



MUKUZANI

Classification	Red dry Protected Designation of Origin Wine
Grape variety	Saperavi (100%)
Cultivation region	Kakheti, Mukuzani micro-zone
Vineyard	Terroir "Vineyard of Great Queen"
Vinification method	Full fermentation on the pulp
Aging process	Into the French oak barrels for 8-10 months
Tasting notes	Dark ruby wine is characterized by aromas of berries, tobacco, vanilla and violets. It is full-bodied and has a exquisite, intense taste, rich in velvety tannins, with fresh acidity and a long aftertaste.
Food pairing	Grilled red meat, smoked meat, aged hard cheese
Alcohol	13%
Volume of the bottle	0.75L

