

TECHNICAL DATA SHEET

SAPERAVI SPECIAL RESERVE

Dry Red Wine

Vintage: 2013



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Saperavi 100%.

Region: Kakheti.

Altitude: 600 m above sea level.

Type of soil: Moderate rocky soil with limited fertility and good drainage.

Age of the vineyards: 20+

Grape yield for hectar: From 7 to 8 tones per ha.

Harvesting: Manual.

Bottle production: 10 000.

Vinification and aging: Destemmed and crushed grapes were placed in stainless steel tanks with temperature control for fermentation. Then placed in French oak barrels and aged for 12 months.

Organoleptic data: The wine has refreshing high acidity and bouquet of intense chocolate, black cherry, dried blackcurrant, cedar and smoke.

Recommended serving temperature: 15-18°C.

Pairings: Serve with cheese, fish and spicy meat dishes.