

## Gozauri, Saperavi

Winegrowing region: KAKHETI viticulture region

*Micro-zone:* Kindzmarauli

Climate type: Moderate continental

Wine classification: Estate owned single vineyard wine

Varietal composition: Saperavi 100%
Grape source: Own vineyards
Grape yield: 6-7 ton/hectare
Wine type: Dry vintage red

Alcohol: 12.5% Vintages: 2015

Cellaring: Now, but will be benefited by

5-6 years of aging

Total Production: 15000-0,75l bottle
Packaging: 6 bottle/cartons and
gift bag for 1 bottle

## Vinification

Selected block of our vineyards have been green-harvested during the first days of véraison (August) in order to artificially reduce the grape yield down to 7 tons per hectare and thus increase the overall quality and concentration of remaining fruit. At the end of September the grapes were hand harvested in small boxes, hand sorted in our winery and then gently de-stemmed and crushed for farther fermentation, which took place in open lid 225l baroques. During the whole process of fermentation cap management was performed only by hand punching, thus overall mechanical impact on grape skins has been minimized and ensured soft extraction of tannins and coloring elements. After the 12 day long maceration, wine was transferred to in stainless steel tanks for malolactic fermentation and aging for 10 month. Coarse filtration complemented by bottling and 6 month of bottle maturation in our cellar before the release.

## **Tasting Notes**

Color: Ruby.

Aromas: Ripe cherry and raspberry.

Palate: Velvety and lively.

Food matching: Perfect with steak, pork ribs,

roasted salmon, tuna and

fine cheeses.

Wine serving

temperature: 13°-15°C.



## **Awards**

International Wine Award 2018, Tbilisi, Georgia – SILVER MEDAL International Wine Award 2021, Tbilisi, Georgia – SILVER MEDAL Meininger Wine Award 2021, Neustadt, Germany – BRONZE MEDAL

This fine red wine is made exclusively from SAPERAVI grapes, they provide wine that has a full flavour with a lively structure, ruby colour, with notes of ripe cherries and raspberries with a long lasting taste on the pallet.

We hope you will enjoy our wine.