



DESCRIPTION

Colour of opulent ruby. Bouquet of black mulberry, blackberry and cherry. Palette reminds of soft oak. Exuberant, yet velvety tannins are well balanced within the entire structure. The wine has excellent expressed vinosity. With age it may develop diamond-crystalline deposits, further showing its noble origin and revered handling. Saperavi is Georgia's endemic varietal and has all the noble characteristics making it one of the world's most outstanding red wines. Saperavi is a rich, fruity, varietal wine of bountiful body and great vinosity.

VINIFICATION

Method of harvest: Selective hand picking to reach the highest quality of fruit. Vinification: Grapes delivered into vibrating reception bins with extremely gentle travel machines to the crusher. De-stemming, fermentation using cultured yeast species and/or wild fermentation all under strict temperature control at about 22-24°C. Extraction using pump-over, delestage and punching (for small batches). Oxygenation of the ferments. Pressing on a membrane and/or basket presses. 15 to 25% pressings go back to the free run. MLF is done only after 7 to 8 months after finishing alcoholic fermentation for the purpose to polymerize tannins and balance the body. Individual wines are blended to the final style and 20% of the blend goes into French, American and Caucasian oak barrels. Once mature enough, wine from the barrels join the other part and is then prepared for bottling. Filtration is as natural as possible with regards to the wine and the vintage specifics to retain the unique varietal characteristics. Bottling is done under highest standards protecting the wine from all possible quality issues.

AWARDS

2021 - 100 beste wijngaarden : nr. 58

ADDITIONAL INFORMATION

Grape variety: Saperavi
Brand: Selectie overige wijnen
Country: Georgia
Color: Red
Category: Wine
Flavor profile: Fruity,Intense,Powerful