

# Mukado



## SHIO \_ MTSVANE Late Harvest; Non-Vintage Semi Sweet white

**Vineyards:** Vineyards planted in 70 and 80s in the famous Alazani Valley – one of the oldest wine regions. The vines are treated only manually. Crop size is controlled.

**Soils:** Sandy loam at 400 - 420 AMSL.

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

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

**Vinification:** Late harvest wines are produced from special quality grapes, which are the most sound and show the most exquisite properties. These properties allow the vigneron to deliberately delay the harvest till the very late autumn. At this stage they over-mature and develop honey, dried apricot and tropical flavours with still remaining freshness.

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. Fermentation is conducted only with wild yeast at 13 to 15°C till the desirable sweetness level is reached. At this very moment fermentation is stopped by swift chilling. Wine is kept at +2 to 4°C. Style is balanced in its very young age before the following spring and wine is then stabilized and prepared for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 2 to 4 months.



Colour of pale lemon with golden highlights. Bouquet is rich of peach and apricot overtones and Plums. Texture is smooth and silky, but with full body. Lively flavours of Apricot and Melon are tasted throughout the entire palate. Backed with subtle acidity this wine is lusciously rich, well balanced and with great length. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.



This wine is enjoyed with “Blue” and matured cheeses, dried fruits and fruit flavoured bread, tropical and citrus fruit salads, Chocolate and Vanilla ice-cream. It is a great aperitif.



Best enjoyed at about 6 - 7°C

Alcohol: 13 %

RS: 22 g/L

Winemaker .....  ..... Lado Uzunashvili



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