



ALEXANDROV MUKUZANI BIO 2022



“Mukuzani” PDO Micro-Zone

Georgian Wine House, Kakheti, Georgia

Vintages # 41124 | 12.0 % alc./vol. | \$38.95 | Release: 12-Apr-2025

Organic



Controlled origin dry red crafted with minimal intervention from select organic indigenous Saperavi grapes grown in the best in Georgia for dry Saperavi, PDO Micro-Zone, Mukuzani village, Kakheti, eastern Georgia.

Typical for teinturier Saperavi dark ruby violet robe. Tones of sweet cherry and dark chocolate combined with notes of vanilla and spices. The juicy taste rich with fruit tones, and light overtones of black plum followed by a lingering aftertaste.

History:

The “Georgian Wine House” winery was founded in 1996 in the city of Gori and has 150 Ha vineyards in different PDO micro-zones. Georgian Wine House crafts traditional Georgian wines using modern technologies with minimal intervention.

Terroir:

“Mukuzani” PDO Micro-Zone is situated on the right bank of the Alazani River. A subtropical climate provides vineyards with a mild, wet winter and hot, moderately humid summer - ideal for ripening grapes to full sugar and phenolic maturity.



Vinification:

Bio Mukuzani embodies the essence of Georgian winemaking tradition combined with modern organic farming practices. Aged for over 1 year in Caucasian oak.

Variety: Saperavi 100% from Mukuzani Micro-Zone PDO

Residual sugar: 2 g/L

Serving suggestion and food pairing: Cellar or decant well and serve in a fine big bowl glass at 17°C with fine grilled dishes, game, dried fruits, roasted nuts, dark chocolate and aged cheeses.

