

Servicing Star Markets Locally

Bagrationi 1882 Classic Dry

JSC Bagrationi 1882, Tbilisi, Georgia





Georgia has been making wine for over 8,000 years. This light, lively bubbly is made in the Charmat method from local grapes and offers juicy strawberry, apple and peach notes with just a touch of summer hayloft. Nice for chilling and sipping alongside fresh fruit or spicy fish tacos. (Vintages panel, Feb. 2018)

Refreshing and bubbly. Appetizing nose of citrus, quince, duchess, pear, green apple with light notes of fried bread. Elegant, fruity taste, yet notably dry on the palate. Long and pleasant aftertaste.

History and Terroir:

JSC Bagrationi 1882 is the first specialized in sparkling wine winery in Georgia, it was founded in 1937. The name of JSC Bagrationi 1882 is connected to the name of Georgian Kings descendent Ivane Bagrationi – Mukhraneli, who started production of sparkling wines in Georgia using traditional method in the middle of XIX century. Bagrationi 1882 has vineyards in three regions of Georgia, this blend is created from

the best grapes of two of these regions. Chinebuli & Mtsvane grapes are sourced from Kartli region, located near Georgia's capital Tbilisi, it has hot dry summers with cool evenings that ripen the vines to

Tsitska grapes are sourced from the Imereti region in western Georgia that is known for its black soils.



Vinification:

perfection.

Charmat Method. Fermented at a very low temperature with selected yeast strains to preserve the inherent fruit flavours. Second fermentation in pressure vessels.

Variety: Chinebuli 34%, Mtsvane 33%, Tsitska 33%

Residual sugar: 19 g/L

Serving suggestion and food pairing: Serve at 9°C. Perfect accompaniment for seafood, poultry, cheese and fresh fruits.

Decanter Bronze



