



## MARANI SAPERAVI, KAKHETI 2016

JSC Telavi Wine Cellar (Marani), Kakheti, Georgia

**eCommerce # 439314 | 13.5% alc./vol. | \$12.85**

Deep, dark red colour. Shows flavours of fleshy, juicy blackberry and overripe carnelian cherry with some notes of dried prune. The aftertaste is juicy and round, with firm and ripe tannin at the end.



### **Terroir:**

Vineyards, at altitudes of 350-450 m above the sea level, with high temperature fluctuations. Climate is transitional from humid subtropical to continental under the influence of the Great Caucasus Mountains from the left bank of Alazani River and Tsiv-Gombori mountain range from the right. The terrain is composed of alluvial, strongly skeletal, loamy soil on limestone bedrock.

### **Vinification:**

Grapes are hand-picked. Soft de-stemming and crushing is followed by fermentation at controlled temperature ~25°C in stainless steel tanks using selected yeast strains. After ~9 days of maceration, the wine is racked clean, transferred for malolactic fermentation and aged in stainless steel tanks. Small part of the wine is aged in French oak barrels for 3-4 month, which adds extra dimension and complexity.

**Variety:** Saperavi 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 16°C. Goes well with moderately seasoned meat dishes such as mutton chanakhi (mutton cooked with vegetables), beef chashushuli (stew), fried piglet, veal or with chakhokhbili (meat stewed with tomatoes). Perfect match for lamb, goat, game, pâté, cheese, sausage, spaghetti, red kidney beans, salads, sandwiches or cold meats.

**Decanter World Wine awards (15vtng)**

**International Wine and Spirit competition (15vtng)**

**International Wine Challenge (15vtng)**

**Bronze**

**Bronze**

**Commended**