

Saperavi

2022

VARIETAL COMPOSITION ORIGIN

100% Saperavi

Tsinandali, Kakheti

HARVEST

Hand-picked from old vines on 16th of September 2022

WINEMAKING

The fruit was destemmed, leaving berries uncrushed to preserve aromas and enable gentle tannin extraction. After a 4-day cold soak in 3-ton fermenters, fermentation began, followed by 7 days of skin maceration. The wine was then pressed into new and seasoned French oak for 6–12 months of maturation, naturally clarified, blended, and lightly filtered before bottling.

PRODUCTION

2900 Bottles

WINE DETAILS

Alcohol	TA	RS
13.9 %	4.1g/l	4.0 g/l

SOIL CHARACTERISTIC

Dealluvial-proalluvial of great thickness, weakly skeletal, and loamy.

TASTING NOTES

The style of Tiko Estate 2022 Saperavi exhibits vibrant aromas of blueberries and black plums with a hint of toasty oak. The generous palate is packed full of juicy forest fruits and underpinned by a fine tannin profile. A balanced wine with a persistent fruit finish.

WINEMAKERS

Levan Chychynadze

