



REGIONAL RANGE

The MARANI regional range expresses the colorful personality and diversity of Kakheti traditional wines, which have been adored for centuries by wine lovers. They are young, fresh and redolent, spotlighting the regional character and our determination to reflect the best of Kakheti terroir and Alazani River Valley in particular.

MARANI ALAZANI VALLEY RED

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: 50% Kondoli Vineyards, 50% from other regions of Kakheti

Grape yield: 8-10 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red medium sweet

Alcohol by volume: 12%

Residual sugar & Total acidity: 35-45 g/l; 5 g/l

Nutrition Facts (per 100ml): 356 kJ/85 kcal; Contains Sulfites

VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 28°C in stainless steel tanks. Wine was fermented using the cultural yeast strains. Skin and cap management was performed by délestage and remontage. When the fermenting juice reaches optimum sugar and acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the resulting wine.

TASTING NOTES

Color: Dark pomegranate.

Aromas: Nose reveals fresh black fruit and blackberry notes.

Palate: Taste is full, soft, and spicy, with sweet and sour finish.

Food Pairing: Serve with spicy Asian pork, as well as with poultry dishes and sweet desserts at a temperature of 11-13°C.

