



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 KINDZMARAU LI BIO

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%

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

Nutrition Facts (per 100ml): 345 kJ/82 kcal; Contains Sulfit es

VINIFICATION

Grapes used to create Marani Kindzmarauli BIO are sourced from specific vineyards managed in full compliance with the principles and concepts of organic grape growing. Fully matured grapes are hand-picked at the end of September. Soft de-stemming and crushing is followed by fermentation at a controlled temperature of 23-28°C on indigenous yeast found on the grape skin. Skin and cap management is performed by delestage and remontage. After 5-7 days of maceration, when usually the desired level of the 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 expressive and fruity, with overlaying notes red berries.

Palate: Sweet and ripe blackberry and raspberry comfiture are prevailing the initial palate. It offers a fantastic balance of natural sweetness and lovely acidity.

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

