

WHITE DRY WINE



BATONO NAPAREULI

Dry white, PDO, Rkatsiteli 80%, Kakhuri Mtsvane 20%
Light straw-colored wine. Fruity bouquet, with notes of grapefruit and white flower. Soft complex palate, with flavors of citrus and quince, interlaced with oak notes, followed by a long finish.



TSINANDALI

Dry white, PDO, Rkatsiteli 80%, Mtsvane 20%, Kakheti
Pale straw color. Intense but elegant aromas of apple, pear and quince. Medium bodied, with intense flavors of apple, pear, citrus, cedar and vanilla. Buttery long finish with refreshing acidity is elegant and balanced.



TSITSKA

Dry white, Tsitska 100%
Pale straw color. Aromas of citrus and mountain flowers. Fresh and crisp palate, with notes of green apple, citrus and peach, followed by long lingering lightly acidic finish.



MOSMIERI KAKHURI DOMAINE MATTHIES

Dry amber, Rkatsiteli 100%, Kakheti
This amber-colored wine boasts an intense and persistent bouquet of fruits and strong yet well balanced tannins, with a long finish. This expressive wine is a fantastic accompaniment to almost any barbecue, meat or cheese dish.



MOSMIERI SAPERAVI DOMAINE MATTHIES

Dry red, Saperavi 100%, Kakheti
This is a full-bodied and rich wine with an extraordinary purple color. This mature wine offers balanced and harmonious bouquet, with pleasant tannins, light acidity and hints of cherries, plums and black pepper on the palate.



VAZIANI SAPERAVI PREMIUM OAK

Dry red, Saperavi 100%, Kakheti
Dark red color. Aromas of raspberry, strawberry, blackberry and black currant, with notes of oak and vanilla. The palate is full and powerful, with well defined tannins. Fresh notes of dark fruits and berries combined with hints of spices and oak, to form a harmonious bouquet. Long lasting finish with perfectly balanced tannins.



MARANI KONDOLI SAMI

Dry red, Single vineyard, Alexandreuli 50%, Saperavi 25%, Merlot 25%
Dark ruby color with crimson and brick rim. Red berries, cherry, mint, spice and toasted oak aromas. Perfectly balanced, full body palate, with intense strawberry, ripe black fruit, and sweet vanilla flavors.

ROSE WINE



BATONO ROSE

Dry, Tavkveri 50%, Rkatsiteli 50%
Bright pink, with violet hue color. Aromas of strawberry and cranberry supported by smooth texture palate, with flavors of strawberry and fig. Long aromatic finish.



MOSMIERI SAPERAVI DOMAINE MATTHIES

Dry dark rose, Saperavi 100%, Kakheti
This light red-colored wine is wonderfully round and semi-dry on the palate. Well chilled, it is best enjoyed by the glass as an aperitif or just for pleasure. Less chilled, it pairs well with fruit salads, foie gras, and aged cheeses.



MARANI GEMIERI WHITE

Semi-Dry white, Rkatsiteli 35%, Mtsvane 35%, Tsolikouri 30%
Bright greenish straw color. Prominent green apple, apricot and grapefruit aromas, slightly acidic, zesty, well balanced palate, with notes of citrus, quince and pear. Long lingering fresh mint finish.



MARANI GEMIERI RED

Semi-Dry red, Saperavi 30%, Aleksandreuli 40%, Malbec 30%
Deep red with purple rim color. Red plum, dried apricot and raisins aromas followed by full body, well balanced palate, with flavors of fig jam, prune and blackberry. Long finish with slight astringency.

SEMI-SWEET WINE



MARANI TVISHI

Semi-Sweet white, PDO, Tsolikauri 100%
Light golden color with greenish reflection. Quince, pineapple and mint aromas, with subtle scents of honeysuckle and apricot. Beautifully fresh and zesty palate, with notes of quince and pear.



MARANI KINDZMARAULI

Semi-Sweet red, PDO, Saperavi 100%
Purple red with inky rim color. Crashed blackberry jam and wild raspberry aromas. Sweet and ripe blackberry and raspberry jam are prevailing on the palate. Well balanced with lively acidity finish.



MARANI KHVANCHKARA

Semi-Sweet red, PDO, Alexandreuli 50%, Mujuretuli 50%
Light ruby color. Intense fruity and spicy nose, laced with cinnamon, raspberry and cherry. Sweet strawberry and cherry flavors with almonds and herbal notes. Long finish with light acidity.



MARANI OJALESHI

Semi-Sweet red, Ojaleshi 100%
Light ruby color. Cherry and raspberry with crushed pine nuts aromas. Light and elegant taste, prevailed by red fruits and herbal tones. Delicate and persistent finish with candied raspberry.

RED DRY WINE



MARANI SAPERAVI

Dry red, Saperavi 100%
Deep, dark red color. Ripe black cherry and blackcurrant aromas. Fleshy, juicy blackberry and overripe cornelian cherry flavors with notes of dried prune. Round finish, with firm tannins.



SAPERAVI-CABERNET

Dry red, Saperavi 50%, Cabernet Sauvignon 50%
Deep red color. Cherry, black currant and prune aromas with peppery and floral tones. Full body, with strawberry, red pepper, cherry and toasted oak flavors. Long finish with mild tannins.



VAZIANI MUKUZANI

Dry, PDO, Saperavi 100%
Dark red with purple rim color. Aromas of cherry and prune harmoniously interlaced with spice and toasted oak tones. The palate is full, repeating the nuances of aroma, impressing its structure with rounded tannins, warm and spicy, and long lasting finish with velvety oak notes.

COGNAC

CHACHA (GRAPE VODKA)



MARANI CHACHA SAPERAVI

Saperavi grapes 100%

This varietal Chacha is produced by double-distillation of the last fraction of the wine with pomace in copper pots. Intense jammed red fruit and fresh mint aromas, with bold varietal notes. Delicate sweet mid-palate, with long lingering silky strawberry finish.



MARANULI CHACHA CLASSIC

This Chacha is distilled from carefully pressed skins and lees left after the wine fermentation of Rkatsiteli and Saperavi grapes. Produced in limited quantities, this Chacha has a complex aroma, and smooth and pleasant taste. Good concentration and balance, followed by a long lasting finish.



SARAJISHVILI VSOP

*Chinuri, Tsitska, Goruli Mtsvane, Kakhuri Mtsvane grapes
The natural balance of strength and smoothness creates this harmonious blend. Multi-layered in texture with luminous amber color Aging in an oak barrel infuses it with complex aromas, along with the notes of dried fruits and prunes, cinnamon, vanilla and sweet spices. Robust finish with spicy savors of saffron, hazelnut and ginger. 9 years old*

Ancient Georgian traditional Qvevri wine-making method

Inscribed in the Representative List of the Intangible Cultural Heritage of Humanity



Qvevri wine-making is practiced throughout Georgia, particularly in village communities where unique varieties of grapes are grown. The Qvevri is an egg-shaped earthenware vessel used for making, ageing and storing the wine. Knowledge and experience of Qvevri manufacture and wine-making are passed down by families, neighbors, friends and relatives, all of whom join in communal harvesting and wine-making activities. Children learn how to tend the vines, press grapes, ferment wine, collect clay and make and fire Qvevris through observing their elders. The wine-making process involves pressing the grapes and then pouring the juice, grape skins, stalks and pips into the Qvevri, which is sealed and buried in the ground so that the wine can ferment for five to six months before being drunk. Most farmers and city dwellers use this method of making wine. Wine plays a vital role in everyday life and in the celebration of secular and religious events and rituals. Wine cellars are still considered the holiest place in the family home. The tradition of Qvevri wine-making defines the

lifestyle of local communities and forms an inseparable part of their cultural identity and inheritance, with wine and vines frequently evoked in Georgian oral traditions and songs.

VINE PONTO KISI

Dry amber, Qvevri, Limited production Kisi 100%

Selected Kisi grapes fermented in Qvevri with natural yeasts for six months. This full-bodied wine has pleasant dried peach, apricot and white rose aromas. The palate is full, with flavors of white peach, followed by a long lingering finish.



VINE PONTO MUKUZANI

Dry red, Qvevri, Oak, PDO, Limited production Saperavi 100%

Manually selected SAPERAVI grapes harvested in Mukuzani microzone were fermented for six months in Qvevri. After the primary fermentation the wine is pressed and transferred to the French oak barrels for malolactic fermentation and maturation. The nose reveals vanilla oak, and bright wild berries aromas. The palate is dominant of black currant and prune flavors, supported by silky tannins.



SATRAPEZO MTSVANE

Dry amber, Qvevri, Limited Estate production, Mtsvane 100%

Deep amber color. Layers of dry white and yellow fruit, sweet pie and coconut aromas. Buttery, flavors of ripe quince, pear and yellow fruits, with a touch of oak. Long fruity and lightly citric finish.

SATRAPEZO SAPERAVI

Dry red, Qvevri, Limited Estate production, Saperavi 100%

Overripe Cornelian Cherry color. Intense fruity and spicy aromas of blackberry, ripe cherry and tobacco. Sweet cherry, prune and chocolate flavors, moving to a ripe black fruit. Long and spicy finish.

