

TECHNICAL DATA SHEET

MUKUZANI RESERVE

Dry Red Wine

Vintage: 2018



Producer: Tsinandali Old Cellar LLC.

Production place: Village Tsinandali, Telavi district, Georgia.

Grape variety: Saperavi 100%.

Region: Kakheti, Mukuzani microzone.

Altitude: 450 m above sea level.

Type of soil: Moderate rocky soil with limited fertility and good drainage

Age of the vineyards: 20+

Grape yield for hectar: From 7 to 8 tones per ha.

Harvesting: Manual.

Bottle production: 15 000.

Vinification and aging: Destemmed and crushed grapes were placed in stainless steel tanks with temperature control for fermentation. Then placed in French oak barrels and aged for 12 months.

Organoleptic data: The wine has refreshing high acidity, aromas and flavours of intense dark chocolate, black cherry, dried blackcurrant, plum, cedar, tobacco and hints of leather. Enjoy extraordinary complexity, excellent acidity and outstanding long finish.

Recommended serving temperature: 15-18°C.

Pairings: Serve with spicy meat dishes, beef steak or pork barbecue.