



## Sparkling Wine From the Country of Georgia

### BAGRATIONI 1882 RESERVE BRUT

**Grape Variety Appellation** Chinebuli, Mtsvane and Tsitska  
Vineyards are located in the Imereti, Kakheti and Kartli regions

#### SPECIFICATIONS

**Alcohol** 13%  
**Residual sugar** 9.0 g/l  
**Total Acidity** 6.0 g/l  
**pH** 3.2

#### VITICULTURE

##### Terroir

The country of Georgia is located at the exact same latitude (approx. 40° N) as Southern France and Central Italy. This is the latitude where some of the world's finest vineyards are located. *The grape varieties listed below are unique to the country of Georgia.*

The **Kartli** region, located near Georgia's capital Tbilisi, has hot dry summers with cool evenings that ripen the vines to perfection.

The **Imereti** region in western Georgia has a micro climate and fertile black soil which creates the perfect environment for cultivating a range of grape varieties.

The **Kakheti** region is a historic province nestled up against the Caucasus mountain range in eastern Georgia where 70% of the wine grapes are grown.

##### Vines

**Chinebuli** (Kartli region) grape clusters are big, cylindrical, thin-skinned berries with a fleshy, juicy pulp. Also known as Chinuri, the Chinebuli grape is found only in Georgia. Chinebuli grapes are primarily used in the making of premium sparkling wines.

**Mtsvane** (Kartli and Kakheti regions) is a white grape variety used for the production of premium dry wines which are delicate yet full of flavor.

**Tsitska** (Imereti region) grapes are ideal for sparkling wine production.

**Vintage** 2007

#### WINEMAKING

**Bagrationi 1882 Reserve Brut** is produced in the Traditional Method, also known as *Méthode Champenoise*. The grapes are handpicked, hand sorted and whole cluster pressed. A mixture of sugar and yeast, known as *liqueur de tirage*, is added to the blended wine which is then divided into individual bottles. The bottles are then sealed and a second alcohol fermentation takes place in the bottle. The fermentation process, which generates carbon dioxide, dissolves into the wine under pressure and creates the all important bubbles. The bottles are stored neck down and turned slightly every day to collect the yeast. This process is called "riddling." The plug of yeast is then removed through disgorging without allowing the sparkling wine to escape. The Bagrationi 1882 Reserve Brut requires a minimum of one year to create a very delicate and complex sparkling wine.

#### WINEMAKERS

**Gia Gabunia** is Bagrationi 1882's master wine maker. Mr. Gabunia was awarded the status of official wine taster from the prestigious Georgian University of Agriculture. **Hilarius Puetz**, the winery production manager, has over 30 years of experience in the European wine industry and is responsible for the cultivation and production of Bagrationi 1882 wines in Georgia.

#### WINEMAKER NOTES

Elegant, full nose of peaches and apricots. Pinpoint bubbles. Refreshing and fruity. Powerful with substance. Harmonious.

#### SRP

\$21.99



Celebrate all of life's special moments with Bagrationi 1882 sparkling wines.



Bagra-Tamada



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