



Red Wine

Marani Kondoli Saperavi

Wine-growing region:	Kakheti viticulture region.
Climate type:	Moderate continental
Wine classification:	Estate owned single vineyard wine.
Varietal composition:	Saperavi 100%
Grape source:	100% Kondoli of Alazani River.
Grape yeald:	6-7 ton/hectare.
Wine type:	Dry vintage red.
Wine analysis:	Alc.13,5% vol; Res. Sugar: <4 g/l; T/A: 4,5-5,5g/l.

Vintages

[2014](#) | [2012](#) | [2009](#) | [2007](#) | [2005](#)

Vinification

Selected block, Saperavi K.2001, of Kondoli vineyards have been green harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 7 tons per hectare and thus increase the overall quality and concentration of remaining fruit. At the end of September the grapes were hand harvested in small boxes, hand sorted in our winery and then gently de-stemmed and crushed for farther fermentation, which took place in open lid 225l barriques. During the whole process of fermentation cap management was performed only by hand punching, thus overall mechanical impact on grape skins has been minimized and ensured soft extraction of tannins and coloring elements. After the 20 day long maceration, wine was transferred to closed oak barriques for malolactic fermentation and aging for 12 month. Coarse filtration complemented by bottling and 6 month of bottle maturation in our cellar before the release.

Tasting Notes

Color:	Deep cherry red color.
Aromas:	Complex and rich nose with cherry, black prune, blackberry and dried fruits integrated with toasted oak notes.
Palate:	The initial palate starts with black fruit and vanilla aromas, goes on with an elegant, aromatic and soft mid palate. The aftertaste is long and spic touch of oak, supported by silky tannins.