



Gozauri, Family Reserve

<i>Winegrowing region:</i>	KAKHETI viticulture region
<i>Micro-zone:</i>	Kindzmarauli
<i>Climate type:</i>	Moderate continental
<i>Wine classification:</i>	Estate limited release
<i>Varietal composition:</i>	Saperavi 100%
<i>Grape source:</i>	Own vineyards
<i>Grape yield:</i>	5-6 ton/hectare
<i>Wine type:</i>	Dry vintage red
<i>Alcohol:</i>	12.5%
<i>Vintages:</i>	2015
<i>Cellaring:</i>	Now, but will be benefited by decades of aging
<i>Total Production:</i>	11000-0,75l bottle
<i>Packaging:</i>	6 bottle/cartons and gift bag for 1 bottle

Vinification

Selected block of our vineyards has been green-harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 5-6 tons per hectare and thus, increase the overall quality and concentration of remaining fruit. At the end of September grapes were carefully selected and hand-harvested in small boxes, hand-sorted in our winery, gently de-stemmed and lightly crushed into open top 225 l baroques. The fermentation was performed by wild yeast, found on grape skins. During the entire process of fermentation, which has been held naturally at maximum 25°C, cap management has been performed only by hand punching, minimizing the overall mechanical impact on grape skins while ensuring soft extraction of color and tannins from the grape skin. After fermentation wine was transferred by gravity to oak barrels for maturation during 10 month, in order to acquire extra volume and complexity. The wine was bottled after coarse filtered, complemented by bottle aging in our cellar before the release.

Tasting Notes

Color:	Deep ruby.
Aromas:	Nose is intense, offering aromas of cherry liquor, red fruit jam and a beautiful spicy-smoky-earthy bouquet as a result of perfect maturation.
Palate:	Elegant and complex structure.
Food matching:	Ideally paired with fine cuisine, grilled meats, and matured cheeses, dark chocolate desserts.
Wine serving temperature:	16°-18°C.



Awards

Meininger Wine Award 2021, Neustadt, Germany – GOLD MEDAL
IWSC 2023 – BRONZE MEDAL

Our wine is a smooth, well balanced red with a full flavor, an elegant and complex structure. Its deep ruby color, long tears, provides notes of wild berries and oak vanilla tones with a long lasting taste on the pallet.

We hope you will enjoy our wine.