



MUKUZANI

Classification: Red dry Protected Designation of Origin Wine

Vine variety: Saperavi (100%)

Viticulture region: Kakheti, Mukuzani micro-zone, terroir "Nadarbazevi"

Vinification method: Fermented into the stainless steel tank with full amount of hard parts of the grapes

Aging: 6-8 months in French oak barrels

Tasting notes: The dark ruby colored wine has intense aromas of black plum and chocolate, with berry tones. It is a full-bodied and harmonious, intense with velvety tannins and rich, long-lasting aftertaste

Food Pairing: Smoked red meat, sausages, hard cheeses

Alcohol: 13%

Volume of the bottle: 0.75L

