







Alazani Valley

Type of wine: red semisweet **Bottle Capacity:** 0.750 ml

Alcohol: 12%

Sugar concentration: 35-40 g / l

Origin: Georgia, Kakheti region Climate: moderate continental. Classification of the wine: Table wine

Varietal Composition: 100% Saperavi Grape source: 100% Kakheti region.

Color: Deep red

Aroma: Red berries, cherry.

Flavor: Shades of red berries, cherries,

with an excellent balance between acidity and sweetness. **Combination with meals:** Desserts, fruit, snacks, soft cheeses,

Combination with means. Desserts, mart, smack

meat dishes, based on sweet and sour sauce.

Serving temperature: 10-12 ° C.



Alazani Valley



Type of wine: White semi-sweet

Bottle Capacity: 0.750 ml

Alcohol: 12%

Sugar concentration: 35-40 g / l

Origin: Georgia, Kakheti region **Climate:** moderate continental.

Classification of the wine: Table wine Varietal composition: Rkatsiteli 100% Grape source: 100% Kakheti region.

Color: Bright golden

Aroma: Tropical fruits, ripe apples, peaches, apricots.

Taste: Pronounced taste of fresh fruit, apples, peaches and pears. A wine with a good balance between sweetness and

acidity, pleasant, long-lasting aftertaste.

Combination with meals: Desserts, fruit, soft cheeses.

Serving temperature: 10-12 ° C.





Saperavi

Type of wine: dry red Bottle Capacity: 0.750 ml

Alcohol: 12%

Sugar concentration: 3.4 g / l

Origin: Georgia, Kakheti region Climate: moderate continental. Classification of the wine: Table wine Varietal Composition: 100% Saperavi Grape source: 100% Kakheti region.

Color: Deep red

Aroma: Berries, cherries and black currants

Taste: Complex and well-balanced,

distinct taste of cherries, ripe, soft tannins.

The combination with the dishes: roast pork and beef,

spicy cheese.

Serving temperature: 16-18 ° C.



Mukuzani



Type of wine: dry red Bottle Capacity: 0.750 ml

Alcohol: 12.5%

Sugar concentration: 3.4 g / l

Origin: Georgia, Kakheti region

Appellation: Mukuzani

Climate: moderate continental.

Classification of the wine: Wine of controlled origin names.

Varietal Composition: 100% Saperavi

Grape source: 100% vineyard microzone Mukuzani.

Color: Deep red

Aroma: Berries and black fruits, prunes, spices and vanilla. **Taste:** Rich taste of berries, plums and spices; full-bodied,

well-balanced wine with soft tannins,

a long and pleasant aftertaste.

The combination with the dishes: meats, smoked meats,

pork and beef on the grill, cheese. **Serving temperature:** 16-18 ° C.





Pirosmani

Type of wine: red semi-dry Bottle Capacity: 0.750 ml

Alcohol: 12%

Sugar concentration: 18-20 g / l

Origin: Georgia, Kakheti region Climate: moderate continental. Classification of the wine: Table wine. Varietal Composition: 100% Saperavi Grape source: 100% Kakheti region.

Color: Deep red

Aroma: Red berries, cherries and red currants.

Flavor: Shades of berries and cherries,

excellent balance between acidity and sweetness.

Combination with meals: Desserts, fruit, snacks, soft cheeses,

meat dishes, based on sweet and sour sauce.

Serving temperature: 12-14 ° C.





Wine type: white semi-dry Bottle Capacity: 0.750 ml

Alcohol: 12%

PIROSMANI

WHITE SEMI DRY WINE

Sugar concentration: 18-20 g / l

Origin: Georgia, Kakheti region Climate: moderate continental. Classification of the wine: Table wine.

Varietal composition: Rkatsiteli 100%

Color: Bright golden

Aroma: Tropical fruits, ripe apples, peaches, apricots.

Taste: Pronounced taste of fresh fruit, apples,

peaches and pears.

A wine with a good balance between

acidity and sweetness, pleasant, long-lasting aftertaste. Combination with meals: Desserts, fruit, soft cheeses.

Serving temperature: 10-12 ° C.





Kindzmarauli

Wine type: red semi-dry Bottle Capacity: 0.750 ml

Alcohol: 11%

Sugar concentration: 35-40 g / l

Origin: Georgia, Kakheti region **Appellation:** Kindzmarauli **Climate:** moderate continental.

Classification of the wine: Wine of controlled origin names.

Varietal Composition: 100% Saperavi

Grape source: 100% Kindzmarauli vineyard microzone.

Color: Deep ruby

Aroma: Ripe berries, cherries, black currants, blackberries.

Taste: Rich, elegant taste of cherry,

black currant and blackberry, with soft tannins,

excellent balance between acidity and sweetness and a

long pleasant aftertaste.

Combination with meals: Desserts, fruit and soft cheeses.

Serving temperature: 10-12 ° C.



Tsinandali



Wine type: white semi-dry Bottle Capacity: 0.750 ml

Alcohol: 12%

Sugar concentration: 3.4 g / l

Origin: Georgia, Kakheti region

Appellation: Tsinandali

Climate: moderate continental.

Classification of the wine: Wine of controlled origin names.

Varietal composition: Rkatsiteli 85%, 15% Mtsvane **Grape source:** 100% vineyard microzone Tsinandali

Color: Light straw.

Aroma: Perfumed, apples, peach, quince.

Taste: Bright distinct, rich flavor with a hint of cedar and vanilla, apple tones, pear, citrus, quince with refreshing acidity and

a long aftertaste.

The combination with the dishes: Salads, seafood, poultry,

dish of vegetables, herbs, fish and white meat.





Legends of Georgia

Type of wine: red semi-dry Bottle Capacity: 0.750 ml

Alcohol: 12%

Sugar concentration: 18-20 g / l

Origin: Georgia, Kakheti region Climate: moderate continental.

Wine type (Classification of wine) Table wine.

Varietal Composition: 100% Saperavi Grape source: 100% Kakheti region.

Colour: Intense ruby red color

Aroma: Red berries, cherries and red currants.

Flavor: Shades of berries and cherries,

excellent balance between acidity and sweetness. Combination with meals: Desserts, fruit, snacks,

soft cheeses, meat dishes, based on sweet and sour sauce.

Serving temperature: 12-14 ° C.



Legends of Georgia



Wine type: white semi-dry Bottle Capacity: 0.750 ml

Alcohol: 12.5%

Sugar concentration: 18-20 g / |

Origin: Georgia, Kakheti region Climate: moderate continental.

Classification of the wine: Table wine. Varietal composition: Rkatsiteli 100% Grape source: 100% Kakheti region.

Color: Bright golden

Aroma: Duchess, citrus, ripe apples, peaches.

Taste: Pronounced taste of fresh fruit, apples, peaches and pears. A wine with a good balance between acidity and sweet-

ness, pleasant, lingering aftertaste.

Combination with meals: Desserts, fruit, soft cheeses.

Serving temperature: 10-12 ° C.



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