



## 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 KVARELI

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Winegrowing region: Kakheti

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Protected Designations of Origin (PDO): Kvareli

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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 dry

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Alcohol by volume: 14%

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Residual sugar & Total acidity: <4 g/l; 5 g/l

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Nutrition Facts (per 100ml): 340 kJ/81 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 was fermented using the cultural yeast strains. Skin and cap management was performed by délestage and remontage. After 12-15 days of maceration, wine was racked clean and transferred for malolactic fermentation and 8-9 months of aging in 225l oak barriques. Maturation continues in stainless steel tanks before bottling process, complemented by aging in stainless steel tanks and bottles at the optimum temperature.

## TASTING NOTES

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Color: Dark ruby red with twinkling hints.

Aromas: Complex aromas of aged Saperavi with intense red fruit and spicy nose, with hints of dark chocolate.

Palate: Nicely structured, full bodied dry wine has an intense cherry and damson flavors, accompanied by smoky oak.

Food Pairing: Serve with grilled meat, game and aged cheeses at a temperature of 18-20°C.

