

Mukado



SHIO _ 2009 Saperavi Traditional Oak Aged; Dry Red

Vineyards: Vineyards were planted in mid 70s in the Mukuzani area – the Red 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. Crop size is controlled.

Soils: Sandy and sandy clay at 560 - 600 AMSL

Yield : max 7 tons /ha, equivalent to 45 to 50 HL/ha.

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

Vinification: Grapes are de-stemmed and must is transferred into **QVEVRIS**. In some cases stems may be allowed during fermentation. Fermentation is conducted mostly wild to ensure the natural characters of the wine as well as to strictly underline the specific and unique properties of the vintage year. Ferments are punched down 3 – 4 times a day as per tradition. Once fermentation finished, we macerate wines until the desired balance is reached. Pressing is done on membrane and/or basket presses. 30 to 40 % pressings join back to the free run. We follow with MLF to harmonize rich structure of wines, soften tannins and balance the body. Then, wines are blended to the final style. Part we let mature and integrate in full **QVEVRIS**. The other part about 30% is kept in 3rd – 4th year barrels to only soften, avoiding oak flavor influence. Once both parts mature, they are blended and prepared for bottling. Filtration with regards to the wine and the vintage specifics to maximally retain all the characteristics achieved. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for up to 12 months.



Colour is mature retaining bright ruby blended with violate-purple and crimson hues. Bouquet is rich of Black Mulberry and Sweet Cherry overtones. Palate is tasteful and exuberant bearing Black Mulberry, Blackberry and Cherry flavours echoed on the palate. The structure is weighty with soft well balanced velvety tannins finishing with long, pure after taste. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.



Both Red meat and game fried, grilled and stewed with spices. Excellent with mature cheese of different styles.



Best enjoyed at about 14 to 15°C after sufficient contact with air.

Alcohol: 13 %

Winemaker  Lado Uzunashvili



Mukado Wines Ltd

WINERY: V. Mukuzani, Gurjaani Region, Georgia; [MAPS](#)

OFFICE: Suite 4 / 2 Kipshidze Street, Tbilisi 0162, Georgia

☎ Telephone: +99 55 99 93 87 55 📞 Mob: +99 55 77 28 02 02| ✉ lado@mukadowines.ge