



# SALOME

THE FIRST GEORGIAN WINE MADE FROM BIO- AND BIODYNAMIC GRAPES. WINE PRODUCTION BEGAN IN 2005.

WINE "SALOME" WAS CREATED BY THE FAMOUS FRENCH WINEMAKER JEAN-MICHEL FERRANDE. THE WINE DID NOT COME INTO CONTACT WITH METALS-ONLY FRENCH OAK BARRELS, BARRELS AND GLASS CONTAINERS WERE USED.



**Classification:**  
red dry wine

**Category:**  
an exclusive drink of limited production

**Grape variety:**  
Saperavi (100%)

**Cultivation region:**  
"Napareuli" micro-zone, Kakheti

**Vineyard:**  
Terroir "Salome"

**Vinification method:**  
Removing the stem, removal of 15% of sweet before fermentation, spontaneous fermentation at 23–28 °C degrees in 300 years old French oak, medium charred cask, pigeage at three-hour intervals, post-fermented maceration

for a maximum of 12 days, malolactic fermentation in barrels

All technological processes are performed only by hand.

**Aging process:**  
in French oak Vicard medium charred 225-liter barrels for 12 months. Bottle aging at least for 8 months.

The dark garnet-colored wine is characterized by a complex bouquet, intense aromas of ripe cherries, blackberries, violet and cloves, well combined with light tones of orange zest, black pepper and cigar. It has an elegant and refined taste, well balanced with velvety tannins, piquant spiciness and a long, pleasant finish.

Alcohol: 14%