



UNITED STARS KINDZMARAU LI 2022

“Kindzmarauli” PDO Micro-Zone
Koncho & Co, Kakheti, Georgia

LCBO # 13961 | 12.5% alc./vol. | \$18.95 | Release: 19-Oct-2024

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 with fresh acidity and soft tannins, this Saperavi is very approachable now. Enjoy it lightly chilled with roasted meats or salty cheeses. Food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger.”

(Natalie MacLean about 2020 vintage, www.nataliemaclean.com, December 2023)

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: 34 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

<p>Natalie MacLean, 2017, 2022, 2023</p>	<p>On 2020 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 with fresh acidity and soft tannins, this Saperavi is very approachable now. Enjoy it lightly chilled with roasted meats or salty cheeses. Kindzmarauli food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger.</p> <p>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.</p> <p>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-sweet. Saperavi food pairings: sweet and warm curry dishes, spicy dark chocolate, chocolate covered ginger. www.nataliemaclean.com</p>
<p>David Lawrason, 2022, 2023</p>	<p>On 2020 vintage: This off-dry red if not labeled thus, but I have come to expect it from the saperavi based reds of Georgia. It has very plummy/blackberry fruit with perfumed florals, herbal and chocolaty notes. It is medium-full bodied with the sweetness offset by firm acidity and moderate, dusty, crusty tannin. A bit earthy on the finish. The length is good to very good.</p> <p>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.</p> <p>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</p>



<p>Megha Jandhyala, 2022, 2023</p>	<p>On 2020 vintage: The saperavi grape is a teinturier variety, indigenous to Georgia. This example is ripe and fruity with notes of baked plums, plump, juicy blackberries, nutmeg, and cinnamon. A subtle earthy note sits in the background. The palate is off-dry, with fine, grainy tannins and juicy acids. I would pair this simple, but fairly balanced saperavi with Khachapuri Adjaruli, though it might also work well with slightly sweet and spicy sauces like shahi paneer.</p> <p>On 2019 vintage: Made from the saperavi grape (a teinturier variety that is indigenous to Georgia) this is a fruity, late harvest red with flavours of blackberry compôte and purple flowers. It is medium-dry with vibrant acidity and firm, fine-grained tannins. Length is very good. Pair it with an assortment of cheeses or with a blue cheese pizza. www.winealign.com</p>
<p>Michael Godel, 2021, 2022, 2023</p>	<p>On 2020 vintage: Yes, 8,000 years of winemaking indeed and where else but Georgia can lay such claim? Here with off-dry sweetness the saperavi gifts a balanced wine in which sweet fruit, sour acids and liquid chalky texture are all on board. Nothing out of place, perfect for traditional cuisine (think fresh cheese curds and sourdough) for a truly authentic experience. Drink 2022-2024.</p> <p>On 2019 vintage: Kindzmarauli as a reminder is a semi dry example from late harvested saperavi, a.k.a, the “painted” or “dyed” endemic red grape grown in the that sub-zone of Kakheti. This next vintage shows off a lovely structured chalkiness and with the extra grip it comes off just a bit more savoury and dry. Still a less than medium sweet red but really well balanced and very long. With the right herbed meats and grilled peppers with flatbreads this will really work the room. Drink 2022-2026.</p> <p>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</p>
<p>Sara d'Amato, 2016, 2021, 2022</p>	<p>On 2019 vintage: This sweet red made form the local saperavi grape is youthful in character pouring a luminous, inky purple colour. Rather candied with some pleasant peppery character and and a hint of savoury. Concentrated but not particularly heavy with good acidity to balance the sweetness.</p> <p>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.</p> <p>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</p>
<p>John Szabo, 2017, 2020</p>	<p>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.</p> <p>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</p>

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	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
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