



MARANI

KONDOLI Vineyards SAMI

Winegrowing region:	Kakheti viticulture region.
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine.
Varietal composition:	Alexandreuli 50% Saperavi 25%, Merlot 25%
Grape source:	100% Kondoli vineyards. North facing bank of Alazani River.
Grape yield:	6-7 ton/hectar.
Wine type:	Dry vintage red.
Cellaring:	Now, but will be benefited by 5-6 years of aging
Wine analysis:	Alc.13,5% vol; Res. sugar: <4 g/l; T/A: 4,5-5,5g/l.

Vinification

Selected blocks of Saperavi, Alexandreuli and Merlot of Kondoli vineyards have been green harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 7 tons per hectare and thus increase the overall quality and concentration of remaining fruit. All three (three means **SAMI** in Georgian) grapes Alexandreuli, Saperavi and Merlot were hand harvested in small boxes, hand sorted in our winery and then gently de-stemmed and crushed for further fermentation, which took place in open lid 225l barriques. During the whole process of fermentation cap management was performed only by hand punching, thus overall mechanical impact on grape skins has been minimized and ensured soft extraction of tannins and coloring elements. After the 20 day long maceration, wine was transferred to closed oak barriques for malolactic fermentation and aging for 12 months. Coarse filtration complemented by bottling and further maturation in our cellar before the release.



Tasting notes

Color: Ruby color

Aromas and palate: Saperavi, with its deep red colour, intense black fruit juice aromas and full-bodied, Alexandreuli – lighter colour and texture full of strawberry and sweet vanilla notes and Merlot with its concentrated ripe fruit aromas at mid-palate and touch of green grass at the end, compose a perfectly balanced wine with bright crimson and brick rim at the edge. Complex and rich nose is dominated by red berries and cherry, with some mint, spiciness and toasted oak notes.

Food matching

Grilled beef, game and old cheese. t: 18°C. We recommend decanting 1 hour prior to serving.