



MARANI

The MARANI regional range express 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.

Saperavi Bio 2009

FROM KUDIGORA ORGANIC VINEYARDS

Winegrowing region:	KAKHETI viticulture region
Climate type:	Moderate continental
Wine classification:	Regional wine
Varietal composition:	Saperavi 100%
Grape source:	100% Kudigora Vineyards (Kindzmarauli SVA)
Grape yield:	8 ton/hectar
Wine type:	Dry red
Wine analysis (indicative):	Alc.13,5% vol; Res. Sugar: <3 g/l; T/A: 5-6g/l.

Vinification

The BIO-block of Kudigora vineyards is managed in full compliance with the principles and concepts of organic grape-growing. Fully matured grapes are hand-picked at the end of September. Soft de-stemming and crushing is followed by fermentation at controlled temperature (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 month before bottling.

Tasting notes

Color:	Extremely dark red color transient to black
Aromas:	Wine opens with vivid red fruit-cherry, red currant and strawberry aromas
Palate:	Similar flavors are dominant in mouth, supported by firm, and rich tannin structure. The aftertaste is fresh and powerful, with rich and fruity finish

Food matching

Grilled and smoked meat, different cheese. t: 16-18°C.

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