

BENCHMARK WINES



Saperavi

BRIEF OVERVIEW:

It is almost impossible to forget the taste of Saperavi after drinking it. Our Saperavi has effective and lively aromas, where ripe black fruit is accompanied by tones of sweet spices (cherries, blackberries), and the taste is soft, well-formed, wine with pleasant tannins and acidity, with memorable endings.

MEALS TO DRINK WITH:

Pork barbecue, veal barbecue, fried vegetables and beans. Both stewed and chopped will do perfectly well.

Style: Red dry

Varieties: 100% Saperavi

Alcohol: 12,5-13%

Titrated acidity: ≥ 4 g/l

Residual sugar: ≤ 4 g/l

Consumption temperature: $+16^{\circ}\text{C}$ $+18^{\circ}\text{C}$

Aging potential: 7-8 years

