



REGIONAL RANGE

The MARANI regional range expresses the colorful personality and diversity of Kakheti traditional wines, which have been adored for centuries by wine lovers. They are young, fresh and redolent, spotlighting the regional character and our determination to reflect the best of Kakheti terroir and Alazani River Valley in particular.

MARANI QVEVRI MTSVANE

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: 50% Kondoli Vineyards, 50% Tsinandali PDO

Grape yield: 10-12 ton/hectare

Varietal composition: Mtsvane 100%

Wine type: Amber dry

Alcohol by volume: 13%

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

Nutrition Facts (per 100ml): 317 kJ/76 kcal; Contains Sulfites

VINIFICATION

Mtsvane grapes are hand-picked at the optimum of their maturity in the second decade of September. After soft de-stemming without crushing, grapes are transferred to Qvevri for fermentation. The process lasts for about 3 weeks, followed by the malolactic fermentation. Later the Qvevris are refilled, sealed and left untouched for 6-month long skin maceration process. In Spring clarified wine is transferred to the stainless steel tanks for few months, followed by bottling.

TASTING NOTES

Color: Light orange with golden highlights.

Aromas: Nose is intense, with aromas of dried apricots, yellow peach and melon.

Palate: Mouth is soft and rich, finishing is elegant with citrus custard notes and long silky tannins.

Food Pairing: Serve with salads, grilled white meat and fish at a temperature of 11-13°C.

