



SAPERAVI SOLO

Kakheti, Georgia

Tiko Estate

Method & Production

The fruit was destemmed, leaving the berries uncrushed. Once transferred to the stainless steel fermenter, the must and skins underwent a cold soak for up to 4 days before fermentation began. After fermentation, the wine was left to macerate on the skins for an additional seven days before being carefully pressed into a stainless steel tank, where it matured for 11 months. The wine was naturally clarified without fining agents and underwent only light filtration before bottling.

Tasting Notes

Saperavi Solo is a vibrant wine with a rich texture that truly reflects the essence of the grape and its origin. It envelops the palate with abundant fruit weight, accompanied by gripping tannins and well-balanced acidity. Delve into its layers of dark fruit flavours, ranging from ripe cherries to blackcurrants.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TK0724	Saperavi Solo	Saperavi	2024	13.0%	Cork	6x0.75lt	No	No	No	No