

Bedoba Saperavi



Description:

Bedoba Saperavi is a deep, characterful red from Georgia, the cradle of winemaking. Produced from the native Saperavi grape — one of the few red varieties with naturally pigmented flesh — this wine offers remarkable colour and depth. Aged partly in traditional qvevri (large clay amphorae buried underground) and partly in oak barrels, it combines ancient methods with modern precision. Expect intense aromas of black cherry, plum, and spice, with earthy undertones and a long, velvety finish.

Tasting Notes:

Black Cherry, Plum, Blackberry, Clove, Cocoa, Earthy Notes

Allergens: Contains sulphites.

Dish Pairing:

- Chargrilled lamb or beef kebabs
- Spiced aubergine stew
- Roasted root vegetables
- Hard cheeses such as Manchego

Talking Point:

“Bedoba” means *day of luck* in Georgian, and the wine is named after an annual festival celebrating good fortune. Georgia is widely regarded as the birthplace of wine, with archaeological evidence of winemaking dating back over 8,000 years — a legacy proudly reflected in Bedoba’s use of the ancient qvevri method.