



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 MEDIUM SWEET

Winegrowing region: Racha-Lechkhumi

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Ojaleshi 100%

Wine type: Red medium sweet

Alcohol by volume: 11.5%

Residual sugar & Total acidity: 35-45 g/l; 6 g/l

Nutrition Facts (per 100ml): 345 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 controlled temperature of 23-28°C in stainless steel tanks using cultural yeast strains. Skin and cap management is performed by délestage and remontage. After 5-7 days of maceration, when 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 red.

Aromas: The nose delivers delicate herbaceous bouquet with notes of raspberry, redcurrant and red rose.

Palate: The taste is light and elegant, traditional for this wine, prevailed by red fruits and herbaceous overtones. Finish is well-balanced between fresh acidity and natural sweetness

Food Pairing: Serve with desserts, sweet-sour fruit salads, or soft cheeses at a temperature of 12-14°C.