



BRANDY 5 Y.O.

"Tiflisi Marani" LTD / Marnaveli, Kakheti, Georgia

eCommerce # 547306 | 40.0% alc./vol.

500mL | \$26.95 *subject to change



This brandy is distinguished by fruit aromas, roasted hazelnut tones and a pleasant aroma of vanilla. Has a golden hue. The taste is balanced and intense, with pronounced tones of dark chocolate and spices.

Winery/Distillery:

The company "Marnaveli" has been crafting wine and wine brandy for almost 20 years. It established in one of the viticulture centres near Telavi - on the basis of a historic factory located in Napareuli. "Marnaveli" searches and collects the best Georgian grapes in all regions of Georgia.



Vinification:

The brandy is produced by traditional method of distillation in copper stills. The wine from different grapes is used for distillation. The process is divided in two steps. During the first distillation, at 78.3°C the distillate, called brouillis, is received with 30% alcohol by volume. Brouillis is distilled for the second time in a process known as "bonne chauffe". This is very delicate process and requires very meticulous skills from our distiller to separate "head" and "tails" from the "heart". The remaining liquid "eau de vie" is 70% alcohol by volume.

Residual sugar: 1.7 g/L

Serving suggestion and food pairing: Serve at 18°C. Can be paired well with dark chocolate, light cheese and cigars.