

# **TSERETELI**

### Saperavi



Produced in Eastern Georgia, in the Kvareli region, in the Duruji river basin, using specially selected absolutely healthy and optimally ripe Saperavi grapes.

The wine is filtered in an economical mode, which ensures maximum reservation of the organoleptic characteristics of the wine.

Tasting: The wine has an intense pomegranate color, developed varietal aroma, which is dominated by tones of cherry and black plum, harmoniously combined with the aroma of oak. Recommended to be served with different types of meat dishes and cheese.

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SAPERAVI

6393h130





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TSERETELL

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020073U

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LOVEMARK



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ZURAB

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