

Mukado



GRAND RESERVE 2011 Mtsvane; Dry White

Vineyards: Vineyards were planted in mid 70s in the Mukuzani area – the Crown of Georgian wine regions and possibly one of the oldest as well as best wine growing regions in the world. The vines are treated only manually.

Mesoclimate: The Mesoclimate of Mukuzani, where the grapes for this truly fine and exquisite wine grow, boasts pristine, almost wild and virgin natural qualities. Though, thousands of years old, the soil, the sun, the varieties, the vigneronns have remained nourishing, noble, caring and passionate to deliver wine of such elegance.

Soils: Sandy stony clay at 560 - 600 AMSL.

Yield: max 8-10 tons/ha, equivalent to 60 to 65 HL/ha.

Harvest: Harvest day is decided when the grapes are fully responding to the final wine style requirements. We pick the grapes only manually to ensure the highest quality.

Vinification : Grapes are de-stemmed without crushing and the must is chilled immediately to about +5 to 6°C while transferring it for skin maceration under strict inert gas ambient. Skin maceration is conducted for 4 to 6 hours. De-juicing is followed by juice settling under temperature control at 8 to 12°C. Oxidation is prevented while settling the juice to maximize varietal aroma expression. Clarified part of the juice is decanted and *fine lees* are added back into clarified juice while transferring it for fermentation. Only wild fermentation is used for this wine which is controlled at 14 to 15°C. At the end of the fermentation a tiny part of the young wine is transferred into new Caucasian Oak Barrels. Once mature the barrels are blended back to the main part and style is balanced. Wine is then stabilized and prepared for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 5 to 6 months.



The green tinge of this truly magnificent variety shows the potential of the mesoclimate of its origins. Supple, rich and exuberant bouquet offering fine Tropical Flavours and Apricots so lavishly coupled with back tones of Citrus and mature Yellow Plums enriched with subtle oak aging, making the entire sensation plentiful. Rich, enduring and bountiful taste leaves almost piquant and memorable sensation. This is the true privileged taste of an exquisite wine with all of the tradition from the place regarded as the 'Birthplace of Wine' – Georgia.



Perfectly pairs with light meat like turkey, quail and pork, an array of seafood and Greek and French salads. It is an outstanding wine with spicy curries or Asian hot-sour flavors.



Best enjoyed at about 6 - 8°C

Alcohol 13.5%

Winemaker  Lado Uzunashvili



Mukado Wines Ltd

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