

**TBILVINO**

## **Cabernet-Saperavi (New)** Red dry wine

**Varieties:** Cabernet 85%, Saperavi 15%.

**Place of production:** Cabernet and Saperavi grapes are sourced from the Kakheti region of Georgia, from the principal micro-zones including Mukuzani, Akhasheni, Khashmi, Kindzmarauli, Napareuli, Khvareli and Kondoli.

**Fermentation:** After 4 days on the skins, the wine is then pressed off and finishes primary fermentation in a tank before undergoing secondary Malolactic fermentation. The fermentation temperature is not allowed to get above 37°C and warm ferments around 30°C help produce a fleshier character to the final wines.

**Aging:** Saperavi and Cabernet wine display the intense fruit characters. 10-15% of the wine goes to French oak barrels to pick up a subtle amount of vanilla oak flavor. This is usually for a maximum of about 3-6 months duration. The oaked wine is blended to create a subtle hint of oak with maximum fruit character.

**Cellaring:** Cabernet-Saperavi can cellar for many years. As it ages it undergoes amazing tannin structural changes. After a year the tannins become round and very sweet before leveling out again and developing similar to those of good aging reds.

**Tasting profile:** Aroma of red cherry, black current, plum and a hint of vanilla with a smooth, long and pleasant aftertaste.

**Food pairing:** Long-lingering finish and sweet mulberry characters go well with kebab, steak and BBQ pork ribs.



**Price FCA- \$3.50**