



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 KHVANCHKARA

Winegrowing region: Racha-Lechkhumi

Protected Designations of Origin (PDO): Khvanchkara

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Alexandrouli 50%, Mujuretuli 50%

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 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

Color: Light ruby color.

Aromas: Penetrating attack of raspberry and strawberry aromas at the nose.

Palate: Mouth is loaded mostly with raspberry, lingering into sweet and sour finish.

Food Pairing: Serve with desserts, fruit salads and soft cheeses at a temperature of 11-13°C.

