



Teliani

VALLEY



SAPERAVI, 2019

Teliani Valley, Winery97
Wine of Kakheti, Georgia

GRAPE

Saperavi

TASTING NOTES

APPEARANCE

The wine is distinguished with deep ruby colour.

BOUQUET

It is characterized by intense flavours of black cherries and wild berries.

PALATE

This medium-bodied wine is fresh, easy to drink with soft tannins and long, harmonious finish.

ABOUT THE WINE

Our wine is made from the Georgian indigenous grape variety – Saperavi, sourced from the Kvareli zone in Kakheti Region (East Part of Georgia). Fermented in stainless steel, with skin maceration, 10 days, and no oak aging results in a bright, juicy, and dry red wine with a fresh the easy drinking style. Despite the short maceration the wine still has a deep ruby color and body thanks to the uniqueness of Saperavi, which is one of the worlds rare teinturier (red skin and red flesh) grape varieties. A perfect introduction to this ancient, and our favorite, Georgian red grape variety, Saperavi.

GROWING AREA

LOCATION

Highest quality grapes, grown in Kvareli Microzone, Kakheti, Eastern Georgia.

VINIFICATION

HARVEST PERIOD

Second half of September.

FERMENTATION

Wine undergoes 12-13 days alcoholic maceration. Once the fermentation is finished, the wine is separated from the skin.

SECONDARY FERMENTATION

Secondary fermentation continues for 14 days.

MATURATION

Stainless steel.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs well with vegetable curry dishes and Asian spicy food.

SERVING TEMPERATURE

Best served at 16-18°C.

AGEING POTENTIAL

The wine has very high aging potential.