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ALAZANI VALLEY RED, KAKHETI 2020

JSC Teliani Valley Winery, Tbilisi, Georgia

LCBO # 143578 | 13.0% alc./vol. | \$15.95 | Release: 17-Dec-2022

Saperavi is the most important and popular Georgian variety and is the basis for this semi dry wine. Expect plenty of dark cherry and blueberry fruit enlivened by floral notes, dried herbs and orange zest. The medium-sweet palate makes this a splendid after-dinner sipper, but it will also work with duck with a plum sauce, or with semi-sweet pastries.

“From the Alazani Valley, Kakheti Teliani Valley 2019 Saperavi is a medium-sweet red fragrant with pink florals, ripe cherries and soft citrus aromas. On the palate look for a mouthful of ripe red berry, cherry, plum and dried fine herb flavours balanced with food-friendly acidity. Pour with roast duck rubbed with thyme and glazed with a cherry sauce.” (Natalie MacLean on 2019 vintage, www.nataliemaclean.com, 2021)

Terroir:

Teliani Valley has 120 hectares of vineyards in Kakheti. Kakheti viticultural history starts ~8000 years ago. Moderate humidity, with moderately cold winter and hot summer, temperature often reaches 31-40C. Brown soils, also black and alluvial zones.



Vinification:

Grapes are carefully sorted, crushed, fermented using modern equipment (CMA, VELO and DELLA TOFFOLLA). After the first filtration wine is chilled to -4C to retain its stability and natural sugars. Wine is filtered with Kizelgur filter and bottled on the fully automated line. As a result, wine is delicate, complex, features layered aroma and long finish.

Variety: Saperavi 100%

Residual Sugar: 40 g/L

Serving suggestion and food pairing: Serve at 15°C. Ideal with semi-sweet fruit pies, pastries. It will make a great choice for elk with blueberry sauce or duck with plum sauce. Try it with Asian cuisine!





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CANADIAN ACCOLADES

<p>Natalie MacLean '17, '18, '21</p>	 <p>On 2019 vintage: From the Alazani Valley, Kakheti Teliani Valley 2019 Saperavi is a medium-sweet red fragrant with pink florals, ripe cherries and soft citrus aromas. On the palate look for a mouthful of ripe red berry, cherry, plum and dried fine herb flavours balanced with food-friendly acidity. Pour with roast duck rubbed with thyme and glazed with a cherry sauce. Food pairings: oriental duck salad, stir fried duck and lemon and orange zest, mild beef and vegetable curry.</p> <p>On 2017 vintage: Saperavi is the most popular Georgian variety in making this medium-sweet red from the Alazani Valley. Fragrant with pink florals, fresh ripe red cherry and soft orange citrus aromas on the nose. Ripe with dark cherry, blueberry fruit and dried herb flavours on the palate with a lively citrus finish. Pair with roast duck. Food pairings: oriental duck salad, stir fried duck and lemon and orange zest, Mandarin duck salad.</p> <p>On 2016 vintage: From the Alazani Valley in Georgia, Teliani Valley's Kakheti 2016 is a medium-sweet red wine produced from the Saperavi wine grape. Sweet ripe red berries, blueberry, cake spice flavours with a flinty finish on the palate. Pair with roast turkey and cranberry sauce or smoked duck breast with plum sauce. Food pairings: oriental duck salad, stir fried duck and lemon and orange zest, Mandarin duck salad.</p> <p>On 2015 & 2014 vintage: Sweet red wine is an acquired taste. If you've acquired it, this is your wine. Lovely sweet cherries and blackberry liqueur. This is a terrific wine to sip on after dinner with or without dessert. Saperavi food pairings: oriental duck salad, stir fried duck and lemon and orange zest, Mandarin duck salad. www.nataliemaclean.com</p>
<p>John Szabo '16</p>	<p>On 2014 vintage: Intriguingly perfumed, like incense and dried red and black fruit, quite exotic; the palate is plump and chewy, off-dry as advertised, but balanced by genuine acids and a pleasant tannic bitterness to mitigate the sweetness. Fruit is raisined, like black fig or date, and while the length and depth are modest, I find this has an authenticity that's lacking in most wines at this price point. Drink this with sweet-spicy dishes like North African lamb tagine - I think you'll be pleasantly surprised. Tasted December 2016. Value Rating: *** www.winealign.com</p>
<p>Sara d'Amato '17</p>	<p>On 2014 vintage: Made from the widely planted saperavi grape variety, this semi-sweet red is clean and appealing with soft, ripened tannins and enough acidity to keep the wine feeling fresh. Full-bodied with pillowy red and black fruit. Good length. Best with soft cheeses. Tasted January 2017. www.winealign.com</p>