

VINOBIZA

SALOME

biodynamic georgian reserve dry red wine

2016



WINEMAKER

Giorgi Khatiasvili



AVERAGE BRIX

24.0



GRAPES

100% Saperavi



APPELLATION

Napareuli micro-zone
Kakheti Region, Georgia



PH / TA

3.48 / 5.5 g/l



ABV

13.5%



SUGARS

1.5 g/l



SULFITES

less than 80 ppm



FERMENTATION

French Oak Cask – 12 months



BARREL AGING

French Oak – 6-9 months



CASES PRODUCED

180

Imported By:
Saperavi USA, LP
401-205-3300
saperavi.com



THE LOCATION

Nestled between the Greater and Lesser Caucasus Mountain ranges lies the Kakheti region of the country of Georgia.

The Biodynamic 4-acre Didkure vineyard sits in the strictly controlled Napareuli micro-zone on the left bank of the Alazani River, 1,475 feet above sea level on a slightly inclined slope.



THE WINE

The Saperavi grapes are green harvested in early summer – small, unripe grapes are removed by hand, allowing the vine to put all its energy into the remaining grapes. Hand-picked in small 30-40 lb. capacity baskets to limit damage, the grapes are fermented and aged in a French oak cask for 12 months, while undergoing batonnage for 4 months. The wine is then aged in French oak barrels for 6-9 months.



THE TASTE

Salome has a dark pomegranate color, with aromas of red and dark fruit, vibrant spices, leather and tobacco. This is a full-bodied wine with a youthful tannic bite and a long, lingering finish.




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