### Alazani Valley

**Rosé**

<table>
<thead>
<tr>
<th>Winegrowing region:</th>
<th>KAKHETI viticulture region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Climate type:</td>
<td>Moderate continental</td>
</tr>
<tr>
<td>Wine classification:</td>
<td>Regional wine</td>
</tr>
<tr>
<td>Varietal composition:</td>
<td>Saperavi 100%</td>
</tr>
<tr>
<td>Grape source:</td>
<td>100% Kondoli Vineyards</td>
</tr>
<tr>
<td>Grape yield:</td>
<td>8–10 ton/hectar</td>
</tr>
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<td>Wine type:</td>
<td>Medium sweet Rosé</td>
</tr>
<tr>
<td>Wine analysis:</td>
<td>Alc. 12.5 % vol; Res. Sugar: &lt;38g/l; TA: 5.9g/l.</td>
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**Wine classification**
Regional wine

**Varietal composition**
Saperavi 100%

**Grape source**
100% Kondoli Vineyards

**Grape yield**
8–10 ton/hectar

**Food matching**
Fish and cold meat, summer picnics and barbecues. t: 8–10°C.

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### Vinification

Saperavi grapes are hand-picked at the optimum of their maturity in the middle of September. Softly de-stemmed and crushed they are cooled down to 4°C and macerated on skins for 8–10 hours. Then the juice is drained and settled. The fermentation proceeded at controlled temperature (15–18°C) in stainless steel tanks, using selected yeast strains. When the fermenting juice reaches optimum sugar/acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

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### Tasting notes

**Color:** Light pink color

**Aromas:** Aromas of pomegranate and barberry are combined with peach and raspberry

**Palate:** A slightly sweet taste is fresh and delicate, with flavors of red fruits, watermelon and red cherry compote. Mid palate is soft and mouthwatering, well-balanced by juicy acidity and natural sweetness

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### Food matching

Fish and cold meat, summer picnics and barbecues. t: 8–10°C.