

**TBILVINO**

## **Saperavi Rosé (New)**

Rose dry wine

**Variety:** Saperavi 100%.

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

**Maceration:** Due to the high level of tannins and color in Saperavi grapes, the wine is left in contact with the skins only for 4 hours before lightly pressing off into tanks to make the rose wine.

**Fermentation:** After the wine is pressed off, it is cooled and allowed to settle overnight before being racked of into temperature-controlled tanks for fermentation.

**Cellaring:** Saperavi Rosé is a fresh vibrant fruit driven style of wine to be consumed within one year of bottling.

**Tasting profile:** Light pink in color with varietal Saperavi aromas of black currant, ripe peach and raspberry. Lots of red fruit on the palate and a spicy, long and well-balanced finish.

**Food pairing:** Goes well with fish and cold meats.



**Price FCA - \$3.20**