



## TABLE RANGE

*TELAVURI wines from MARANI Table Range are specifically crafted to meet the criteria of everyday wines, which are usually consumed at conventional feasts and traditional Kakhetian Supras, to perfectly complement the diversity of local food, ranging from spicy beans soup to meat grilled over grape vine coal.*

## MARANI TELAVURI RED MEDIUM DRY

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape yield: 8-10 ton/hectare

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Varietal composition: Local white grapes, predominantly Saperavi

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Wine type: Red medium dry

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Alcohol by volume: 12%

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Residual sugar & Total acidity: 4-18 g/l; 4.5 g/l

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Nutrition Facts (per 100ml): 311 kJ/74 kcal; Contains Sulfites

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## VINIFICATION

Grapes are harvested at the peak of their maturity. After soft de-stemming, fermentation took place in stainless steel tanks at a controlled temperature of 25-28°C. When the juice reaches optimum balance of sugar and acidity, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

The symbols on the Telavuri labels are inspired by artifacts of cultural heritage discovered during archaeological excavations around Georgia. These items are a glimpse into the lives of our ancestors, who have been cultivating vines and crafting wines in Georgia for 8000 years, making the region the birthplace of winemaking.

## TASTING NOTES

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Dark ruby colored wine with persistent red fruit nose. A fraction of natural sweetness adds extra complexity to the palate.

**Food Pairing:** Serve with spicy Asian food, as well as with fruit salads and cakes at a temperature of 14-16°C.

