



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 TSINANDALI

Winegrowing region: Kakheti

Protected Designations of Origin (PDO): Tsinandali

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Rkatsiteli 80%, Mtsvane 20%

Wine type: White 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

Grapes are hand-picked at the optimum of their maturity at the end of September. Softly destemmed grapes are cooled down to t 4-6°C, macerated on skins for 8 hours and then gently pressed in the pneumatic press. Later, the settled and free run clear juice starts fermenting slowly at precisely controlled temperature of 15-18°C in stainless steel tanks. After the fermentation is complete, the wine is racked clean to another tank for further refinement. 30% of the wine is aged in oak barrels for the duration of 4 months. Marani Tsinandali is released on September following the vintage year.

TASTING NOTES

Color: Bright deep yellow color.

Aromas: Intense and elegant flavor dominated by herbaceous notes, combined with hints of tropical fruit.

Palate: Full bodied, complex and round, with banana and tropical salads at the initial palate. Its subtly creamy and nutty taste is derived from the partial aging in French oak barrels.

Food Pairing: Serve with seafood, poultry and various vegetable dishes at a temperature of 8-12°C.

