



*Mukado*

Wine Catalogue:

Ranges of: Mukado & Shio.

Y 2016

# Mukado Wines, Preface ...

## MUKUZANI MEZOCLIMATE

Geographic Coordinates	42° N
Altitude	450 – 600 m
Temperature Sums	3000
Annual rainfall	400 – 700 mm
Growing Season Rainfall	250 - 400 mm
Irrigation	Not practiced.
Mean June/January Temperature	18.5 - 19.5°C
Relative Humidity	Average 62%
Harvest	September - October



From the early 19<sup>th</sup> C, what is known, family of Uzunashvili have been regarded as highly skilled winemakers at the House of Alexander Chavchavadze – a prominent Georgian public figure, a poet, an innovator and a leader famous for his aspiration to everything European and bringing contemporary Europe immediately into the Georgian social and cultural life.

He was also known as a great entrepreneur and a passionate lover of wine. His estates stretched from his Tsinandali home land to Mukuzani a stripe on the right bank of Alazani River, on the slopes forming the best wine growing mesoclimate in foots of Gombori Mountains.

These land plots and notably the Mukuzani mezoclimate zone was the crown of his wines and has remained the Crown of Georgian wines so far, where only the best can be produced.

After a tragedy struck Alexander's family, behind of which was Imam Schamil, he gave in his estate to the Russian Imperial court for the ransom money he had to pay to Schamil for the freedom of his family.

Since then Chavchavadze estate became a Russian Royal Estate, where he was modestly asked to continue living and doing what he had been doing till then. Alexander continued his social, cultural and entrepreneurial practice gloriously until the tragedy hit him. He died in an accident in attempt to stop his chariot of bewildered horses in a Tbilisi street.

During his life, as well as after, his Estate remained as beautiful as always in which Mukuzani part made the best of the best of his wines. Here the tradition of winemakers had not changed for many-many decades while adding new continually. Uzunashvili family looked after His vineyards and made wines, which had always been outstanding in the Country as well as in the World around.

The last fame to this Estate and especially to Uzunashvili family came right in the beginning of the 20<sup>th</sup> C, when Nicolas the II the last Russian Emperor, a prominent mind, religious and philanthropic character, awarded Uzunashvili family with the Diploma for 'Noble and Outstanding Winemaking', thus regarding all the high profile work performed by Uzunashvili family for many decades and specifically for the years noted there. He also granted the Big Imperial Medallion and 100 golden coins to the family.

Another sudden change did not wait long and Russia was embraced with the flames of its notorious Revolution. Soon after Soviet Russia annexed Georgia and the family was deprived all the awards of Royal origin.

Alexander's Estate was broken up into Soviet type collective farms and the family of Uzunashvili lost their duties and functions. Instead, they continued on a very small scale retaining century old tradition of Georgian winemaking with their own tilt as well as teaching their sons and daughters how to cherish vine, make wine and, finally, how to truly enjoy it.

Soviet era was over after 74 long years giving the way to the famous 90's, when the "wind of change" had blown. Since then, Georgia and Georgian wine has been re-acquiring the best of its shape and now in early 21<sup>st</sup> C it all has been finally recognized on a wide scale:

- Georgia the Birthplace of *vitis vinifera* and cultured winegrowing.
- Georgia the Cradle of 1st GHVINO, then VINO, VIN, WINE, etc.
- Georgia the country with its own 525 *vitis vinifera* magnificent grape varieties, what is remaining out of previously known 1 400.
- Georgia the Country with minimum 8 000 Y's of unbroken tradition of winemaking recognized by [UNESCO as Cultural Heritage for Humankind](#).



## Uninterrupted Culture of Wine & Faith

☞ The only cultural phenomenon that connects pre to Christian Georgia is Wine Culture.



**Wine Culture is a matter of National Identity for Georgians**

One of the off-springs from one of many Uzunashvili family lines, who made wine even during Soviet era, left the Country immediately after the break-up of the Soviet power to experience the World's achievements, acquire more knowledge, skills and experience and to then come back to his roots and to revive this century old tradition.

Lado Uzunashvili is Georgian bread, but internationally recognized winemaker experienced in Australia, now his second home-country to which he thanks the most, for he learned and acquired many skills there; France for sophistication; France again and Morocco for new developments, as well as Italy, Ukraine, and even Japan with a joint project with Australian producers.

He has established MUKADO WINES in MUKUZANI and is reviving the traditions he regarded utmost since his early years.

MUKADO, the combination of two names: MUKUZANI, one of the best mezoclimate in the World, and LADO, his own name, thus dedicating himself totally to the history of this place and outstanding, unforgettable wines coming from the depths of the soils, mild Sun and pristine air of MUKUZANI.

MUKADO WINES will produce only the best and will reclaim the former glory of this truly unique land as well as of the family's unique traditions.



WINE GOLDEN GOBLET of MUKUZANI ,

2nd Mlm BC; Mukuzani, Georgia



IMPERIAL 2008

Unfiltered Dry Red



Saperavi

**Vineyards:** these plots, once the core for historically outstanding wines destined to selective palates and producing grapes of the highest qualities are challenging for unique decisions whilst vinified. The nesting place is Mukuzani – the Red Crown of Georgian wine regions and possibly one of the oldest as well as best wine growing regions in the world. This is the place of the Mukuzani's Wine Golden Goblet from the II millennium BC.

**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:** Stony clay at 600 - 650 AMSL, where the best of MUKUZANI has been historically harvested.

**Yield:** max 5 tons /ha, equivalent to 35 - 40 HL/ha.

**Harvest:** Harvest day is decided based on grapes fully responding to the final wine style requirements as well as respecting the local traditions as to when grapes for a great wine can be picked – this would correspond to Bio-Dynamic thinking if said in modern language. Georgians called it **Rjulis Canoni**, i.e. **Canonical Way of Living**, which greatly applied to wine culture as well. Once decided, **grape picking for this wine is somewhat ritualistic and sacred**. It ONLY is produced in tiny volumes by sorting each single berry, which would then carefully go for vinification.

**Vinification :** After we collect enough fruit for fermentation, it is all natural wild to stress on the place of origins and the year of vint age. It is controlled at 20 – 22°C. Unlike fully traditional approach, we only macerate this wine maximum 50 days. We conduct MLF by inducing it and then strictly controlling it while still *on marc*, thus giving the wine unforgettable complexity. It then rests and matures in seasoned, old Caucasian oak to once again stress on its origins. Old barrels are used to avoid excessive oak influence. After the wine is mature we siphon it from barrels let it settle and harmonize again and then bottle it unfiltered to retain its wholesome qualities.



This SPECIAL wine TASTES simply IMPERIAL and wine lovers are to judge it without our comments.



Various dishes of your choice matching full bodied, exuberant and rich wines. Fantasy is the best friend to make a decision to have a complete satisfaction since this wine is for a wine lover with exquisite taste.



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

Alcohol : 14 %



MUKADO Range Whites

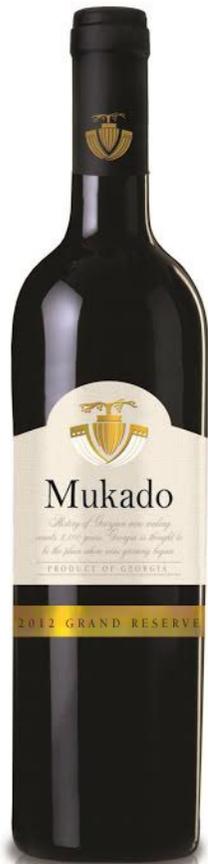
GEORGIA  
8000 VINTAGES



# Mtsvane

is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Mtsvane offers original qualities unique to its birthplace. Mtsvane can be aged for up to 6-7 years while it is changing into another style. For fresh fruity wine lovers it is best enjoyed during the first 12 - 18 months from bottling.

8000 Y old VINIFIED GRAPE PIPS,  
Shulaveri, Georgia.



GRAND RESERVE 2011 Mtsvane

Dry White

OPTION 1 - Gold logo

**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%



# Mtsvane

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**MARANI — a cellar in Georgian, where they kept QVEVRIs for vinifying and storing wines.**



TRADITIONAL QVEVRI 2014 Mtsvane

Dry White

**Vineyards:** Vineyards were planted in mid 70s in the Mukuzani and adjacent to it areas – the best 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.

**Soils:** Sandy stony clay at 560 - 600 AMSL.

**Yield:** max 7-9 tons/ha, equivalent to 58 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.

**History behind this Style:** Georgians called these styles: wine “**dedaze**”, i.e. **wine with/from a mother**, thus determining that wine was crushed, fermented and macerated with and on skins.

**Vinification :** Depending on the year, grapes may be or may not be de-stemmed. Partial de-stemming may also be applied. Crushing is mostly avoided as well as we do not chill the must. Instead, we pick grapes very early and try to start wild fermentation at the natural temperature. The size of our **QVEVRIs are from 900 to 2 500 L**. This allows us to conduct wild fermentation at the soil temperature without peaking it too high, thus retaining the true characters of the year. Naturally started fermentation stops when wine is dry. From here we taste all the **QVEVRIs** and we fill up each individual ones from the selected ones leaving them full for the longest known maceration in the world – 5 to 6 months. Just before the bud burst in the nature, towards the spring on-set macerated wines are taken of their bottoms, which contain: Yeast lees, skins, seeds and sometimes stems. Wines are let to breathe, i.e. left in contact with air. Then, transferred back to **QVEVRI** or other containers for further clarification and style formation. Once the style has been reached, they go through preparations for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 5 to 6 months.



The colour is amber with tawny hues. Aroma of mature and dry fruit balancing nutty, honey overtones. Very well-expressed, rich and harmonious body with strong, but pleasant tannic structure. Dried apricots so lavishly coupled with back tones of mature yellow plums. Plentiful taste is long and dry with memorable sensation. This wine has a true privileged taste and is from all of the tradition from the place regarded as the ‘Birthplace of Wine’ – Georgia.

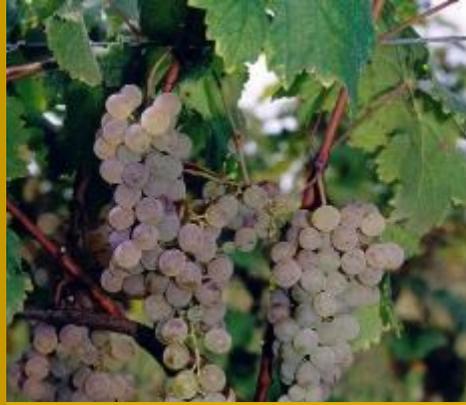


Perfectly pairs with light meat like turkey, quail and pork, an array of seafood and Greek and French salads. It is an outstanding wine with spicy curries or Asian hot-sour flavors as well as varieties of Pizza.



Best enjoyed at about 8 - 10°C

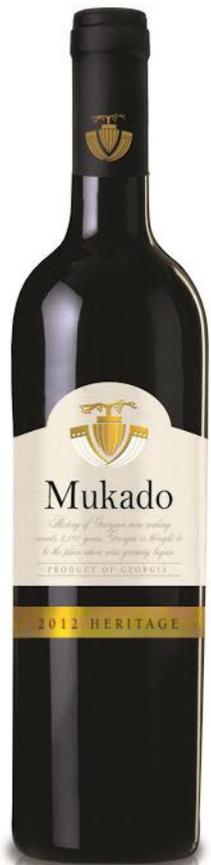
Alcohol 13.5%



# Mtsvane

is a grape variety unique to Georgia where the *Vitis Vinifera*

family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Mtsvane offers original qualities unique to its birthplace. Mtsvane can be aged for up to 6-7 years while it is changing into another style. For fresh fruity wine lovers it is best enjoyed



HERITAGE 2014 Mtsvane

Dry White

OPTION 1 - Gold logo

**Vineyards:** Vineyards were planted in mid 70s in the Mukuzani and adjacent to it areas – the best 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 65 to 70 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.

**History behind this Style:** Georgians also made wine called “**Udedo**”, i.e. **with no mother, “an orphan”**, thus determining the origin of wine through its birth – fermentation with no skins. They drained grape juice from the crush pit then fermented it. Instead of tannic wines they would make **wines very much reminiscent** to modern styles.

**Vinification :** Grapes are de-stemmed without crushing and the must temperature is controlled at about 10 – 12<sup>o</sup> 5 to 6°C while de-juicing is followed by juice settling under temperature control at 8 to 12<sup>o</sup>C. Oxidation is prevented during 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 into **QVEVRI**. The size of our **QVEVRIs are from 900 to 2 500 L**. This allows us to conduct wild fermentation at the soil temperature without peaking it too high, thus retaining the true characters of the year. Naturally started fermentation stops when wine is dry. From here we taste all the **QVEVRIs** and we fill up each individual ones from the selected ones leaving them full for the prolonged *Lees Contact*. Once the style has been reached, wines go through preparations for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 5 to 6 months.



Color from light to average straw with green tinge. Taste is fresh of Citrus but with mellow middle palate. Fresh and flavourful body finishes dry and mineral. Dry and crispy palate brings this wine together.



Pairs with shrimps, crab, white fish, tuna and salmon. Raw oysters would be a smart choice. It also charms the taster when enjoyed with salads from crudité.



Best enjoyed at about 6 - 8<sup>o</sup>C

Alcohol 12.5%



# Mtsvane

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LATE HARVEST Mtsvane

Semi Sweet

OPTION 1 - Gold logo

**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 55 to 60 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 honey, dried apricot and tropical flavours with still remaining freshness typical to Mtsvane.

Harvest and reception into vibrating reception bins with extremely gentle grape travelling capabilities to the de-stemmer. De-stemming of grapes and immediate chilling of must at about +5 to 6°C while transferring for de-juicing or skin maceration under strict inert gas ambient. De-juicing followed by juice settling with temperature control. Prevention of oxidation while settling the juice to maximize varietal aroma expression. Decantation of clarified juice and its transfer for fermentation. Fermentation under T-control using only well-tried yeast species. Fermentation continues for 7 to 8 months partially due to the excessive sweetness of the juice as well as natural, cold winter conditions slow it down. Long fermentation imparts the wine with the specific character and makes its structure concentrated, expressive and long lasting. Once into the style, the style balance is done to accentuate on the freshness and complexity of the taste. Preparation for bottling. Bottling under the highest standards protecting the wine from all possibilities for quality hazard.



Colour of pale lemon with golden and green highlights. Bouquet of Citrus and Passionfruit with some nuttiness. Palate is smooth and silky, but with force and lively flavours of Apricot and Melon. Backed with fresh acidity this wine is lusciously rich, well balanced and with great length.



This wine best enjoyed with “Blue” and matured cheeses, dried fruits and fruit flavoured bread, tropical and citrus fruit salads, Chocolate and Vanilla cakes. It is a great aperitif as well.



Best enjoyed at about 6 - 7°C

Alcohol: 13 %  
RS: approx. 22 g/L

# MUKADO Range Reds

**GEORGIA**  
8000 VINTAGES





**Saperavi** is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Saperavi offers original qualities unique to its birthplace and is considered the latest hit amongst the World’s leading red grape varieties for its characteristics. Saperavi derived wines can be perfectly aged for up to 40 years, allowing for greater retention of original qualities while also developing new unique characteristics to this variety. Distinctive ageing character of Saperavi allows it to stand out from all other red varieties

**8000 Y old VINIFIED GRAPE PIPS,**  
**Shulaveri, Georgia.**



**GRAND RESERVE 2009 Saperavi**  
**Dry Red, Unfiltered**

OPTION 2 - Red logo

**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.

**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 vignerons have remained nourishing, noble, caring and passionate to deliver wine of such elegance.

**Soils:** Sandy stony clay at 560 - 600 AMSL.

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

**Yield:** max 6-7 tons /ha, equivalent to 42 - 45 HL/ha.

**Harvest:** Harvest day is decided when the grapes are fully responding to the final wine style requirements. Grape picking is only manual to ensure the highest quality.

**Vinification :** Single plot grapes are split into four different batches, delivered into vibrating reception bins with extremely gentle travelling capabilities to the de-stemmer. De-stemming and transfer of the must for fermentation. Each of the four batches individually is subject to four special different fermentations and treatments: Pre-fermentary cold soak, Common short maceration with pump-over, *Delestage* combined with pump-over, Fermentation with pump-over and *delestage* followed by at least 50 days of long maceration. The latter is always considered the core of the future blend while others play a huge role in the taste fine tuning. Macro-oxygenation is general to all ferments. All the alcoholic fermentations are strictly T-controlled at 20 – 22°C. Then batches go through MLF. The batch with long maceration accomplishes MLF *sur marc*. Young wines rest after the MLF and then find their next step in three different oak barrels: Caucasian, French and American to mature. After the wines are mature, which in average takes from 14 to 18 months, the best individuals are re-blended to the final style.

 The smoothly sunbathed colour from rich dark red to crimson has a notable shine of deep blue edges. Aromas, those of typical local Mulberry and Blackberry, well blended with Cherry. The textured and harmoniously balanced palate offers multiple sensations of the varietal fruit, well expressed tannins from grapes and oak, which are still to reach their final maturity. This wine is still reaching the enigma of its final flavour and shows enormous cellaring potential for up to 25 years. Once at that age, it will reveal highly appraised characters of mature traditional Georgian Saperavi: authenticity, uniqueness and elegance. A privileged taste of exquisite wine with all of the history and tradition from the place regarded as the ‘Origin of Wine’ – Georgia.

 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 : 14 %



**Saperavi** is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Saperavi offers original qualities unique to its birthplace and is considered the latest hit amongst the World’s leading red grape varieties for its characteristics. Saperavi derived wines can be perfectly aged for up to 40 years, allowing for greater retention of original qualities while also developing new unique characteristics to this variety. Distinctive ageing character of Saperavi allows it to stand out from all other red varieties

**MARANI — a cellar in Georgian, where they kept QVEVRIs for vinifying and storing wines.**



**TRADITIONAL QVEVRI 2014 Saperavi**

**Dry Red**

**Vineyards:** Vineyards were planted in mid 70s in the Mukuzani it area – the best 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.

**Soils:** Sandy stony clay at 560 - 600 AMSL.

**Yield:** max 6-7 tons/ha, equivalent to 45 to 50 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 :** Depending on the year, grapes may be or may not be de-stemmed. Partial de-stemming may also be applied. Crushing is mostly avoided as well as we do not chill the must. Instead, we pick grapes very early and try to start wild fermentation at the natural temperature. The size of our **QVEVRIs are from 900 to 2 500 L**. This allows us to conduct wild fermentation at the soil temperature without peaking it too high, thus retaining the true characters of the year. Naturally started fermentation stops when wine is dry. From here we taste all the **QVEVRIs** and we fill up each individual ones from the selected ones leaving them full for the longest known maceration in the world – 5 to 6 months. Just before the bud burst in the nature, towards the spring on-set macerated wines are taken of their bottoms, which contain: Yeast lees, skins, seeds and sometimes stems. Wines are let to breathe, i.e. left in contact with air. Then, transferred back to **QVEVRI** or other containers for further clarification and style formation. Once the style has been reached, they go through preparations for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 6 to 8 months.

 Phenomenon of harmony of blended soil and wine. Palate is tasteful and exuberant bearing Mulberry and Cherry fruit flavours. Rich, velvety tannin sensation enhances the wine structure. Long lasting taste impresses for its lavishness. Pronounced varietal power and excellently expressed vinosity - a quite common phenomenon to Georgian wines.

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

 Best enjoyed at about 14 - 15°C

Alcohol 14%



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**HERITAGE 2013 Saperavi**  
**Dry Red**

**Vineyards:** Vineyards were planted in mid 70s in the Mukuzani it area – the best 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.

**Soils:** Sandy stony clay at 560 - 600 AMSL.

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

**Yield:** max 6-7 tons /ha, equivalent to 42 - 45 HL/ha.

**Harvest:** Harvest day is decided when the grapes are fully responding to the final wine style requirements. Grape picking is only manual to ensure the highest quality.

**Vinification:** Grapes are de-stemmed and must is transferred for fermentation. In some cases short pre-fermentation cold soak for a part of grapes. Fermentation wild and/or with selected cultured yeast species. Both under strict temperature control at about 22 - 24°C. Extraction using pump-over, delestage and cap punching (the latter for small batches only). Macro oxygenation is a preferred way during fermentation. Pressing on membrane and/or basket presses. 30 to 40 % pressings join back to the free run. MLF done immediately after finishing alcoholic fermentation and then young wines are let harmonize their rich structure, soften tannins and balance the body. Individual wines are blended to the final style. 60% of the blend matures in French, American and Caucasian Oak barrels. Once mature enough, wine from the barrels joins its major part and only then the blend is prepared for bottling. Wine is bottle-aged before the release for minimum 5 to 6 months.

 Mature but still bright ruby blended with blue and brick hues. Black Mulberry and sweet Cherry enhanced with spicy oak and vanilla overtones. Palate is tasteful and exuberant bearing Black Mulberry, Blackberry and Cherry flavours. Rich velvety tannin sensation enhances the wine structure. Oak maturation complemented with the balanced acidity and excellently expressed vinosity.

 Perfect with main red meat dishes and mature cheese. Outstands with spicy stews and casseroles.

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

Alcohol : 13.5 %



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**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



SHIO Range Whites

GEORGIA  
8000 VINTAGES



# Rkatsiteli

is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Rkatsiteli offers original qualities unique to its birthplace. It can be aged for up to 5 - 6 years while developing quite complex and beautiful floral aromas. For fresh fruity wine lovers it is best enjoyed during the first 12 – 24 months from bottling.

**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%



OPTION 1 - Gold logo

RKATSITELI Reserve 2014

Dry White



# Mtsvane

is a grape variety unique to Georgia where the *Vitis Vinifera*

family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Mtsvane offers original qualities unique to its birthplace. Mtsvane can be aged for up to 6-7 years while it is changing into another style. For fresh fruity wine lovers it is best enjoyed during the first 12 - 18 months from bottling.

**Vineyards:** : Vineyards were planted in mid 80s in the Ikalto area, where the first Oenology faculty was established at the Ikalto Academi in the 12<sup>th</sup> Century. 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:** Sandy clay loam at 650 AMSL.

**Yield:** max 8 tons/ha, equivalent to 50 to 55 HL/ha.

**Method of Harvest:** Manual 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 slight green to Bright straw. Bouquet rich with white and yellow plum fruits blended with citrus. Palate of intensive soft fruity front with live & refreshing acidity. Modest, but intriguing mid palate. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.



This wine is enjoyed with crudité and salads and pizzas with seafood. Wild poultry is a perfect match. It is also excellent as an aperitif.



Best enjoyed at about 8°C

Alcohol 13%



OPTION 1 - Gold logo

MTSVANE Reserve 2014

Dry White



# Rkatsiteli & Mtsvane are varieties

unique to Georgia, where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of these varieties. Rkatsiteli-Mtsvane blend is known from depths of the history and is giving truly memorable wines. These qualities are unique to their birthplace. The blend ages for up to 5-6 years developing barley bread overtones and mellow finish. For fresh fruity wine lovers it is best enjoyed during the first 12 - 18 months from bottling.

**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:** Loamy at 470 - 520 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 :** Depending on the year, grapes may be or may not be de-stemmed. Partial de-stemming may also be applied. Crushing is mostly avoided as well as we do not chill the must. Instead, we pick grapes very early and try to start wild fermentation at the natural temperature. The size of our **QVEVRIs are from 900 to 2 500 L**. This allows us to conduct wild fermentation at the soil temperature without peaking it too high, thus retaining the true characters of the year. Naturally started fermentation stops when wine is dry. From here we taste all the **QVEVRIs** and we fill up each individual ones from the selected ones leaving them full for the longest known maceration in the world – 5 to 6 months. Just before the bud burst in the nature, towards the spring on-set macerated wines are taken of their bottoms, which contain: Yeast lees, skins, seeds and sometimes stems. Wines are let to breathe, i.e. left in contact with air. Then, transferred back to **QVEVRI** or other containers for further clarification and style formation. Once the style has been reached, they go through preparations for bottling. Bottling is conducted under the highest standards. Wine is bottle-aged before the release for 5 to 6 months.

 The colour is amber with goldenn hues. Aroma of roasted nuts and dry fruit balancing. Very well-expressed, rich and harmonious body with strong, but pleasant tannic structure. Dried apricots with back tones of mature yellow plums. Taste is long and dry. This wine has a true privileged taste and is from all of the tradition from the place regarded as the 'Birthplace of Wine' – Georgia.

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

 Best enjoyed at about 8 - 10°C

Alcohol 13%

 Best enjoyed at about 6 to 8°C.

Alcohol: 12.5%



OPTION 1 - Gold logo

**RKATSITELI—MTSVANE 2014 Traditional  
Unfiltered Dry White.**



# Mtsvane

is a grape variety unique to Georgia where the *Vitis Vinifera*

family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Mtsvane offers original qualities unique to its birthplace. Mtsvane can be aged for up to 6-7 years while it is changing into another style. For fresh fruity wine lovers it is best enjoyed during the first 12 - 18 months from bottling.

**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



OPTION 1 - Gold logo

MTSVANE LATE HARVEST,  
Semi Sweet White

# SHIO Range Reds

**GEORGIA**  
8000 VINTAGES





# Saperavi

is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Saperavi offers original qualities unique to its birthplace and is considered the latest hit amongst the World's leading red grape varieties for its characteristics. Saperavi derived wines can be perfectly aged for up to 40 years, allowing for greater retention of original qualities while also developing new unique characteristics to this variety. Distinctive ageing character of Saperavi allows it to stand out from all other red varieties



OPTION 1 - Gold logo

**SAPERAVI Reserve 2014**  
**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 520 - 560 AMSL.

**Yield:** max 8 tons /ha, equivalent to 50 to 55 HL/ha.

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

**Vinification:** Grapes are de-stemmed and must transferred into the fermentation tanks. In some cases short pre-fermentation cold soak for a part of grapes. Fermentation wild and/or with selected cultured yeast species. Both under strict temperature control at about 22 - 24°C. Extraction using pump-over, *delestage* and cap punching (the latter for small batches only). Oxygenation of ferments. Pressing on membrane and/or basket presses. 30 to 40 % pressings join back to the free run. MLF done immediately after finishing alcoholic fermentation. Individual wines are blended to the final style. The blend is kept in tanks for harmonizing the wine structure and then the blend is 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 6 to 9 months.



Colour Opulent ruby. Bouquet of Black Mulberry, Blackberry and Cherry. Exuberant, yet velvety tannins well balanced with the entire structure. It has excellently expressed vinosity - quite a common phenomenon to wines from Georgian varieties.

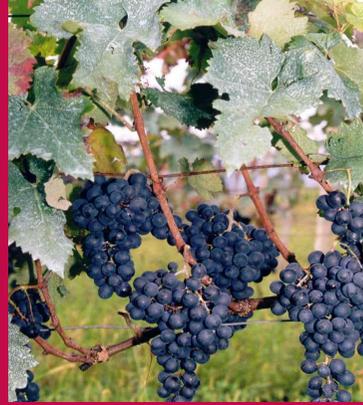


Both Red meat and game fried, grilled and stewed with spices. Excellent with mature cheese of different styles.



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

Alcohol : 13 %



**Saperavi** is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Saperavi offers original qualities unique to its birthplace and is considered the latest hit amongst the World's leading red grape varieties for its characteristics. Saperavi derived wines can be perfectly aged for up to 40 years, allowing for greater retention of original qualities while also developing new unique characteristics to this variety. Distinctive ageing character of Saperavi allows it to stand out from all other red varieties



**SAPERAVI 2009 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 3<sup>rd</sup> – 4<sup>th</sup> 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.

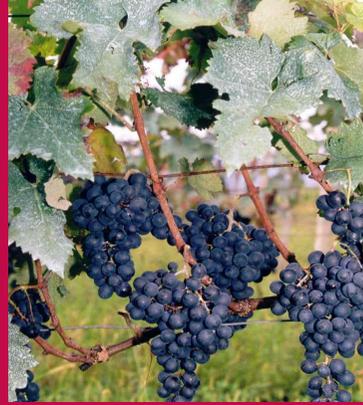
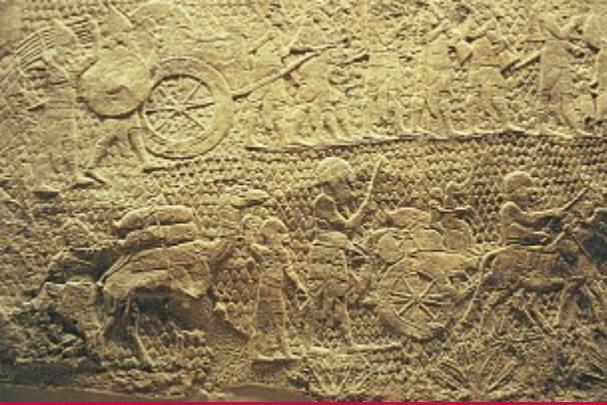


Both Red meat and game fried, grilled and stewed with spices. Excellent with mature cheese of different styles.



Best enjoyed at about 14 to 15<sup>o</sup>C after sufficient contact with air.

Alcohol: 13 %



# Saperavi

is a grape variety unique to Georgia where the *Vitis Vinifera* family has come into being. Georgia – the Cradle of Wine is the motherland of this variety. Saperavi offers original qualities unique to its birthplace and is considered the latest hit amongst the World's leading red grape varieties for its characteristics. Saperavi derived wines can be perfectly aged for up to 40 years, allowing for greater retention of original qualities while also developing new unique characteristics to this variety. Distinctive ageing character of Saperavi allows it to stand out from all other red varieties



**SAPERAVI LATE HARVEST,  
Non Vintage 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:** 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 crushed & 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. Unique flavours 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

# Main Georgian Grape Varieties.

## Whites:



Kakhuri Mtsvane



Goruli Mtsvane



Rkatsiteli



Tsolikouri



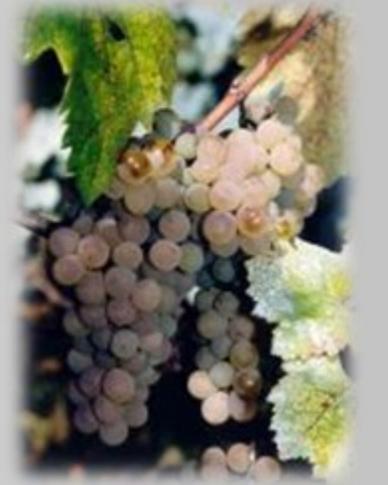
Tetra



Khikhvi



Chinuri



Tsitska

# Main Georgian Grape Varieties.

## Reds:



Saperavi



Otskhanuri  
Sapere



Usakhelouri



\_Ojaleshi



Alexandrouli



Mujuretuli



Shavkapito



Tavkveri

# Georgian Reds for Health!

It is also known as a wine rich in Resveratrol, the powerful anti-oxidant. The table shows the significant difference between Georgian Saperavi against some very well known French Bordeaux and Hermitage red varieties.

Sample No	Wine	Resveratrol total (mg/l)
1	Saperavi	5.70
2	Saperavi	1.9
3	Saperavi	2.16
4	Saperavi	5.20
5	Syrah	1.40
6	Cabernet	1.31
7	Petit Verdot	2.15



**Remark:** the vineyards of these varieties are adjacent to each other and therefore the results are comparable



Georgia -  
The  
Cradle of Wine



Mukado

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