

CHÂTEAU VARTELY · MOLDOVA

Taraboste Tribut Saperavi, 2017

Codru, Budjak



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Saperavi	14.5%	2017 · 750 ml

STILL, FULL-BODIED

Tasting notes

Complex body with hints of black currant and ripe cherries, as well as notes of roasted coffee, tobacco and spices. On the palate, juicy blackberries, cherries, dried plums, pomegranate peel, and black tea flavors. Pleasant astringency and lively acidity.

About the wine

The grapes were hand-picked in October 2017 in the sun-ripened Budjak steppe of southern Moldova. After temperature-controlled fermentation in steel tanks, the wine spent 22 months in French oak barrels and eight more months in bottle. Saperavi, originally from Georgia, is a rare teinturier grape: its flesh, not just its skin, is red.

Awards

Mundus Vini Spring Tasting 2024 — Gold (2017)

Winemaking

MATURATION	22 months in French oak barriques, 8 more months in bottle
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Cellar and service

SERVE AT	18–20 °C
AGEING POTENTIAL	3–4 years
FOOD PAIRING	This wine can be paired with almost everything from pâté, potatoes fried with ham, cheese to sausage, fried saucisson, spaghetti, red kidney beans, salads, sandwiches or cold meats.

Say it: Chateau Vartely: shah-TOH var-TEH-lee; Taraboste: tah-rah-BOS-teh; Saperavi: sah-peh-RAH-vee

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