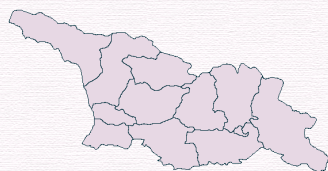


Saperavi 2019

Dry red wine from Kakheti, Georgia



Marnaveli Statement:

Established in 2002, Marnaveli produces wine representing the most renowned regions in the country of Georgia.

Kakheti:

Nestled in the valleys of the Greater Caucasus mountains and the Tsiv-Gombori range, the Kakheti region of eastern Georgia is the country's most productive wine region. The surrounding mountains protect Kakheti from cooler climates to the north and provide ample diversity of vineyard sites and soil types.

Saperavi:

Saperavi is Georgia's most prominent red grape variety which is prized for its deep color and bold structure. Its pigmented flesh makes Saperavi a "teinturier" grape variety and gives rise to its name which means "to give color". Saperavi's distinct qualities have inspired Georgian winemakers to produce a wide range of styles such as sparkling, rosé, dry red, semi-sweet red and fully sweet.

Vinification:

Grapes were crushed and destemmed. Prior to fermentation, several days of cold maceration extracted anthocyanins, phenolic and flavor compounds. The must was then inoculated with specially selected yeast to emphasize the varietal aromas of the Saperavi grapes. The fermentation was conducted in a temperature-controlled environment at 23°C (73-74°F) for 5-6 days with periodic punch downs and pump overs. When the primary fermentation finished, the wine was pressed and transferred to stainless steel tanks where malolactic fermentation took place.

Tasting Notes:

Deep ruby color with violet hue. Rich with aromas of violets, juicy black cherry, ripe blackberry, baked black plum with light touches of earth and black pepper. Intense black fruit flavors on the palate are complemented by a firm structure and smooth texture.

Service Temperature: Room temperature 15-18°C (59-64°F)

Food Pairings: Grilled meats and mushrooms, aged cheeses, roasted vegetables, dry spice rubs.

Technical Information:

Grape Variety: 100% Saperavi
Alcohol by Volume: 13.5%
Residual Sugar: 3.5 g/L
Titrateable Acidity: 5.3 g/L
pH: 3.64

