

TECHNICAL DATA SHEET

MUKUZANI **Dry Red Wine** **Vintage: 2021**



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: 10+

Grape yield for hectar: From 8 to 10 tones per ha.

Harvesting: Manual.

Bottle production: 100 000+.

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 6 months.

Organoleptic data: The aroma of spices, red fruits and dried black plums can be felt in the wine. Tannins are soft and rounded due to aging in oak barrels.

Recommended serving temperature: 15-17°C.

Pairings: Serve with meat dishes, beef steaks, ham.