

TSERETELI

WINE & SPIRITS

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 made according to the classical technology, in strict observance of the temperature regime of alcoholic fermentation (fermentation temperature + 25 ° C). After fermentation of alcoholic and malic acid, the wine is kept for several months in stainless steel containers, and then in oak barrels.

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

Our 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.

Awards



Country
Georgia

Producer
Zurab Tsereteli

Type
Dry, Red Wine

Grape
Saperavi 100%

Vintage
2018

Alcohol
12.5%

Bot/cx
12