

VINOBIZA

MUKUZANI PREMIUM georgian red wine

2018



WINEMAKER

Giorgi Khatiaashvili



AVERAGE BRIX

23.0



GRAPES

100% Saperavi



APPELLATION

Mukuzani micro-zone
Kakheti Region, Georgia



PH / TA

3.42 / 5.2 g/l



ABV

13%



SUGARS

2.0 g/l



SULFITES

less than 110 ppm



FERMENTATION

Steel tanks



BARREL AGING

French Oak – 8-10 months



CASES PRODUCED

5,000

Imported By:
Saperavi USA, LP
401-205-3300
saperavi.com



THE LOCATION

Nestled between the Greater and Lesser Caucasus Mountain ranges lies the Kakheti region of the country of Georgia. The 25-acre Great Queen vineyard, owned by Wine Company Shumi, sits in the strictly controlled Mukuzani micro-zone on the right bank of the Alazani River, 1,800 feet above sea level on a slightly inclined slope.



THE WINE

The Saperavi grapes are green harvested in early summer – small, unripe grapes are removed by hand, allowing the vine to put all its energy into the remaining grapes. The grapes are fermented in the classic European style using stainless steel and filtering and aged in French oak for 8-10 months.



THE TASTE

Mukuzani Premium has a dark pomegranate color with aromas of black plum, black pepper, blackberry and sweet spices. Its medium tannic structure has an undying finish of mineral tones and acidity.



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