



## 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-MERLOT

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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 50%, Merlot 50%

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Wine type: Red dry

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Alcohol by volume: 13.5%

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

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Nutrition Facts (per 100ml): 340 kJ/81 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 K.2001 and Merlot K.348, from Kondoli Vineyards were 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 20-25 day 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 maceration, the wine was transferred to closed oak barriques for malolactic fermentation and maturation. The blend itself was made after 6-8 months, and the resulting wine was further 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

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**Color:** A beautiful dark red.

**Aromas:** Appealing aromas of cherry, black currant, prune, and blackberry are combined with floral notes of pepper and menthol.

**Palate:** Taste is full and fruity, with silky tannins and long finish.

**Food Pairing:** Serve with grilled pork, lamb, and matured cheese at a temperature of 18°C. We recommend decanting 1 hour prior to serving.

