



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 ALEXANDROULI MEDIUM SWEET

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 8-10 ton/hectare

Varietal composition: Alexandrouli and Mujuretuli

Wine type: Red medium sweet

Alcohol by volume: 11.5%

Residual sugar & Total acidity: 35-45 g/l; 6.5 g/l

Nutrition Facts (per 100ml): 346 kJ/83 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 23-28°C in stainless steel tanks. Wine was fermented using the cultural yeast strains. Skin and cap management was performed by délestage and remontage. After 5-7 days of fermentation, when the desired level of residual sugar is reached, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine. Afterwards, until the bottling, wine is kept cold at around 0°C.

TASTING NOTES

Color: Bright ruby.

Aromas: Intense raspberry and strawberry juice nose, underlined by the touch of white pepper hints.

Palate: Palate is fresh, elegant, sweet but not heavy, pomegranate and pepper notes are lingering into sweet-sour finish.

Food Pairing: Serve with desserts, walnut cake and soft, full-flavored cheeses at a temperature of 12-14°C.

