

Mukado



SHIO _ 2013 RKATSITELI Reserve; dry white

Vineyards: Vineyards were planted in mid 70s in the Tsinandali appellation area – the White Crown of Georgian wine regions. It may be one of the oldest wine growing regions in Georgia as well as in the World. The vines are treated only manually. Crop size is controlled.

Soils: Silt loam at 550 - 590 AMSL.

Yield: max 10 tons /ha, equivalent to 65 to 70 HL/ha.

Method of Harvest : Manual selective picking to ensure grape highest quality.

Vinification: Grapes are de-stemmed without crushing and the must is chilled immediately to about +5 to 6°C. Free-run juice is separated and transferred under strict inert ambient into stainless still tanks. Then, the juice is settled under temperature control. Oxidation is prevented while settling the juice. Clarified part is decanted and transferred for fermentation. Very light solids may be returned to the juice depending on the year. Fermentation is conducted only wildly at 14 to 15°C. Elevage is done by means of «*sur lie*» with strict T-control between 8 – 12°C. Style is balanced and wine is then stabilized and prepared for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 3 to 6 months.



Color of average straw with green tinge. Bouquet of Golden Plums and white Mulberry elegantly blended with backing tropical overtones. Lively fresh taste, impressive Mulberry and Citrus fruit with refreshing acidity. Soft and plentiful body. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.



This wine best enjoyed with shrimps, crab, white fish. Raw oysters would be a smart choice. It also charms the taster when enjoyed with dishes from chicken & turkey.



Best enjoyed at about 6 to 8°C.

Alcohol: 13%

Winemaker  Lado Uzunashvili



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