

The Edge Saperavi

2021

VARIETAL COMPOSITION ORIGIN

100% Saperavi

Tsinandali, Kakheti

HARVEST

Hand-picked from 40-year-old vines.

Harvest date:
23-rd of September

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 6–18 months of maturation, naturally clarified, blended, and lightly filtered before bottling.

PRODUCTION

1736 Bottles

WINE DETAILS

Alcohol	TA	RS
13.6 %	4.1g/l	3.6 g/l

SOIL CHARACTERISTIC

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

TASTING NOTES

Tiko Estate The Edge Saperavi 2021 is deep purple in color with an alluring bouquet of dark cherries underpinned by a spicy character of black pepper. A boldly flavored and refined palate, displays a layers of fruit and subtle oak nuances, and finishes with a flick of textural tannin.

WINEMAKERS

Levan Chychynadze

