

# MARMENIO®



## **Saperavi** **October 2024 Harvest**

13.2% Alcohol  
Dry  
Red wine

Grapes harvested from the village of Eniseli, Kvareli district of Kakheti, Georgia. 100% vintage Saperavi, from Marmenio's own vineyards. Fermented with wild yeasts on 100% full skins in clay qvevri for 3 weeks, sealed in qvevri for 6 months. Unfiltered and unfined. No sugar added. The grapes were harvested at full ripeness, but treated very gently during fermentation. This is a full bodied, full flavored wine, but with a big emphasis on drinkability. If you liked our 2023, this is like a twin!

- 100% 2024 vintage Saperavi, 5% whole cluster
- 6 months in qvevri, 3 months in stainless steel
- Unfined and unfiltered
- Wild yeast qvevri fermentation on 100% skins



Location of the  
Marmenio Vineyards



## **Vineyard notes**

Our vineyard is located in the village of Eniseli, part of the Kindzmarauli appellation zone, in the Kvareli district of Kakheti. The size of the vineyard is 10 hectares, with 6 hectares being planted with Saperavi, and 4 being planted with Rkatsiteli. We started in 2018 with a young vineyard and are progressing towards certified organic. The use of insecticides and herbicides on the property is strictly prohibited by default. The entire vineyard is dry farmed. Tractor usage is minimal, with only occasional tilling of the soil, if at all. Spraying is done to maintain a balance of healthy fruit production and strong, healthy vines. Harvest is done by hand using small boxes to protect fruit and reduce spoilage prior to crushing.

## **Winery notes**

The winery is a short drive from the vineyard and is located in the village of Vardisubani, in the Telavi region of Kakheti. Hand tools are used whenever possible (i.e. punching down), and qvevri are always used for at least primary fermentation. All of our wines produced see some skin contact, as we do not use pressing. Whole cluster fermentation is used in some wines, ranging from 5-50% whole cluster additions directly to the qvevri. After aging in qvevri, the wines are transferred to stainless steel tanks and racking is used to achieve clarity, as we do not use filtration. Starting in 2020 we eliminated the use of added yeasts, and now the only addition to the wines is low levels of sulfites. Our wines are unfined, unfiltered (except for our 2022 Sweet Saperavi!), and otherwise produced with the minimal amount of intervention possible.