

TECHNICAL DATA SHEET

SAPERAVI

Dry Red Wine

Vintage: 2022

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: 10+

Grape yield for hectar: From 8 to 10 tones per ha.

Harvesting: Manual.

Bottle production: 100 000+.

Vinification and aging: Destemmed and crushed grapes were placed in stainless steel tanks with temperature control for fermentation. After the fermentation the wine was placed in special tanks for the storage before bottling.

Organoleptic data: The wine is distinguished by the dark ruby color, pronounced varietal aroma and red fruit tones. The wine is characterized by higher than average acidity, full body, strong tannins.

Recommended serving temperature: 15-17° C.

Pairings: Serve with grilled salmon, meat stew, pork barbecue (Mtsvadi).