



MARANI

KONDOLI Vineyards Rkatsiteli

Winegrowing region:	Kakheti viticulture region
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine
Varietal composition:	Rkatsiteli 100%
Grape source:	100% Kondoli vineyards. North facing bank of Alazani River
Grape yield:	6-7 ton/hectare
Wine type:	Dry vintage white
Cellaring:	Drink now, but will grow with vanilla and dry fruit notes for next couple of years of aging
Wine analysis:	Alc.13,5% vol; Res. Sugar: <4 g/l; T/A: 5-6 g/l.

Vinification

Selected block of Rkatsiteli K.05 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 undergone the full bunched pressing in the pneumatic press. Fermentation has been carried out by indigenous yeasts, 35% in new French oak barriques, 35% in old and 30% in stainless steel tanks to retain the freshness. Hand stirring applied for 9 months of barrique aging for flavor and aroma integration. Blending has been performed after 12 months of aging. Minimum filtering and bottling completed the process.



Tasting notes

Color:	Bright golden color
Aromas:	Fragrant and fruity nose including peach and apricot, with underlying notes of smoke, wood and crème brûlée
Palate:	The palate opens with refined fruity texture, echoing the promise of the nose. Full and sapid, it stands out in long buttery and fresh finish

Food matching

Poultry, seafood, matured cheese. t. 10-12°C