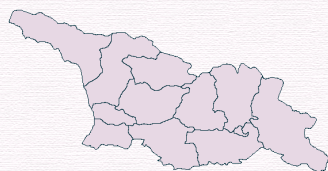


# Kindzmarauli 2019

Semi-sweet red wine from Kakheti, Georgia



## Marnaveli Statement:

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

## Kindzmarauli:

Warm slate soils distinguish the historic area of Kindzmarauli within the Kakheti region of eastern Georgia. Saperavi grapes can achieve greater sugar and flavor ripeness in Kindzmarauli which is now a Protected Designation of Origin (PDO) for naturally semi-sweet red wines.

## 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:

Saperavi grapes were handpicked at around 23-24° Brix exclusively from the Kindzmarauli zone. Grapes were crushed and destemmed. 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 18-20°C (64-68°F) with periodic punch downs and pump overs. According to Kindzmarauli PDO regulations, the fermentation was stopped by cooling resulting in residual sugar between 18-45 g/L.

## Tasting Notes:

Deep ruby color with violet hue. Elegant aromas of violets, rose petals, fresh black cherry and baked black plum with a hint of white pepper and earth. Well-balanced and pleasant on the palate with flavors of ripe and baked black fruits, fresh acidity, silky tannins and a touch of sweetness.

**Service Temperature:** Lightly chilled 10-13°C (50-55°F)

**Food Pairings:** Barbecue, spicy dishes, charcuterie boards, blue cheeses, fruit and nut desserts, chocolate.

## Technical Information:

Grape Variety: 100% Saperavi

Alcohol by Volume: 11.5%

Residual Sugar: 37.5 g/L

Titrateable Acidity: 5.7 g/L

pH: 3.6

