





Saperavi Teliani Valley, Winery97 Region: Kakheti, Georgia

ABOUT THE WINE SECTION

Wine made from Georgian indigenous grape variety – Saperavi, from Kvareli microzone, Kakheti, East Part of Georgia. The wine is distinguished with deep ruby colour. Ths medium-bodied wine is fresh, easy to drink with soft tannins and long, harmonious finish.

WINEMAKING & TECHNICAL DETAILS

Wine undergoes 12-13 days of alcoholic maceration. Once the fermentation is finished, the wine is separated from the skin. It is made from hand-selected the highest quality grapes.

TASTING NOTES

Medium-bodied and softly refreshing wine, characterized by intense flavours of black cherries and wild berries. Easy to drink with soft tannins and long, harmonious finish.

SUGGESTED SERVING TEMPERATURE AND FOOD PAIRING

The wine pairs well with Spicy Sausage, Barbeque and Burgers. Serve at 16-18°C Alcohol: 13%

Saperavi **ບວອງຕົວງດ** [Sa'pher'avi]

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