



## SAPERAVI

Kakheti, Georgia

Tiko Estate



### Method & Production

The fruit was destemmed with the berries left uncrushed to preserve the natural fruit aromas, and allow for slow, controlled tannin, and flavour extraction. Once in the 3 tonnes fermenter, the must and the skins were cold soaked for up to 4 days prior starting the fermentation. Once fermentation was complete, the wine was macerated on skins for 7 days before being pressed straight to new and seasoned French oak for a 6 to 12 months maturation period. Naturally clarified, blended and lightly filtered prior to being bottled.

### Tasting Notes

Vibrant aromas of blueberries and black plums with a hint of toasty oak. The generous palate is packed full of juicy forest fruits and underpinned by a fine tannin profile. A balanced wine with a persistent fruit finish.

### Food Matching

Roast or grilled red meats

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TK0322	Saperavi	Saperavi	2022	14.0%	Cork	6x0.75lt	No	No	Yes	No