



## SINGLE VINEYARD RANGE

*Grapes used to produce Single Vineyard Range wines are sourced entirely from dedicated areas of estate owned Kondoli Vineyards, where grape yield is each year artificially limited to no more than 6-7 tons per hectare, in order to increase the quality of remaining fruit.*

*Interestingly, Kondoli Vineyards were first mentioned as the source of noble wines in 1742 by the famous Georgian bibliographer Vakhushti Batonishvili in his book "Life of Georgia", and since almost three centuries have been the benchmark of quality, reflecting the best of Kakheti region.*

## KONDOLI VINEYARDS SAMI

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: Kondoli Vineyards

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Grape yield: 6-7 ton/hectare

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Varietal composition: Saperavi 25%, Alexandrouli 50%, Merlot 25%

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Wine type: Red dry

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Alcohol by volume: 13%

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Residual sugar & Total acidity: <4 g/l; 5 g/l

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Nutrition Facts (per 100ml): 317 kJ/76 kcal; Contains Sulfites

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Cellaring: Enjoy now, but will benefit by few years of aging

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## VINIFICATION

Selected blocks of Saperavi, Alexandrouli and Merlot of Kondoli Vineyards have been green harvested during the first days of véraison in August, to artificially reduce grape yield down to 7 tons per hectare, thereby increasing the overall quality and concentration of the remaining fruit. By end of September, all three grape varieties - Saperavi, Alexandrouli and Merlot (hence the abbreviation and name of the wine SAMI, also meaning 'three' in Georgian) were hand harvested in small boxes, hand sorted in our winery, then gently de-stemmed and crushed for further fermentation in an open lid 225l French oak barrels. Throughout the fermentation process, cap management was performed only by hand punching, minimizing mechanical impact on grape skins and ensuring soft extraction of tannin 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, followed by bottling was complemented by further bottle maturation in our cellar before the release.

## TASTING NOTES

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Color: Bright crimson with brick rim at the edge.

Aromas: Saperavi, with its deep red color, intense black fruit juice aromas and big body, Alexandrouli – lighter color and texture full of strawberry and sweet vanilla notes, and Merlot with its concentrated ripe fruit flavors at mid-palate and touch of green grass at the end, compose a perfectly balanced wine with.

Palate: Full-bodied, complex, and rich palate is dominated by red berries with some mint, spiciness, and toasted oak notes.

Food Pairing: Serve with grilled beef, game, and aged cheese at a temperature of 18°C. We recommend decanting 1 hour prior to serving.

