



REGIONAL RANGE

The MARANI Regional Range embodies the vibrant personality and diversity of Kakhetian traditional wines, which have been cherished for centuries by wine enthusiasts. They are young, fresh and redolent, highlighting the regional character and our commitment to showcasing the best of Kakheti terroir, and the Alazani River Valley in particular.

MARANI OJALESHI

Winegrowing region: Racha-Lechkhumi

Climate type: Moderate continental

Grape yield: 8-10 ton/hectare

Varietal composition: Ojaleshi 100%

Wine type: Red dry

Alcohol by volume: 14%

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

Nutrition Facts (per 100ml): 340 kJ/81 kcal; Contains Sulfites

Cellaring: Enjoy now, but will benefit by few years of aging



VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 23-28°C in stainless steel tanks using selected yeast strains. Color and body extraction is managed by délestage and remontage. After 8-10 days of maceration, the wine is racked clean, transferred for malolactic fermentation, and aged in stainless steel tanks. Small part of the wine is aged in French oak barrels for 3-4 months, to add wine an extra dimension and complexity derived from fine oak.

TASTING NOTES

Color: Light crimson, reminiscent of a delicate ruby gemstone, highlighting its youthful vibrancy and clarity.

Aromas: The nose is inviting and aromatic, dominated by fresh red fruit aromas such as ripe cherries and strawberries. These fruity notes are beautifully complemented by subtle hints of rose petals, adding an elegant floral dimension to the bouquet.

Palate: On the palate, the wine mirrors the enticing aromas, delivering a harmonious blend of red fruit flavors. The bright cherry and strawberry notes are accentuated by a touch of herbal nuances, adding complexity and depth. Spicy undertones emerge, providing an intriguing contrast and enhancing the overall flavor profile. The wine's texture is smooth and balanced with massive tannins, leading to a satisfying and lingering finish.

Food Pairing: This wine is versatile and pairs wonderfully with a variety of dishes. It complements grilled meats, sausages, and an assortment of cold cuts, making it an excellent choice for casual gatherings and hearty meals. For the best experience, serve at a temperature of 17-19°C to fully appreciate its aromatic and flavor profile.