

Representing Star Producers Globally,



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UNITED STARS KINDZMARAUILI 2020

“Kindzmarauli” PDO Micro-Zone

Koncho & Co, Kakheti, Georgia

LCBO # 13961 | 12.5% alc./vol. | \$20.95 | Release: 03-Dec-2022

Oldest Georgian Brand in Canada

Kindzmarauli is the most famous among Georgia's top wines. This late-harvest semi dry is crafted from select indigenous Saperavi grapes grown in Kindzmarauli” PDO Micro-Zone known from ancient time as the “royal vineyards”. The wine's natural sugar is elegantly balanced with fresh acidity and velvety tannins.

“...produced from Georgia's flagship teinturier grape, Saperavi (meaning “paint dye”). This example is a late-harvest wine with “Kindzmarauli” designation indicating a wine of high quality and naturally semi-sweet. Lush with dark and red berry fruit flavours, fresh acidity and velvety tannins. Grapes are grown in the Kindzmarauli PDO Micro-Zone known as the “royal vineyards”. Serve at 16°C as an aperitif or to accompany mildly spiced roasted meats or salty cheeses. Food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger.”

(Natalie MacLean about 2019 vintage, www.nataliemaclean.com, April 2022)

“...It has a very fruity, floral almost candied blackberry nose. It is smooth, round and off-dry with a pleasant gloss, and good acidity - saperavi's secret weapon. Tannins are sandy, heat is moderate. The length is very good. Chilly lightly and try it with spicy dishes.” (David Lawrason about 2019 vintage, www.winealign.com, April 2022)

**natalie
maclean**
wine reviews & ratings



WINE  ALIGN

Terroir:

Eastern Georgia, Internal Kakheti, Kvareli district in the South Caucasus at 400-500 m altitude in the Duruji river valley at the foothills of pristine Caucasus mountains surrounded by nature reserves and National parks. Carbonate soils consisting mostly form the alluvial black-blue slate several meters deep.

Vinification:

According to the old tradition the vines are pruned several times during summer so that only one bunch is left per sprig. This yield is reduced by 50%. Late September, early October ripe grapes are selectively picked by hand at dusk. Stems are removed, the grapes are skinned and pressed, and fermented at controlled temperature. The matchari (new wine) is chilled to retain optimal residual sugars and freshness.

Variety: Saperavi 100%.

Residual Sugar: 35 g/L

Serving suggestion and food pairing: Serve at 16°C as a meditation wine, an aperitif or a great companion for roasted meats and salted cheese. Increasingly popular with fusion and Asian cuisine. Makes a light and pleasant dessert. Win your guest hearts by serving it with cherry pie, cheesecake or fruit jelly.

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CANADIAN ACCOLADES

Natalie MacLean, 2022	On 2019 vintage: ...produced from Georgia's flagship teinturier grape, Saperavi (meaning "paint dye"). This example is a late-harvest wine with "Kindzmarauli" designation indicating a wine of high quality and naturally semi-sweet. Lush with dark and red berry fruit flavours, fresh acidity and velvety tannins. Grapes are grown in the Kindzmarauli PDO Micro-Zone known as the "royal vineyards". Serve at 16°C as an aperitif or to accompany mildly spiced roasted meats or salty cheeses. Food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger. www.nataliemaclean.com
David Lawrason, 2022	On 2019 vintage: This is a medium-full bodied, ultra fruity and sweet edged red from the local saperavi grape. It has a very fruity, floral almost candied blackberry nose. It is smooth, round and off-dry with a pleasant gloss, and good acidity - saperavi's secret weapon. Tannins are sandy, heat is moderate. The length is very good. Chilly lightly and try it with spicy dishes. Tasted April 2022. www.winealign.com
Sara d'Amato, 2021	On 2018 vintage: A medium sweet saperavi from the Kakheti subregion of Kindzmarauli in the foothills of the Caucasus mountains. Quite sweet but nicely balanced and full-bodied. Hints of botanical with notes of ripe red fruit and supple tannins. Mouth-filling and satisfying. www.winealign.com
David Lawrason, 2020	On 2018 vintage: This is a semi-sweet red made from the saperavi grape, the lead varietal in Georgia. It has a very pretty, floral (violet) plummy/blackberry jam nose with hints of licorice and vanilla. It is medium weight, medium sweet and very well balanced with good acidity and easy tannin. Chill and enjoy as you would port but with much less alcohol and sweetness. Scores on balance. Very good length. www.winealign.com
Michael Godel, 2021	On 2018 vintage: As a brand the Kindzmarauli relationship is most likely the oldest one between Georgia and Canada. This semi dry example is late harvested saperavi, the "painted" or "dyed" endemic red grape grown in the Kindzmarauli sub-zone of Kakheti. Top quality vintage acidity is exactly what is needed to balance the sugars and then velvety, satiny and smooth definitely describe the texture. With that kind of mouthfeel tannins are almost an afterthought. Very proper example. Drink 2020-2023. www.winealign.com
John Szabo, 2020	On 2018 vintage: Admittedly, I like the frank, jammy fruit flavours of this off-dry red wine, very much in the Georgian tradition. Tannins are light and dusty, and length is very good. If you consider the context, this is good wine for the money. Bring on some spicy foods. www.winealign.com
Natalie MacLean, 2017	On 2014 vintage: As long as you're prepared for the sweetness uncommonly associated with a red wine, you'll enjoy it. It's savoury and tasty and ripe red berry fruit. Great for meaty dishes with a touch of sweetness to them or a glaze. This Georgian late-harvest wine is made from the country's indigenous Saperavi grape, whose name means "paint dye" due to its naturally dark colour. The "Kindzmarauli" designation means this wine is of high quality and is a naturally semi-

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	sweet. Saperavi food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger. www.nataliemaclean.com
John Szabo, 2017	On 2014 vintage: Off-dry reds may not be on your regular drinking radar, and while this is certainly not exceptional wine, considering style, price, and modern cuisines with frequent sweet and spicy elements, this Georgian red actually has a lot of plays at the table and offers value. It's only a shade sweeter than so many new world style commercial reds purporting to be dry (but which have significant residual sugar), and the acids and savoury side balance out the sugar which is present here. The jammy black fruit flavour will be comforting to many Argentine malbec or California red blend drinkers, too. Value Rating: **1/2. www.winealign.com
Sara d'Amato, 2016	On 2014 vintage: A very sweet, aromatic red perfectly suited to medium hard and hard cheeses. Tannins are notable and the palate offers a great deal of concentration of flavours from partially dried grapes. Lovely notes of raspberry, blackberry, violets, black olive and pepper. Unique. www.winealign.com