

SAPERAVI

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2007

VINEYARDS & GRAPE PICKING: 100% OF CHATEAU MUKHRANI ESTATE VINEYARDS. THE VINES ARE TREATED ONLY MANUALLY. CROP SIZE IS CONTROLLED BY PRUNING AS WELL AS BY "GREEN OPERATIONS". VINEYARDS ARE JUST ADJACENT TO THE WINERY. DURING THE HARVEST THE LEAD TIME FROM GRAPE PICKING TO RECEPTION AND CRUSHING AT THE WINERY LAYS WITHIN 7 TO 12 MINUTES.

YIELD: MAX 8 TONS/HA, EQUIVALENT TO 55 TO 60 HL/HA.

METHOD OF HARVEST: HAND PICKING TO ENSURE GRAPE HIGHEST QUALITY.

VINIFICATION: GRAPES DELIVERED INTO VIBRATING RECEPTION BINS WITH EXTREMELY GENTLE TRAVELLING CAPABILITIES TO THE DE-STEMMER. DE-STEMMING OF GRAPES AND TRANSFER OF MUST FOR FERMENTATION. IN SOME CASES SHORT PRE-FERMENTATION COLD SOAK FOR A PART OF GRAPES. FERMENTATION WILD AND/OR WITH SELECTED CULTURED YEAST SPECIES. BOTH UNDER STRICT TEMPERATURE CONTROL AT ABOUT 22 - 24°C. EXTRACTION USING PUMP-OVER, DELESTAGE AND CAP PUNCHING (THE LATTER FOR SMALL BATCHES ONLY). OXYGENATION OF FERMENTS. PRESSING ON MEMBRANE AND/OR BASKET PRESSES. 30 TO 40 % PRESSINGS JOIN BACK TO THE FREE RUN. MLF DONE ONLY AFTER 7 TO 8 MONTHS FROM FINISHING ALCOHOLIC FERMENTATION TO LET YOUNG WINES HARMONIZE THEIR RICH STRUCTURE, SOFTEN TANNINS AND BALANCE THE BODY. INDIVIDUAL WINES ARE BLENDED TO THE FINAL STYLE. 20% OF THE BLEND MATURES IN FRENCH, AMERICAN AND CAUCASIAN OAK BARRELS. ONCE MATURE ENOUGH, WINE FROM THE BARRELS JOINS ITS MAJOR PART AND ONLY THEN THE BLEND IS PREPARED FOR BOTTLING. FILTRATION WITH REGARDS TO THE WINE AND THE VINTAGE SPECIFICS TO MAXIMALLY RETAIN ALL THE CHARACTERISTICS ACHIEVED. BOTTLING UNDER THE HIGHEST STANDARDS PROTECTING THE WINE FROM ALL POSSIBILITIES FOR QUALITY HAZARD.



COLOUR OPULENT RUBY. BOUQUET OF BLACK MULBERRY, BLACKBERRY AND CHERRY. PALATE ECHOED WITH SOFT OAK. EXUBERANT, YET VELVET TANNINS WELL BALANCED WITH THE ENTIRE STRUCTURE. WINE HAS EXCELLENTLY EXPRESSED VINOSITY.



SAPERAVI 100 %
SAPERAVI IS GEORGIA'S ENDEMIC VARIETY AND HAS ALL THE NOBLE CHARACTERISTICS MAKING IT WORLD'S ONE OF THE MOST OUTSTANDING REDS. SAPERAVI IS RICH, VARIETAL, FRUITY WINE OF BOUNTIFUL BODY AND GREAT VINOSITY.



BOTH RED MEAT AND GAME FRIED, GRILLED AND STOWED WITH SPICES. EXCELLENT WITH MATURE CHEESE OF DIFFERENT STYLES.



BEST ENJOYED AT ABOUT 14 TO 16°C AFTER SUFFICIENT CONTACT WITH AIR.

ALCOHOL : 12,6%

