

MARANI RESERVE

THE MARANI RESERVE IS PRODUCED ONLY IN THE FINEST VINTAGES FROM OUR KONDOLI VINEYARDS, IN SMALL BATCHES TO CREATE AN EXCEPTIONAL WINE SHOWCASING ITS POTENTIAL, LONGEVITY AND OUTSTANDING QUALITY.

MARANI RESERVE 2007 IS OUR FIRST ATTEMPT TO CREATE AN UNIQUE RED WINE FROM A SMALL BATCH IN THE FINEST VINTAGES. IT WAS PRODUCED FROM HAND SELECTED SAPERAVI WITH MINIMAL INTERVENTION DURING AND AFTER THE FERMENTATION.

Winegrowing region:	KAKHETI viticulture region.
Climate type:	Moderate continental
Wine classification:	Estates limited release
Varietal composition:	Saperavi 100%
Grape source:	SAPERAVI block of Kondoli vineyards.
Grape yield:	5-6 ton/hectare.
Wine type:	Dry vintage red.
Cellaring:	Now, but will benefit from aging till 2020.
Total Production:	15000-0,75l bottle;
Packaging:	1bottle/cartons.

Winification:

Selected block, SAPERAVI of Kondoli vineyards has been green-harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 5-6 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, gently de-stemmed and lightly crushed into open top 225l barriques. The fermentation was performed by wild yeast, found on grape skins. During the whole process of fermentation, which has been held naturally at maximum 26°C, cap management has been performed only by hand punching, thus, overall mechanical impact on grape skins has been minimized, ensuring soft extraction of color and tannins from the grape skin. After fermentation wine was transferred by gravity to oak barrels for maturation and acquiring extra volume and complexity. The wine was bottled unfiltered, complemented by bottle aging in our cellar before the release.

Tasting Notes:

Color:	Deep shining ruby red with brick hints.
Aromas:	Nose is intense, offering aromas of cherry liquor, red fruit jam and a beautiful spicy-smoky-earthy bouquet as a result of perfect maturation.
Palate:	Mouth is soft, elegant and silky, invading your palate with creamy flavours of red fruit, sweet spices, leather and blond tobacco. The finish is long and spicy supported again by smooth and ripe tannins.

Food Matching:

Drink now until 2020 with grilled vegetables, meat courses and soft cheeses. t: 18°C.
We recommend decanting a bottle 2 hours prior to serving.

