



**MARANI**

## KONDOLI Vineyards Saperavi

Winegrowing region:	Kakheti viticulture region
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine
Varietal composition:	Saperavi 100%
Grape source:	100% Kondoli vineyards. North facing bank of Alazani River
Grape yield:	6-7 ton/hectar
Wine type:	Dry vintage red
Cellaring:	Now, but will be benefited by 5-6 years of aging
Wine analysis:	Alc.13,5% vol; Res. Sugar: <4 g/l; T/A: 4,5-5,5g/l.



### Vinification

Selected block, Saperavi K.2001, of Kondoli vineyards has been green harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 7 tons per hectare and thus increase the overall quality and concentration of remaining fruit. At the end of September the grapes were hand harvested in small boxes, hand sorted in our winery and then gently de-stemmed and crushed for further fermentation, which took place in open lid 225 l barriques. During the whole process of fermentation cap management was performed only by hand punching, thus overall mechanical impact on grape skins has been minimized and ensured soft extraction of tannins and coloring elements. After the 20 day long maceration, wine was transferred to closed oak barriques for malolactic fermentation and aging for 12 months. Coarse filtration complemented by bottling and 6 months of bottle maturation in our cellar before the release.

### Tasting notes

Color:	Deep red color with bricky reflection
Aromas:	The wine shows intense fruity and spicy nose, with notes of blackberry, blackcurrant, liquorice and smoke
Palate:	The palate is perfectly balanced between rich sweet fruit flavours and pleasant and smooth tannins

### Food matching

Grilled beef, game and old cheese. t: 18°C. We recommend decanting 1 hour prior to serving.