



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 SAPERAVI BIO

Winegrowing region: Kakheti

Protected Designations of Origin (PDO): Kindzmarauli

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 14%

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

Nutrition Facts (per 100ml): 341 kJ/81 kcal; Contains Sulfites

VINIFICATION

Grapes used to create Marani Kindzmarauli BIO are sourced from specific vineyards managed in full compliance with the principles and concepts of organic grape growing. Fully matured grapes are hand-picked in small boxes at the end of September. Soft de-stemming and crushing is followed by fermentation at a controlled temperature of 23-28°C on indigenous yeast found on grape skins. Color and body extraction is managed by délestage and remontage. After 8 days of maceration, the wine is racked clean and transferred for malolactic fermentation. The wine is matured for around 12 months before bottling.

TASTING NOTES

Color: Extremely dark red color transient to black.

Aromas: Wine opens with vivid blackberry, blackcurrant, and ripe prune aromas.

Palate: Palate repeats the nose with similar flavors, supported by firm and rich tannin structure. The aftertaste is fresh and powerful, with a long and fruity finish.

Food Pairing: Serve with grilled meat dishes and aged cheeses at a temperature of 16-18°C.

