



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 KINDZMARAULI

Winegrowing region: Kakheti

Protected Designations of Origin (PDO): Kindzmarauli

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Saperavi 100%

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: Purple red with inky hue along the rim.

Aromas: Nose is fruity with vibrant aromas of ripe berries.

Palate: Silky and complex initial palate leads to a full-flavored taste of overlaid notes of cherry, blackberry and prune. Clean, fresh and balanced complexity lasts in a long finish.

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

