

NAPAREULI RED



Varietal Composition: 100% Saperavi

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Pomegranate

Aromas: Cherry and black heart cherry

Palate: Medium to full body and lasting finish

Wine Classification: Appellation Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 2380 vines, 3 meters x 1.4 meters

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

Harvest Period: September

Soil Profile: Alluvial, Clay, Carbonate, Meadow Black

Residual Sugar: 2 g per liter

Total Acidity: 5.2 g per liter

Yeast: Selected yeast

Fermentation: In stainless steel for 2-3 weeks with post fermentation maceration for 5-7 days

Maturation: Partially matured in French barriques for 6 months.

Serving Temperature: 15-17 °C

Food Pairing: Grilled lamb chops with rosemary and garlic, wild mushrooms stewed in spices and vegetables.

Bottle Size: 0.75

Total Production: 35,000 Bottles

Aging Potential: 15-20 Years