



## APPELLATION RANGE

*MARANI wines from Georgian Protected Designations of Origin (PDO) such as Tsinandali, Mukuzani, Kindzmarauli, Akhasheni, Napareuli, Tvishi, Khvanchkara and Kvareli highlight the compound synergy of local land, soil and grapes, respect for traditions and our vision of their particular wine style.*

## MARANI AKHASHENI

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Winegrowing region: Kakheti

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Protected Designations of Origin (PDO): Akhasheni

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Climate type: Moderate continental

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Grape yield: 8 ton/hectare

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Varietal composition: Saperavi 100%

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Wine type: Red medium sweet

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Alcohol by volume: 11.5%

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

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Nutrition Facts (per 100ml): 346 kJ/83 kcal; Contains Sulfites

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## VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at a controlled temperature of 23-28°C in stainless steel tanks. Wine is fermented using the cultural yeast strains. Skin and cap management is performed by délestage and remontage. After 5-7 days of maceration, when usually 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 wine is kept cold at around 0°C before bottling.

## TASTING NOTES

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Color: Dark red color.

Aromas: The rich and complex bouquet, with fresh notes of small blackberries, cherry and liquorice.

Palate: The taste is sweet, with mouth-filling black fruit on the palate, followed by an intense and persistent finish.

Food Pairing: Serve with desserts, fruit salads and soft cheeses at a temperature of 12-14°C.

