



AKHASHENI, KAKHETI 2019

“Akhasheni” PDO Micro-Zone

"Vaziani Company" LTD, Kakheti, Georgia



eCommerce # 388412 | 12.0% alc./vol. | \$17.30

Appellation controlled red semi-sweet wine, produced from specially selected Saperavi grape grown in Akhasheni PDO Micro-Zone of Kakheti region.

Dark red coloured, rich fruit and berry aromass on a light chocolate background. Harmonious taste of strawberry and cherry with spicy and chocolate notes and pleasant sweetness. Long fruity aftertaste.

History & Terroir:

Vaziani was founded in 1982 and modernized in 2012. Vaziani has 120 hectares of vineyards in Kakheti, in the center of Telavi.

Peacock is the symbol of the winery. According to a legend, French writer Alexandre Dumas, compared the opening of the peacock’s tail to the taste sensations of Georgian wine: *“It opens up slowly and gently, you feel dazzling and pleasurable sensation and you want the feeling to last.”*



Vinification:

Handpicked late harvest grapes. Macerated on skins for 8 hours. Fermentation at controlled temperature ~26°C in stainless steel tanks. After 5-7 days of maceration fermentation is stopped by cooling, to retain the natural sweetness and freshness of the wine. Wine is kept at ~0°C until bottling.

Variety: Saperavi 100%

Residual sugar: 36 g/L

Serving suggestion and food pairing: Serve at 14°C. Perfect accompaniment for dessert, dark chocolate and gourmet cheesecakes, dried fruits and nuts.