi, 2022

Ccontemporary twist on traditional Georgian winemaking with Teleda's Qvevri Saperavi. This modern interpretation of the classic Saperavi grape is crafted in amphorae, undergoing a brief 20-day maceration to highlight its vibrant character. Medium- to full-bodied, the wine presents a brilliant display of bright, pure black fruit, underscored by luscious notes of plum and red berry. Its lively acidity lends balance, while the intriguing flavors of plum and crab apple offer a unique tasting experience. Youthful with potential for aging, this full-bodied wine boasts a compelling bouquet, making it an exquisite choice for those seeking a fresh take on Georgian tradition.



Marani Napareuli 2018

Coming from Kakheti, Georgia's premier winegrowing region, this fullbodied dry red wine is crafted from the esteemed Saperavi grape, grown in the sun-drenched Napareuli appellation. Eschewing the traditional Georgian qvevri method for a more 'European' approach, it undergoes fermentation in temperature-controlled steel tanks followed by maturation in French oak barriques for 9-12 months. This process imbues the wine with a sophisticated blend of spiced strawberry and blackberry fruits, enhanced by undercurrents of liquorice, oak spice, and a vanillaaccented finish. With its concentration of flavors, ripe tannins, and harmonious finish, this 2018 Saperavi offers a nuanced exploration of Georgian viticulture.



Mukuzani Special Reserve 2020 – Tbilvino

Indulge in the pinnacle of Georgian winemaking with Tbilvino's Mukuzani Special Reserve 2020, a testament to the renowned and prestigious Mukuzani appellation. Crafted in limited editions from the Saperavi grape, this wine revels in the unique terroir of light clay and calcareous soil on the Alazani river's south-west bank. Aged meticulously for 15 months in French oak barrels, it unfolds a complex symphony of tannins, dark fruit, and vanilla, accented by tobacco, blackberry, and blackcurrant notes. With its long, elegant finish and potential for aging, this wine stands as a serious contender for any cellar. Perfectly paired with smoked cheeses, a variety of meats, traditional Georgian dishes like Bozbashi, barbecued delights, and braised lamb shank, it offers an exquisite culinary journey.



Chateau Purcari Winery Negru De Purcari

This is Chateau Purcari's iconic Negru de Purcari 2020. This distinguished blend combines 55% Cabernet Sauvignon, 40% Saperavi, and 5% Rara Neagra, creating a masterpiece of viniculture at 14% alcohol, sealed with natural cork. The wine reveals a complex, intense bouquet, where sweet fruits like ripe plums and figs gracefully evolve into exquisite spice and saffron aromas. Its full-bodied nature is matched by a deep, velvety taste, echoing the fruity bouquet with delicate tannins and a long, sensual aftertaste. Crafted from hand-selected grapes and aged 18 months in French oak barrique, this dry red wine is ideally paired with noble ripened cheeses, baked deer roulade with figs, or a pheasant roulade accompanied by chestnut purée, offering a sublime dining experience.