

Teliani

VALLEY



KINDZMARAU LI, 2019

Teliani Valley, Winery97

Wine of Kakheti, Georgia

GRAPE

Saperavi

TASTING NOTES

APPEARANCE

The wine appearing deeply ruby-red colour to the eye.

BOUQUET

This naturally semi-sweet wine offers aromas of cherry and berries and also notes of flowers.

PALATE

There is an interesting touch of coolness amid fruit flavors, especially blueberry and blackberry. Smooth tannins and a hint of mint make for a pleasing finish.

ABOUT THE WINE

This wine takes its name from the protected district of origin (PDO) Kindzmarauli, which is a moderately warm region producing ripe Saperavi grapes. Instead of fermenting the Saperavi juice to dryness, the tradition of naturally stopping fermentation early and leaving residual sugar immersed hundreds of years ago. We follow this tradition and our Kindzmarauli is sweet but not too sweet because it is made from 100% Saperavi. Fermentation is stopped early by temperature control leaving only natural residual sugar. The wine is then filtered and stabilized in stainless steel. The natural acidity and tannin of Saperavi produce a wine that strikes the perfect balance between fruity and dry.

GROWING AREA

LOCATION

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

VINIFICATION

HARVEST PERIOD

Second half of September.

FERMENTATION

Wine undergoes 7 days alcoholic maceration.

SECONDARY FERMENTATION

None.

MATURATION

Stainless steel.

ALCOHOL 12% vol.

RECOMMENDATIONS

SERVING SUGGESTION

This is a very versatile wine but try it with spicy duck, Szechuan, blue cheese plate or desert.

SERVING TEMPERATURE

Best served at 12-14°C.

AGEING POTENTIAL

Drink the wine young.