



ARTWINERY

SOLOKING AGED WHITE BRUT SPARKLING WINE 2014

★ MAJESTY IN A BOTTLE:

At 236 feet underground in the world's deepest sparkling winery, crafted by méthode traditionnelle, this Brut is fermented and aged in the bottle for 6 years. The blend contains grapes from the exceptional 2013 harvest at Artwinery's own vineyards on the southern coast of the Crimean Peninsula. For more than 2,500 years Crimea has produced wines so distinctive they've met the lofty standards of Russian Tsars and fetched some of the highest bids ever paid by wine enthusiasts at Sotheby's. Light straw in color with a thin and steady perlage, Soloking exquisitely long finish.

👄 TASTE:

Benefiting from a very long cellar aging to reach a perfect level of maturity, Soloking Vintage 2014 is truly exquisite with its freshness, finesse, complexity, and harmony.

🍷 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 72 months occurs on yeast lees, allowing the wine to acquire its multifaceted bouquet and full palate.



🕒 AGING:

72 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, with 20% grapes from the southern coast of the Crimean Peninsula.

🍇 GRAPES:

Blend of Chardonnay (35%), Riesling (30%), Aligoté (20%), Pinot Blanc (15%) with 20% grapes from the southern coast of the Crimean Peninsula.

🍷 PH/TA: 3.05 / 5.7 g/l

🍷 ABV: 12%

🍷 SUGARS: Up to 15 g/dm³

🍷 SULFITES: less than 100 ppm

🍷 FERMENTATION:

Secondary fermentation in the bottle

🍷 BOTTLES PRODUCED:

750ml - 1,000 bottles
1.5l - 500 bottles

📦 IMPORTED BY:

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