



Kindzmarauli

Appellations Controlled Red Semi-Sweet Wine

Vinification: Stainless Steel

Region: Kakheti

Grape Variety: Saperavi from Kindzmarauli micro zone

Alcohol: 11.5%



Kindzmarauli is a famous Georgian red wine made from the Saperavi grape variety, and it is known for its sweetness and rich, fruity flavors.

Appearance:

Kindzmarauli has a deep and intense ruby-red color. The wine is often dark and opaque, hinting at its concentration and sweetness.

Aromas:

Dark Fruits: Kindzmarauli wine is characterized by their intense dark fruit aromas. You can expect luscious notes of blackberries, black cherries, and plums, which are often ripe and jammy.

Spice: Kindzmarauli may exhibit hints of spices, such as black pepper or cinnamon.

Flavor Profile:

Sweetness: Kindzmarauli is known for its pronounced sweetness, often described as medium to sweet. The sweetness is well-balanced by the wine's acidity.

Dark Fruits: On the palate, you'll encounter a continuation of the dark fruit flavors, with an emphasis on blackberry and black cherry notes, delivering a luscious and syrupy quality.

Tannins: Despite its sweetness, Kindzmarauli wine can have a noticeable tannic structure that contributes to the wine's overall balance.

Acidity: There's typically a good level of acidity that provides vibrancy and freshness, counteracting the sweetness.

Body:

Kindzmarauli wine is generally full-bodied, offering a rich and weighty presence on the palate. The combination of sweetness and body makes it a dessert wine or a wine suitable for sipping on its own.

Finish:

Kindzmarauli wine has a long and lingering finish, with the sweetness and fruit flavors leaving a lasting impression on the palate.