

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
Red Wine										
TK0322	Saperavi	Saperavi	2022	14.0%	Cork	6x0.75lt	No	No	Yes	No