



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 red
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



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KONDOLI Vineyards Mtsavne-Kisi

Winegrowing region:	Kakheti viticulture region
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine
Varietal composition:	Mtsvane 50%; Kisi 50%
Grape source:	100% Kondoli vineyards. North facing bank of Alazani River
Grape yield:	6-7 ton/hectar
Wine type:	Dry vintage white
Cellaring:	Now, but will grow with honey and dry fruit notes for next couple of years of aging
Wine analysis:	Alc.13,5% vol; Res. Sugar: <3 g/l; T/A: 6 g/l.



Vinification

Selected blocks of Mtsvane K.05 and Kisi K.05, of Kondoli vineyards have 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 chilled down before pressing in pneumatic press. All the necessary measures have been taken to protect the juice from oxidation. After settling the juice, fermentation have been carried out by indigenous yeasts, presented on the grape skins at 13-14°C in order to preserve natural aromas. On completion of fermentation tanks were topped and hand stirring applied for 5 months of aging for flavor and aroma integration. Minimum filtering and bottling completed the process.

Tasting notes

Color:	A light gold with greenish hue
Aromas:	Two native varieties compose a natural marriage of white flower blossom from Mtsvane and persistent fresh and sapid fruit notes from Kisi
Palate:	The palate is long and luscious with distinguished features of each varieties standing out in persistent finish with peach and nectarine of Kisi and aromatic citrus freshness from Mtsvane

Food matching

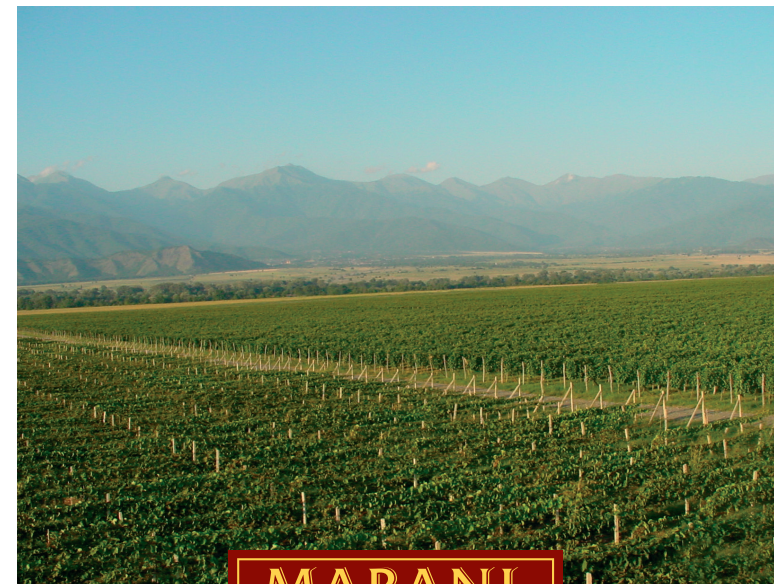
Aperitif, with various poultry and fish dishes. t: 10-12°C



KONDOLI vineyards

იქნა: ღვინო... კონდოლისა... წარმინებული...

ვახუშტი ბატონიშვილი, "ქართლის ცხოვრება", 1742 წ.



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“Here are Noble wines from Kondoli”.

Vakhushti Batonishvili, Life of Georgia, 1742

250 ha of Kondoli vineyards are located along the right bank of Alazani River, at the elevation of 350-450 m above the sea level, near city of Telavi in Kakheti and are known from immemorial times. Kondoli vineyards were first mentioned as a source of noble wines, in 1742 by the bibliographer Vakhushti Batonishvili in his book “Life of Georgia” and since almost 3 centuries have been the benchmark of quality, reflecting the best of Kakheti region.

**MARANI**

KONDOLI Vineyards SAMI

Winegrowing region:	Kakheti viticulture region.
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine.
Varietal composition:	Alexandreuli 50% Saperavi 25%, Merlot 25%
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 blocks of Saperavi, Alexandreuli and Merlot of Kondoli vineyards have 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. All three (three means **SAMI** in Georgian) grapes Alexandreuli, Saperavi and Merlot 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 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 further maturation in our cellar before the release.

Tasting notes

Color:	Ruby color
Aromas and palate:	Saperavi, with its deep red colour, intense black fruit juice aromas and full-bodied, Alexandreuli – lighter colour and texture full of strawberry and sweet vanilla notes and Merlot with its concentrated ripe fruit aromas at mid-palate and touch of green grass at the end, compose a perfectly balanced wine with bright crimson and brick rim at the edge. Complex and rich nose is dominated by red berries and cherry, with some mint, spiciness and toasted oak notes.

Food matching

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

**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

**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 brick 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