

# AMBROSIA

## III WINERY

### Saperavi

Dry Red 2024



#### PRODUCT INFORMATION

<u>Wine Name</u>	Saperavi
<u>Producer</u>	Ambrosia Winery
<u>Wine Type</u>	Dry Red Wine
<u>Varietal</u>	Saperavi
<u>Vintage</u>	2024
<u>Bottling Date</u>	19.09.2024
<u>Fermentation Type</u>	22.08.2025
<u>Packaging Type</u>	Stainless Steel Tanks
<u>Store at</u>	Glass Bottle
<u>Serve at</u>	10–15 °C 16–18 °C

#### Winemaking process

Following gentle crushing and destemming, the must undergoes a delicate pressing, releasing free-run juice that is cold-settled at 10°C for 48 hours. The clarified juice is then carefully racked off the lees, enhancing the purity and finesse of the final wine. Fermentation is carried out in temperature-controlled tanks, using selected yeasts to preserve varietal character and aromatic expression.

The wine then matures on fine lees for five months, enhancing texture and subtle complexity. To ensure clarity and stability, the wine is fined, filtered and cold stabilized. A final filtration refines the wine, contributing to a smooth and harmonious texture.

#### Tasting notes

The wine is deep, inky ruby-red with violet reflections. The aroma opens with an intense bouquet of blackberry, black cherry, and plum, layered with subtle hints of licorice, violet, and warm spice.

On the palate, it is full-bodied and structured, with ripe dark fruit framed by firm tannins. The mid-palate reveals a harmonious blend of fruit depth and savory notes, leading to a long, powerful finish with a touch of cocoa and spice.

#### Food and wine pairing guide

Pairs beautifully with robust, flavorful dishes. Grilled or roasted red meats, lamb, game, aged cheeses, and rich stews are all complemented by its depth and tannic backbone. It also pairs well with spiced Georgian cuisine and hearty pasta dishes.

#### Country of origin:

Georgia

#### Geographical area: ~Kakheti

#### Climate:

Moderately humid

#### Geographical Indication

#### PDO:

~ Kachreti

Soils: Brown meadow, with significant thickness.

