

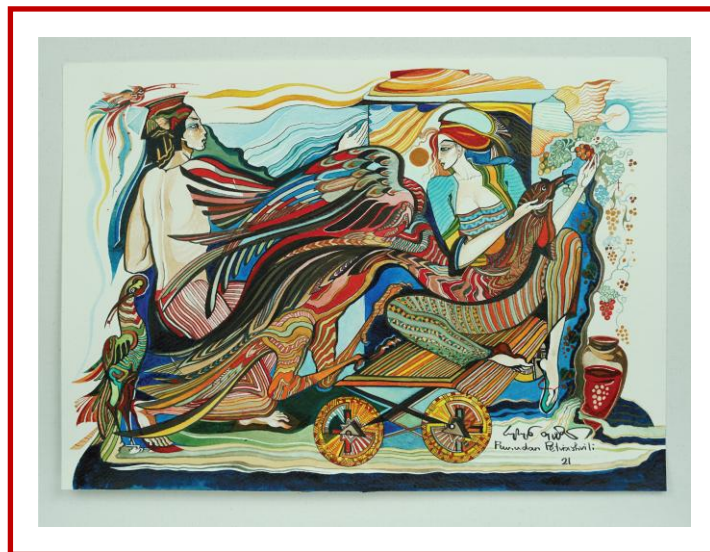


MARANI VELURI SAPERAVI

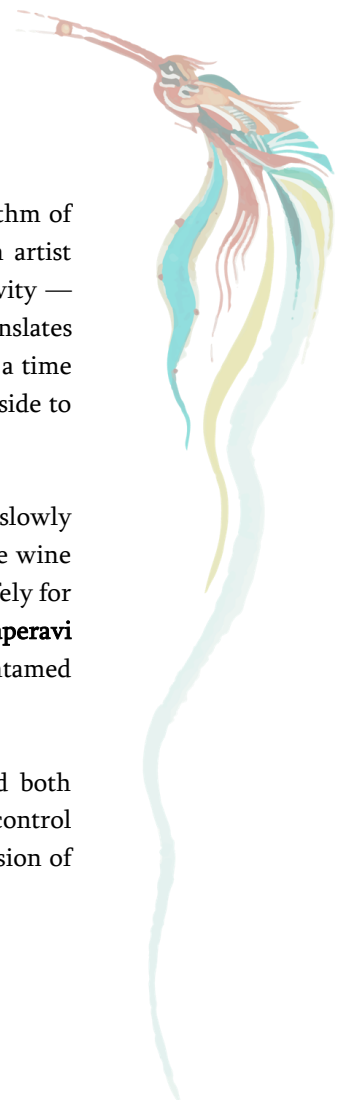
The **Veluri** wines are born from the union of art, nature, and the timeless rhythm of Georgian winemaking. Inspired by the painting “Wild Autumn” by Georgian artist Rusudan Petviashvili, which graces the label, **Veluri** reflects the spirit of creativity — vivid, free, and deeply connected to the earth. The concept of **Veluri**, which translates to “wild” in Georgian, comes from the traditional winemaking of our youth — a time when, after fermentation, wines were transferred into barriques and placed outside to “live in the wild” throughout the winter.

Exposed to the natural elements — frost, wind, and sun — the wine would slowly stabilize and mature under nature’s watch. In spring, usually by late March, the wine was brought back into the cellar, carefully decanted into demijohns, and kept safely for years, evolving its character in quiet rest. Reviving this old tradition, **Veluri Saperavi** embodies the philosophy of allowing wine to breathe freely — to embrace the untamed elements of nature before returning to the calm precision of the cellar.

Crafted from hand-selected grapes from the Kondoli Vineyards, and matured both outdoors and indoors in oak barrels, **Veluri** represents the dialogue between control and freedom, tradition and innovation. Every bottle of **Veluri** is a living expression of this harmony — bold yet graceful, deeply Georgian, yet timelessly modern.



“Wild Autumn” by Rusudan Petviashvili



MARANI VELURI SAPERAVI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 4-5 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 14-15%

Residual sugar & Total acidity: <4 g/l; 5.5 g/l

Nutrition Facts (per 100ml): 365 kJ/87 kcal

Total production: 3,000 bottles

Cellaring: Enjoy now, but will be enhanced by decades of aging

VINIFICATION

Saperavi grapes from a selected block of the Kondoli Vineyards are hand-harvested at peak maturity, which, due to naturally low yields, may occur at any point in September depending on the vintage. The grapes are delivered to the winery in small crates and placed in a cold room for two days, reducing their temperature to 2–4°C. Afterwards, they are hand-sorted, destemmed, and gently crushed into traditional Qvevri.

The must undergoes a short cold maceration for 2–3 days, after which fermentation begins spontaneously on the natural yeasts present on the grape skins. Throughout fermentation, cap management is performed solely by gentle hand-punching, minimizing mechanical impact and ensuring a refined extraction of color and tannins.

After approximately three months of maceration in Qvevri, the wine is raked and carefully transferred into new oak barriques. From December to April, the barrels are placed outdoors, allowing the wine to embrace the untamed elements of nature for natural stabilization and maturation. In the spring, typically by late March, the barrels are returned to the cellar, the wine is delicately decanted and finally bottled in 0.75 L bottles.

TASTING NOTES

Appearance: Deep, opaque red, almost black with violet reflections.

Aroma: Concentrated aromas of black cherry, damson plum, and ripe blackberry, layered with dried fig, cocoa, cedar, and subtle wild herbal tones. Underneath is a distinct mineral-earthy signature from Qvevri maturation.

Palate: Full-bodied and structured, with firm yet fine-grained tannins and a vibrant natural acidity. Dark fruit flavors are complemented by graphite and savory spice, leading to a long, persistent finish with notes of black fruit and the subtle memory of oak.

Food pairing: Serve with lamb, game meat, hearty stews and aged cheese at a temperature of 18-20°C.

We recommend: Decanting 1 hour prior to serving.

