



LEMI SAPERAVI 2019

Tsinandali Old Cellar Ltd., Kakheti, Georgia

eCommerce # 663616 | 12.0% alc./vol.



Distinct Saperavi flavour with expressive notes of ripe berries and light herb notes. Full-bodied, rich taste with typical for variety tart notes. Prune, dark sweet cherry and delicate hints of blackcurrant. Harmonious fruity aftertaste.

Terroir:

The "Mildiani" was created in 1991 by brothers Mildiani in Tsinandali region. New modern wine cellar in the region of Gurdjaani was built and then expanded in ~2004, new vineyards were acquired in different zones of viticulture. Nowadays, winery owns 100 Ha of prime vineyards.



Variety: Saperavi 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at ~16°C. Perfect accompaniment for hearty meat dishes, game, lamb stew, mature cheeses, and spiced grilled vegies.

