

TSERETELI

WINE & SPIRITS

AKHASHENI



Made from specially selected, absolutely healthy and optimal ripeness of Saperavi grapes grown in the Akhasheni micro zone of the Gurjaani region.

The wine is made according to the classical technology, in strict observance of the temperature regime of alcoholic fermentation (fermentation temperature + 25 ° C).

When the wine reaches the optimal alcohol and residual sugar content, alcoholic fermentation is artificially stopped by sharp cooling of the boiling mass. Further, the wine is stored with residual sugar in stainless steel containers at a low temperature (-3 ° C), which also increases the physical and chemical stability of the wine. Microbiological stability of wine is achieved by sterile filtration.

Our Tasting

It is characterized by the usual strong Saperavi aroma with notes of plum and cherry. Indispensable as an aperitif, also served with dessert.

Country
Georgia

Producer
Zurab Tsereteli

Type
Natural Semisweet, Red Wine

Grape
Saperavi 100%

Vintage
2017

Alcohol
11,5%

Bot/cx
12

Awards



CWSA
Bronze Medal



2018