



## Teliani Valley

### Saperavi (sah-pear-ah-vee)

REGION: Georgia / Kakheti

Teliani Valley has the longest tenure of Georgian wines in the US market. Teliani Valley makes wines from Georgian varietals with broad appeal to the US market and exceptional QPR. All wines are made using modern techniques: Stainless steel fermentation, temperature controlled and selected yeasts. Saperavi means “dye” in Georgian and this wine is inky in the glass. Teliani Valley Saperavi is a great introduction to the Saperavi varietal that shows all of its best characteristics at a great price. Young with fruit, spice and earth its an approachable Saperavi that will get you hooked.

### TASTING NOTES

This dry red is medium-full bodied and has a classic Saperavi profile of ripe sour cherry and pomegranate notes, vibrant acidity, and firm tannin.

### FOOD PAIRING

A perfect party wine since it will go with most things on the table. Try it with something as informal as burgers or pizza or fancier like veal stew.

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### POINTS OF DISTINCTION

- Pairs Excellent with Burgers and Pizza
- Exceptional Value
- Fresh Cherry, Spice, Firm Tannin

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*“We serve as ambassadors of the 8,000 year old Georgian wine making tradition in the US. At Teliani Valley we provide exceptional value. We take native Georgian varietals and make wines that are approachable and pleasant to drink -“ Shota Kobelia (CEO)*

  
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