



OROVELA

Fine wine of Georgia

SAPERAVI

Georgia, nestling in the foothills of the Caucasus mountains, between the Black and Caspian seas, has produced wine for thousands of years and is the original birthplace or "cradle of wine". A large range of historic grape varieties, resulting in highly individual wines, which intrigue and delight the palate, makes Georgia unique as a contemporary wine producer.

Wine is an integral part of Georgian culture and has engendered a lifestyle centred around conviviality, hospitality, a varied Mediterranean-style cuisine and an ancient choral tradition with unique tonal incantations.

In Georgia there is a long history of appreciation of the soil that has generated a rich viticulture, celebrated in the pure lyrical recitative harmonies of the "Orovela" or traditional ploughing song. In times past echoes of the "Orovela" were heard across the land, the solitary voice of a lone ploughman engaged in his work. Today the tradition is maintained largely in concert halls, linking modern-day Georgians with their forefathers.

The "Orovela" range presents an exciting opportunity for connoisseurs of fine wines to savour the modern rich tones of Georgian viticultural and winemaking excellence, the appealing contemporary wine of centuries of devoted labour and refinement.

The resonance of this range of wines is inspirational.

Aged in French and American oak for 12 months.

Plummy, deep velvet ruby, rich and lush small blackberry fruit, ripe on the palate with Saperavi's firmness kicking in to provide length and balance. This is both smoothly sophisticated and robustly full bodied and perfect for the table at only 12.5%. *(Steven Spurrier Decanter June 2007)*

