

# Rkatsiteli 2022

Dry white 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.

## Rkatsiteli:

The Rkatsiteli grape variety is Georgia's most planted and important white wine grape variety. Its characteristics are well-suited to a range of wine styles ranging from stainless steel, oak matured and skin-contact crafted in Qvevri. The name "Rka-tsiteli" refers to the tendency of the grape stems to turn red as the clusters ripen.

## Vinification:

Top quality Ratsiteli grapes were collected from villages throughout the Kakheti wine region. The clusters were destemmed, crushed and gently pressed. To preserve and enhance the aromatic profile of the Rkatsiteli variety, the juice was clarified and inoculated with specially selected yeast.

Fermentation lasted about 7 days at a temperature of 12-14°C (54-57°F).

After fermentation, the wine was racked from the lees and stored in stainless steel tanks before bottling.

## Tasting Notes:

Delicate aromas of spring blossoms, meadow grass, juicy lemon, fresh apricot, crisp apple and pear. This wine has a smooth, round texture that is enlivened by zesty citrus notes on the palate. Light body and clean finish.

Service Temperature: Chilled 7-10°C (45-50°F)

Food Pairings: Young cheeses, fresh salads, shellfish, white-fleshed fish, herbed chicken and light cream sauces.

## Technical Information:

Grape Variety: 100% Rkatsiteli

Alcohol by Volume: 13.0%

Residual Sugar: 1.4 g/L

Titratable Acidity: 5.4 g/L

pH: 3.4



# Rkatsiteli 2022

AGED IN OAK

Dry white wine from Kakheti, Georgia



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

## Kakheti:

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## Rkatsiteli:

The Rkatsiteli grape variety is Georgia's most planted and important white wine grape variety. Its characteristics are well-suited to a range of wine styles ranging from stainless steel, oak matured and skin-contact crafted in Qvevri. The name "Rka-tsiteli" refers to the tendency of the grape stems to turn red as the clusters ripen.

## Vinification:

All grapes were hand-picked, and the healthiest clusters were carefully selected.

The clusters were destemmed, crushed and gently pressed. To preserve and enhance the aromatic profile of the Rkatsiteli variety, the juice was clarified and inoculated with specially selected yeast.

Fermentation lasted about 7 days at a temperature of 12-14°C (54-57°F).

Malolactic conversion was suppressed to retain fresh characteristics. After fermentation, the wine was racked from the lees and transferred to 4<sup>th</sup> use French oak barrels where the wine matured for 6 months.

## Tasting Notes:

Ripe apple, green melon, white peach and honeysuckle aromas intertwine with light hints of toast, hazelnut, vanilla and caramel. Creamy texture on the palate with ripe fruit flavors and lingering toasty finish.

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

**Food Pairings:** Young cheeses, creamy soups, buttery seafood dishes, roasted chicken, fried chicken and cream sauces.

## Technical Information:

Grape Variety: 100% Rkatsiteli

Alcohol by Volume: 13.5%

Residual Sugar: 0.8 g/L

Titratable Acidity: 4.4 g/L

pH: 3.51



# 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

Titratable Acidity: 5.3 g/L

pH: 3.64



# Saperavi 2019

AGED IN OAK

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:

Saperavi grapes were harvested at 22-23° Brix to provide ripeness and structure. 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 22°C (71-72°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. The wine was then moved to 4th use French oak barrels and aged for 9 months.

## 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 vanilla, cedar, earth and dark chocolate. Intense black fruit flavors on the palate are complemented by velvety texture and a complex, long-lasting finish.

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

Food Pairings: Grilled steaks, braised meats, hearty stews, aged cheeses, barbecue and mushroom sauces.

## Technical Information:

Grape Variety: 100% Saperavi

Alcohol by Volume: 13.2%

Residual Sugar: 3.2 g/L

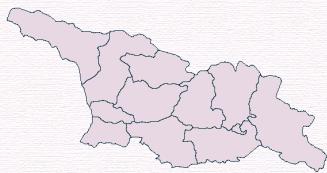
Titratable Acidity: 5.5 g/L

pH: 3.61



# Kindzmarauli 2019

Semi-sweet red wine from Kakhети, 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 Kakhети 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

Titratable Acidity: 5.7 g/L

pH: 3.6



# Rkatsiteli 2022

QVEVRI

Dry amber 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.

## Rkatsiteli:

The Rkatsiteli grape variety is Georgia's most planted and important white wine grape. Known for its versatility, Rkatsiteli is particularly well-suited to the ancient Georgian method of Qvevri winemaking, which involves fermenting and aging the wine in large clay vessels buried underground. The name "Rkatsiteli" refers to the tendency of the grape stems to turn red as the clusters ripen.

## Qvevri:

The Qvevri is a traditional Georgian winemaking vessel handcrafted from clay. The Qvevri is usually buried in the ground to provide natural temperature control. Wine fermentation and maturation can take place in the qvevri. White grapes will often undergo long periods of skin contact in qvevri to produce "amber" wines. Qvevri winemaking has been inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity.

## Vinification:

All grapes were hand-picked, and only the healthiest clusters were selected. The clusters were destemmed and crushed, and the juice, along with skins, seeds, and stems, was transferred to traditional Qvevri.

Fermentation occurred naturally with indigenous yeasts over several weeks. The wine remained on its skins for 6 months, allowing for full extraction of tannins, color, and complex flavors. After this extended maceration, the wine was carefully racked from the Qvevri and aged further to develop its unique character.

## Tasting Notes:

Deep amber in color, this Rkatsiteli Qvevri wine offers a rich bouquet of dried apricot, honey, and wild herbs, with subtle notes of spice and earthy minerality. The palate is structured and complex, with flavors of baked apple, quince, and a hint of tannic grip, leading to a long, layered finish.

Service Temperature: 12-15°C (54-59°F)

Food Pairings: Pairs beautifully with roasted vegetables, grilled fish, braised meats, mature cheeses, and dishes with bold flavors such as lamb stew and spiced poultry.

## Technical Information:

Grape Variety: 100% Rkatsiteli  
Alcohol by Volume: 11%  
Residual Sugar: 0.8 g/L  
Titratable Acidity: 5.3 g/L  
pH: 3.51



# Kisi-Khikhvi 2023

QVEVRI

Dry amber 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.

## Qvevri:

The Qvevri is a traditional Georgian winemaking vessel handcrafted from clay. The Qvevri is usually buried in the ground to provide natural temperature control. Wine fermentation and maturation can take place in the qvevri. White grapes will often undergo long periods of skin contact in qvevri to produce "amber" wines. Qvevri winemaking has been inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity.

## Vinification:

Aromatic white grapes from the Kakheti region, Kisi and Khikhvi, were vinified separately in Qvevri. The grapes were destemmed and crushed directly into qvevri and inoculated with specially selected yeast. The natural fermentation temperature in qvevri ranged from 25-30°C (77-86°F), and the fermentation lasted for 5-7 days. Upon completion of fermentation, the qvevri was topped up and sealed. The wine continued to mature for 6 months with full skin contact. After 6 months, the wine was removed from qvevri, pressed and stored in stainless steel tanks to preserve fresh aromatics.

## Tasting Notes:

Golden amber color with aromas of white cherry, baked peach, dried apricot, dried wildflowers, fresh walnuts and jasmine tea. The palate brings out fresh citrus and coriander spice flavors with fine tannins and substantial body.

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

Food Pairings: All types of cheeses, chickpea dishes, roasted chicken and pork, creamy and nutty sauces

## Technical Information:

Grape Variety: 50% Kisi, 50% Khikhvi

Alcohol by Volume: 12.5%

Residual Sugar: 0.3 g/L

Titratable Acidity: 5.2 g/L

pH: 3.5

