



TSOLOKOURI

2020 Labara Winery

Grapes Tsolokouri

Colour White

Origin Georgia, Imereti

ABV 13.5%

Tasting notes

Beautiful golden colour, and the nose brimming with aromas of ripe pear with a really interesting note of marzipan. So different on the palate - that pear is still there, with apple and quince too, but a lovely saline minerality, keeping this so fresh with an amazing backbone of lip-smacking acidity. Just fab; so complex and interestingly structured, but really delicious and moreish, with a appetising savoury note. L&S (Jan 2023)

Vinification

Grapes were hand-picked and transported carefully so that the raw materials are delivered to the cellar undamaged. Fermentation process took a place in a Qvevri, with 45% chacha, grape pomace. Fermentation for white wines lasted 6 months, for redwines-1 month, all without grape stalks. Yeast (*saccharomyces cerevisiae*) was used to control the fermentation process. After the fermentation with grape pomace, the wine was aged in Qvevri for protein and crystal stability, then prepared for bottling. On December 28, 2021, after membrane filtration, we bottled wines using modern Italian machinery.

Vineyards

Labara produces wine only from grapes harvested in the sustainably grown vineyards. Our vineyards are located in the west Georgia, Vartsikhe and Salkhino, where distinct, subtropical climate, mild, warm winters and hot summers, harmonized by breeze of Black Sea and Caucasian mountains, create excellent environment for grapes to have a good balance of sugar and acidity. Vartsikhe, Imereti—10 hectares:

- Tsolokouri (white)

TSOLIKOURI is characterized by high quality of wine, yield and good resistance to fungal diseases, which mainly explains its widespread distribution in the wine-growing regions of Western Georgia. To make high-quality table wine, grapes should be harvested at their full ripeness, when the ratio between sugar and acidity is about 3:1. In order to obtain quality, gentle table wine, the ratio between sugar content and acidity in Tsolikouri grapes should be 21-23% sugar and 6-8% acidity. This ratio is easy to achieve because Tsolikouri maintains relatively high acidity along with high sugar content. The yield of juice from Tsolikouri grapes is 70% while yield of grape per hectare is around 100 centners. Winemaker's notes (Oct 2022)

Labara Winery

Who We Are

Labara's founders are two Georgian–Americans, Dato Gagua and Shalva Sikharulidze. They left the USA and moved back to Georgia with the idea to develop a winery in Kolkheti - West Georgia's forgotten but wine history-rich area Vartsikhe - the village once famous for its wineries and brandy production for more than 100 years. The goal was to build the winery that would make Vartsikhe popular destination again for wine enthusiasts, attract more visitors and create opportunities for locals. The name of the winery was selected accordingly. Labara is the ancient Kolkhetian word, that means sunny, alive area.

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