



Teliani
VALLEY



SAPERAVI UNFILTERED, 2019

Teliani Valley, Winery97

Wine of Kakheti, Georgia

GRAPE

Saperavi

TASTING NOTES

APPEARANCE

Saperavi Unfiltered is distinguished with intense ruby color. The wine is unfiltered and some light sediments might be found in wine.

BOUQUET

The wine has intense blackberry and black plum notes and exhibits wild berry aromas.

PALATE

The wine is full-bodied, intense, strong in tannins and has a long aftertaste.

ABOUT THE WINE

Saperavi Unfiltered (Saperavi Selection) has the unique flavors and nobility of the Saperavi grape, like blackberry, black plum and wild berry. It is made from grapes grown in our selected vineyard in Kakheti, Eastern Georgia. The resulting wine produced in neutral stainless steel exhibits the intensity and elegance inherent to versatile and beloved Saperavi.

GROWING AREA

LOCATION

Highest quality grapes, grown in Ikalto, Kakheti, Eastern Georgia.

VINIFICATION

HARVEST PERIOD

Mid-October.

FERMENTATION

Fermentation process continues for 12 days – 10 days of alcoholic and 2 days of cold maceration, additional 2 days wine stays with skin contact. Single origin grape, stainless steel fermentation maintains freshness and varietal character.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 10-14 days.

MATURATION

Stainless steel.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine goes really well with roasts and hard cheeses such as Gouda.

SERVING TEMPERATURE

Best served at 16-18°C.

AGEING POTENTIAL

The wine has high aging potential.