



MARANI

KONDOLI Vineyards Saperavi – Merlot

Winegrowing region:	Kakheti viticulture region.
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine.
Varietal composition:	Saperavi 50%, Merlot 50%
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 6-8 years of aging
Wine analysis:	Alc.13,5% vol; Res. Sugar: <4 g/l; T/A: 4,5-5,5g/l.

Vinification

Selected blocks of Saperavi K.2001 and Merlot K.348, of Kondoli vineyards has been green harvested during the first days of véraison (in 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 225l barriques. During the whole process of 20-25 day long 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 maceration, wine is transferred to closed oak barriques for malolactic fermentation and maturation. The blend itself is made after 6-8 months and then aged up to 12 months. Coarse filtration complemented by bottling and 6 months bottle maturation in our cellar before the release.



Tasting notes

Color:	A beautiful dark crimson color
Aromas:	The blend offers aromas of blackcurrant and blueberry with a touch of cedar, black tea and inviting floral scents in the background
Palate:	Full-bodied fine wine, with light touch of vanilla scent is beautifully balanced with weighty tannins at the end

Food matching

Grilled pork or lamb, matured cheese. t: 18°C. We recommend decanting 1 hour prior to serving.