



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 SAPERAVI-CABERNET

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 9-11 ton/hectare

Varietal composition: Saperavi 50%, Cabernet-Sauvignon 50%

Wine type: Red 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

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

VINIFICATION

Grapes are hand-picked at the optimum of their maturity. After soft de-stemming and crushing, two varieties are fermented separately 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. 90% of it is aged in stainless steel tanks and 10% in French oak barrels for 4 months. The final blend is made after 5 months. Minimal filtration and bottling completes the process.

TASTING NOTES

Color: Deep red.

Aromas: Spicy nose is dominated by red fruit and fresh minty aromas.

Palate: The palate is full of jammed red fruit, with some touch of oak and vanilla. The firm tannin finish lasts long.

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

