

Mukado



LATE HARVEST Saperavi; Semi Sweet Red

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 at 450 - 520 AMSL

Yield: max 8 tons /ha, equivalent to 45 to 50 HL/ha.

Method of Harvest: Hand 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 ripe, dried prunes and jam flavours with still remaining lively taste typical Saperavi.

The quality of the grapes is checked throughout the growing season. Only the best selected vineyard plots are destined to the production. The grape maturity is strictly followed and the date of harvest is nominated once the grapes respond to the final wine requirements. Grapes are crushed and de-stemmed and transferred for wild vinification. Body extraction is done using major techniques for red wine production at the temperature 20 – 22°C. The fermentation is stopped with natural residual sweetness at the desirable level to retain the softness and the balance of the future finished wine. Wine is kept under strict temperature control at + 4 to 6°C. Once the final taste profile is established, it is fine-tuned and prepared for bottling. Bottling is conducted under the highest standards. Wine is released as soon as it rests after the bottling.



Ruby blended with obvious blue and crimson hues. This young wine exhibits Black Berry and mature Cherry. Mid-weight but powerful, rich and soft well balanced tannin structure. Flavors of Black Mulberry and Cherry are echoed on the soft-sweet palate. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.



Serve cold but not chilled with Pizza Pepperoni, Artichoke pizza as well as Asparagus and Ham pizza. It is an excellent match to fruit flavored cheeses as well as to dried fruits and nuts. Enjoy it just on its own.

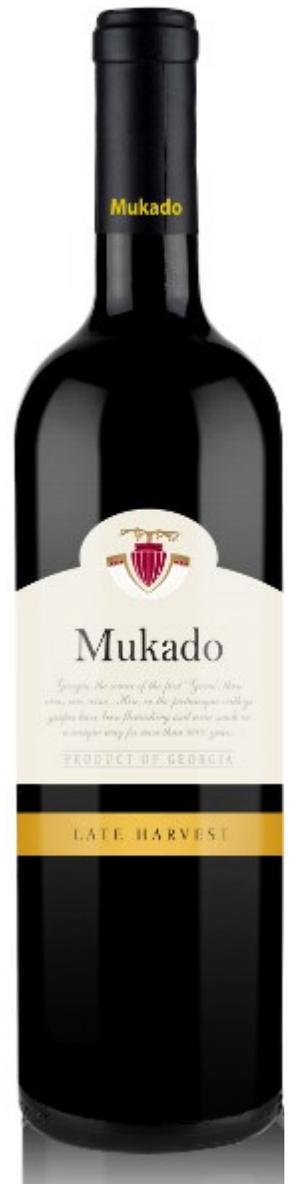


Best at about 8 to 10°C.

Alcohol : 12.5 %;

RS: 40 g/L

Winemaker Lado Uzunashvili



Mukado Wines Ltd

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