



ARTWINERY

ARTWINE 36 RUBY BRUT SPARKLING WINE 2013

✦ ARTISTRY IN A BOTTLE:

Crafted 236 feet underground in the world's deepest sparkling winery and fermented in the bottle for 36 months, this Ruby Brut dazzles with notes of black currant, ripe cherry, and raspberry.

👃 NOSE:

Elegant, fresh, fruit and berry, with notes of coffee and dark chocolate; in the bouquet - raspberry, currant, ripe cherry, some vanilla and spicy cloves.

🍷 PAIRINGS:

Perfectly suited to meat dishes, savory vegetarian dishes, moldy cheeses, nuts.

💧 COLOR:

Dark ruby.

👄 TASTE:

Slightly tannic, mineral with coffee and notes of dark berries, ripe cherries.

🍷 THE WINE:

From start to finish this fine wine is crafted 236 feet underground in constant temperatures of 57-59°F using the same natural techniques practiced for over 300 years in Champagne, France. The juice from the grapes is extricated under the weight of the grapes themselves with little skin contact. Primary fermentation in tanks creates a dry wine without sugars, allowing the selection of the best blends. During the next 40 - 50 days, active secondary fermentation takes place in the bottle, and the wine is naturally saturated with carbon dioxide.



Further aging in the bottle for at least 36 months occurs on yeast lees, allowing the wine to acquire its multifaceted bouquet and full palate.

🕒 AGING:

36 months.

📍 THE LOCATION:

Grapes are grown in vineyards along the northern shore of the Black Sea, snuggled between the lush Danube and Dniester River basins. The fertile black earth soil along the gentle elevation gain is a combination of sand, silt, and clay. Grapes experience moderate water stress.

🍇 GRAPES:

Blend of Cabernet Sauvignon (65%), Merlot (24%), Saperavi (11%).

🍷 PH/TA: 3.3/ 5.8 g/l

🌡️ ABV: 12%

🍷 SUGARS: 13.4 g/l

🍷 SULFITES: less than 100 ppm

🍷 FERMENTATION:

Secondary fermentation in the bottle

🍷 BOTTLES PRODUCED:

12,000

🍷 IMPORTED BY:

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USA

