



MARANI RESERVE

The MARANI RESERVE is produced only in small batches from the finest vintages of our Kondoli Vineyards, and is an exceptional wine showcasing its potential, longevity and outstanding quality.

2012 MARANI RESERVE, which is the second vintage of this range, was produced from hand selected Saperavi grapes, with minimal intervention during and after the fermentation.

MARANI RESERVE 2012

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 5-6 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 13.5%

Residual sugar & Total acidity: <4 g/l; 5.5 g/l

Nutrition Facts (per 100ml): 329 kJ/79 kcal; Contains Sulfites

Cellaring: Enjoy now, but will be enhanced by decades of aging

VINIFICATION

Selected block of Saperavi from our Kondoli Vineyards has been green harvested during the first days of véraison in August, to artificially reduce the grape yield down to 5-6 tons per hectare, thereby increasing the overall quality and concentration of remaining fruit. At the end of September grapes were hand-harvested in small boxes, hand-sorted in our winery, gently de-stemmed and lightly crushed into open top 225l barriques. The fermentation was performed by wild yeast, found on grape skins. Throughout the process of fermentation, which has been held naturally at maximum 26°C, cap management has been performed only by handpunching, minimizing the overall mechanical impact on grape skins, while ensuring soft extraction of color and tannins. Afterwards, wine was transferred by gravity to oak barrels for maturation, in order to acquire extra volume and complexity. The wine was bottled unfiltered, complemented by bottle aging in our cellar before the release.

TASTING NOTES

Color: Deep shining ruby red with brick hints.

Aromas: The nose is intense, offering aromas of red fruit juice and a beautiful toasted-vanilla-earthy bouquet as a result of perfect maturation.

Palate: Mouth is soft, elegant, silky and solid, invading your palate with sweet flavors of red fruit, spices, old leather, and blond tobacco.

Food Pairing: Grilled vegetables, meat courses and soft cheeses at a temperature of 18-20°C. We recommend decanting a bottle for 2 hours prior to serving.

