

SAPERAVI - SHIRAZ



Varietal Composition: 50% Saperavi, 50% Shiraz

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Light coral

Aromas: Cherry

Palate: Dry tannins and medium finish

Wine Classification: Regional

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: Saperavi - 2380 vines, 3 meters x 1.4 meters;
Shiraz - 4000 vines, 2.5 meters x 1 meter

Grape Yield per ha: 6-8 tonnes per ha (handpicked, selected)

Harvest Period: September (2nd half), October (1st half)

Soil Profile: Loamy, Carbonate, Light gravelly soil

Residual Sugar: 1.5 g per liter

Total Acidity: 5.1 g per liter

Yeast: Natural yeast

Maceration: Partially matured in French barriques for at least 6 months

Fermentation: In stainless steel tank

Serving Temperature: 16-18 °C

Food Pairing: Grilled meat, braised beef, wild game, burgers, duck, roast leg of lamb.

Bottle Size: 0.75

Total Production: 28,000 Bottles

Aging Potential: 15 Years