



**MARANI**

## KONDOLI Vineyards Mtsavne-Kisi

Winegrowing region:	Kakheti viticulture region
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine
Varietal composition:	Mtsvane 50%; Kisi 50%
Grape source:	100% Kondoli vineyards. North facing bank of Alazani River
Grape yield:	6-7 ton/hectar
Wine type:	Dry vintage white
Cellaring:	Now, but will grow with honey and dry fruit notes for next couple of years of aging
Wine analysis:	Alc.13,5% vol; Res. Sugar: <3 g/l; T/A: 6 g/l.



### Vinification

Selected blocks of Mtsvane K.05 and Kisi K.05, of Kondoli vineyards have been green harvested during the first days of véraison (in 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. At the end of September the grapes were hand harvested in small boxes, hand sorted in our winery and chilled down before pressing in pneumatic press. All the necessary measures have been taken to protect the juice from oxidation. After settling the juice, fermentation have been carried out by indigenous yeasts, presented on the grape skins at 13-14°C in order to preserve natural aromas. On completion of fermentation tanks were topped and hand stirring applied for 5 months of aging for flavor and aroma integration. Minimum filtering and bottling completed the process.

### Tasting notes

Color:	A light gold with greenish hue
Aromas:	Two native varieties compose a natural marriage of white flower blossom from Mtsvane and persistent fresh and sapid fruit notes from Kisi
Palate:	The palate is long and luscious with distinguished features of each varieties standing out in persistent finish with peach and nectarine of Kisi and aromatic citrus freshness from Mtsvane

### Food matching

Aperitif, with various poultry and fish dishes. t: 10-12°C