

# TSERETELI

## WINE & SPIRITS

### MUKUZANI



Made from Saperavi grapes grown in the Mukuzani microzone, Gurjaani region of Eastern Georgia, Kakheti, on the right bank of the Alazani River.

The wine is made according to the classical technology, in strict observance of the temperature regime of alcoholic fermentation (fermentation temperature + 26 ° C).

After completion of alcoholic fermentation, the wine is stored in a metal container for 3 months, then in an oak barrel until August. In the process of aging in barrels, the characteristics of the wine are refined. As a result of strictly controlled micro-oxygenation, the wine acquires an optimal combination of taste characteristics characteristic of Saperavi grown in the Mukuzani microzone, with aroma and taste characteristics transferred from oak to wine.

### Our Tasting

The wine is distinguished by a dark pomegranate color, developed aroma and taste, where the tones of cherry and black currant are harmoniously combined with a light vanilla aroma.

Recommended to be served with meat dishes, especially with lamb.

### Awards



**CWSA**  
Gold Medal



2019

**Country**  
Georgia

**Producer**  
Zurab Tsereteli

**Type**  
Dry, Red Wine

**Grape**  
Saperavi 100%

**Vintage**  
2015

**Alcohol**  
13,0%

**Bot/cx**  
12