



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 SAPERAVI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 6-7 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 14%

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

Nutrition Facts (per 100ml): 340 kJ/81 kcal; Contains Sulfites

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

VINIFICATION

Selected block, Saperavi K.2001, from Kondoli Vineyards was green-harvested during the first days of véraison in August, to artificially reduce the grape yield down to 7 tons per hectare, thereby increasing the overall quality and concentration of the remaining fruit. At the end of September, 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. 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 was aged for 12 months. Coarse filtration, followed by bottling was complemented by 6 months of bottle maturation in our cellar before the release.

TASTING NOTES

Color: Deep red color with bricky 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 flavors and pleasant and smooth tannins.

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

