

# TELAVURI

## Dry Red Table Wine

Grape variety:	White local grapes
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Dry Red

### Vinification

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature (25-28°C), which is complemented by aging in stainless steel tanks and bottles at the optimum temperature.

### Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local red grapes, predominantly Saperavi, grown on the both banks of the Alazani River. The dark ruby wine shows strong blackcurrant aromas with smooth and velvety taste.

### Food matching

It is wonderful compliment with all type grilled meat, especially from pork and beef. Serve at 16-18°C.



# TELAVURI

## Medium Dry Red Wine

Grape variety:	Local red grape varieties
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Medium-dry Red

### Vinification

Grapes are hand-picked at the optimum of their maturity. After soft de-stemming, fermentation took place in stainless steel tanks at controlled temperature (25-28°C). 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.

### Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local red grapes, predominantly Saperavi, grown on the both banks of the Alazani River. The wine shows dark ruby color with strong blackberry nose. The light touch of sweetness makes wine more harmonious, gives it nice and pleasant taste.

### Food matching

Apertif, is also wonderful compliment to spicy meet dishes. t: 14-16°C.



# TELAVURI

## Medium Sweet Red Wine

Grape variety:	Local red grape varieties
Origin:	Kakheti Grape-growing region
Climate:	Moderate continental
Wine type:	Medium sweet Red

### Vinification

Grapes are hand-picked at the optimum of their maturity. After soft de-stemming, fermentation takes place in stainless steel tanks at controlled temperature (25-28°C). When the fermenting must reaches optimum sugar/acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

### Wine characteristics and tasting notes

This wine is traditional for Telavi region of Kakheti. It is made of local red grapes, predominantly Saperavi, grown on the both banks of the Alazani River. The wine is of dark ruby color with persistent fruity nose. The natural sweetness adds extra complexity and body to the wine and enables long and balanced finish.

### Food matching

It is wonderful compliment to fruit salads, cakes and tarts, as well as Asian food. Serve at t: 12-14°C.

