

SAPERAVI SOLO

2024

VARIETAL COMPOSITION ORIGIN

100% Saperavi

Zemo Khodasheni,
Akhmeta, Kakheti

HARVEST

Hand-picked from
20 - year - old vineyard

Harvest date:
28th of September

WINEMAKING

The grapes were destemmed with whole berries kept intact. After a four-day cold soak, fermentation began, followed by seven days of skin maceration. The wine was gently pressed, matured for 11 months in a stainless-steel tank, naturally clarified, and lightly filtered before bottling

PRODUCTION

3000 Bottles

WINE DETAILS

Alcohol	TA	RS
13.3 %	4.9 g/l	2.55 g/l

SOIL CHARACTERISTIC

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

TASTING NOTES

Tiko Estate Saperavi Solo 2024 is a vibrant wine with a rich texture that truly reflects the essence of the grape and its origin. It envelops the palate with abundant fruit weight, accompanied by gripping tannins and well-balanced acidity. Delve into its layers of dark fruit flavours, ranging from ripe cherries to blackcurrants.

WINEMAKERS

Levan Chychynadze

