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Servicing Star Markets Locally



KONCHO ALAZANIS VALLEY, KAKHETI, 2016

Koncho & Co, Kakheti, Georgia

LCBO # 445742 | 11.5% alc./vol. | \$15.95 | Release: 20-Jul-2019

Georgian Winery that came first to Canada

"This is a medium sweet red from the indigenous saperavi grape, long made in this style. It has nicely generous plummy, floral notes quite similar to Cotes du Rhone. It is medium weight, with good acidity, moderate alcohol and a certain grapy freshness. There is mild tannin drying the finish. The length is very good. Quite well made, if simple. Chill a bit." (David Lawrason on 2015 vintage, www.winealign.com, 2018)

"A sweet and fruity Georgian red with the body and concentration of a Port (and with similar raisined flavours) but with relatively low alcohol. Juicy, very fruity with no real apparent oak. Made from the indigenous saperavi grape known for its inky colour and cool climate acidity. Quite pleasant and satisfying. Best served with bitter chocolate desserts." (Sara d'Amato on 2015 vintage, www.winealign.com, 2017)

Terroir:

Alazani wine takes its name from Alazani River, which forms part of the Georgian border with Azerbaijan in eastern Georgia, before flowing into the Kura River. As a result of the slightly warmer climate in the Alazani Valley, the grapes that grow there are sweeter than elsewhere in Georgia.

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 from the alluvial black-blue slate several meters deep.



Vinification:

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature (28°C) in stainless steel tanks. Wine is fermented using the cultured yeast strains.

Variety: Saperavi 100%. (unlike other brands that often add white grapes)

Residual Sugar: 31 g/L

Serving suggestion and food pairing: Serve at 14°C as an aperitif or with spicy Asian cuisine, elk with blueberry sauce, duck with traditional Georgian Tkemali (plum) sauce, pizzas and cold cuts. At the end of the good meal enjoy with moderately sweet desserts such as semi-sweet fruit pies and pastries.

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Featured in “Europe Less Travelled”



Traditional clay jugs, used for fermenting and storing wine in Georgia.

Georgia

LOCAL GRAPES: Saperavi, Rkatsiteli, Mtsvane

Situated between northeastern Turkey and southwestern Russia, the country of Georgia has an astonishingly long wine history. In fact, the most ancient archaeological evidence of wine consumption ever discovered was in Georgia, where Stone Age people bottled and purposefully aged wine in **ceramic storage jars**. While the earliest wines appear to have been made near the sea, today's wine scene is focused in the mountainous, and furthest inland, region of **Kakheti**, with its subtropical climate and mineral-rich soils. Wine is an integral part of Georgian life and culture, most particularly in the tradition of the **supra**: a festive or commemorative feast consisting of food, drink and impassioned toasts.



KONCHO SEMI-SWEET RED 2015

Alazanis Valley, Kakheti

Made from the Saperavi grape, this semi-sweet wine offers notes of plum, cherry, mulberry and mocha and shows good concentration and nicely balanced sweetness.

Medium-bodied & Fruity

445742 (M) 750 mL \$15.95

FOR COMPLETE TASTING NOTE AND TO ORDER ONLINE, SEE PAGE 48.