

Representing Star Producers Globally,



Servicing Star Markets Locally



UNITED STARS MUKUZANI

"Mukuzani" PDO Micro-Zone

Koncho & Co, Kakheti, Georgia

LCBO # 460501 | 13.0% alc./vol. | \$20.00

Oldest Georgian brand in Canada

Mukuzani is crafted in Mukuzani Micro-Zone, Gurdjaani area, Kakheti region, Georgia (Black Sea region) from indigenous Saperavi grapes.

Mukuzani wine is arguably the best ("the Prince of Georgian wines"), most recognised and easiest to understand dry red wine from Georgia.

"A spicy, maturing example of saperavi aged in local oak casks, with a wide range of old wood spice, leather, tree bark, dried earth, licorice, and a range of red fruit, red currant, raspberry and the like. The palate is fully dry, smooth and supple, with a bit of grip on the back end, and quite phenomenal length and complexity for \$16. Really sharp value, worth discovering to be sure."

Score – 90p (John Szabo, Wine Align'20)



WINE ALIGN

Vinification:

Best hand selected and hand-picked grapes of the vintage fermented at controlled temperatures with select yeast strains and then malolactic fermented. The wine is aged for minimum 1 year in Caucasian oak in underground cellars.

Variety: Saperavi 100%.

Residual sugar: 2 g/L

Serving suggestion and food pairing: Decant well and serve at 19°C. Can be enjoyed on its own, or as an excellent food companion, it compliments well traditional Georgian food including Kharcho lamb soup, goat dishes, barbequed pork, game meat, steaks, medium ripen cheeses including traditional goat cheeses and vegetable dishes.

John Szabo, Wine Align'20

90p

Craig Haynes, Jennifer Havers, Andrea Shapiro,

89p

Natalie MacLean.com

Natalie MacLean '20

88p & Best Value

Decanter Asia Wine Award '17

Silver

Mundus vini '17

Silver

Natalie MacLean '17

Best Value



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CANADIAN ACCOLADES

Natalie Maclean'20	 <p>A full-bodied, smooth Georgian red wine made from Saperavi which is the country's classic grape. Aromas of dark fruit and toasty oak. Pair with grilled meats. Mukuzani Dry food pairings: traditional Georgian food including Kharcho lamb soup, goat dishes, barbequed pork, game meat, steaks, medium ripened cheeses including traditional goat cheeses and vegetable dishes. (88)</p>
John Szabo'20	<p>A spicy, maturing example of saperavi aged in local oak casks, with a wide range of old wood spice, leather, tree bark, dried earth, licorice, and a range of red fruit, red currant, raspberry and the like. The palate is fully dry, smooth and supple, with a bit of grip on the back end, and quite phenomenal length and complexity for \$16. Really sharp value, worth discovering to be sure. Tasted October 2020. (90)</p>
Craig Haynes'20	<p>This wine opened with an energetic nose of candied red fruit as well as sweet scented dried herbs that introduced a medium bodied palate marked by supple tannins, plenty of flavourful sweet red fruit notes as well as hints of cracked white pepper and leather. Koncho Winery crafted this red from Saperavi, a dark skinned with pink flesh varietal indigenous to the Republic of Georgia, and matured it for over 12 months in Caucasian oak. Drink now. Enjoy. (89)</p>
Jennifer Havers'20	<p>Lovely and vibrant. This wine is made from Saperavi which is a grape indigenous to Georgia. Aromas of cranberry, red cherry and a hint of candied strawberry as well as hints of spicy smoke. Medium bodied, with ripe, rounded berry notes, and a hint of peppery spice on the finish. Enjoy with slow roasted or braised meats. (89)</p>
Andrea Shapiro'20	<p>The locally grown Saperavi grape, originated in the Kakheti region of Georgia, and is itself, quite unique. The fleshy part of this grape contains a rich, vibrant red colour. This well priced, Georgian wine made by Koncho Winery and produced by United Stars is a deep ruby colour with dynamic aromas of black cherries, dark plums, chocolate and a hint of earthy truffles. Flavours show cooked strawberries and red fruit, alongside elements of stony salty minerals and smoky heat lingering tastefully into the back. Acidity balances brightly against silky, demure tannins and a well balanced, dry, medium body. This will drink well on its own or as an accompaniment to barbecued pork, lamb or steak. Enjoy! (89)</p>
Michael Godel'20	<p>Known as "the Prince of Georgian wines," Kuzani is 100 per cent saperavi out of the Mukuzani sub-zone in Gurdjaani within the Georgian region of Kakheti. In varietal terms there is no doubt that this does what should, could and must to represent. Earthy cherry scents, chewy to lathery red fruit and sparkling acidity. Very proper. Drink 2020-2023. Tasted October 2020. (88)</p>
Jane Staples'20	<p>This dry red wine is crafted from Georgia's indigenous Saperavi grape varietal, grown in the Kakheti region. The nose opens with ripe dark cherry and blackberry aromas, followed by a palate giving dark berry, vanilla, oak and smoke, with grippy tannins. I'd serve this with game, roast duck or spicy barbequed ribs. Decant 1 hour before serving. (88)</p>
Molly Amoli Shinhat'20	<p>With a red plum nose and a strawberry note, its nose has a whisper of smoke. On the palate, its silky, velvety tannins complement robust acidity... It's made of the indigenous grape, Saperavi, and this 2015 is a deep ruby, juicy, medium-bodied, fruity wine. This wine was aged for one year in Caucasian oak. Together, the indigenous varietal and the use of this highly unusual oak - Caucasian (usually, it's American or French) - make for both a really unexpected and frankly, quite delightful value wine...</p>

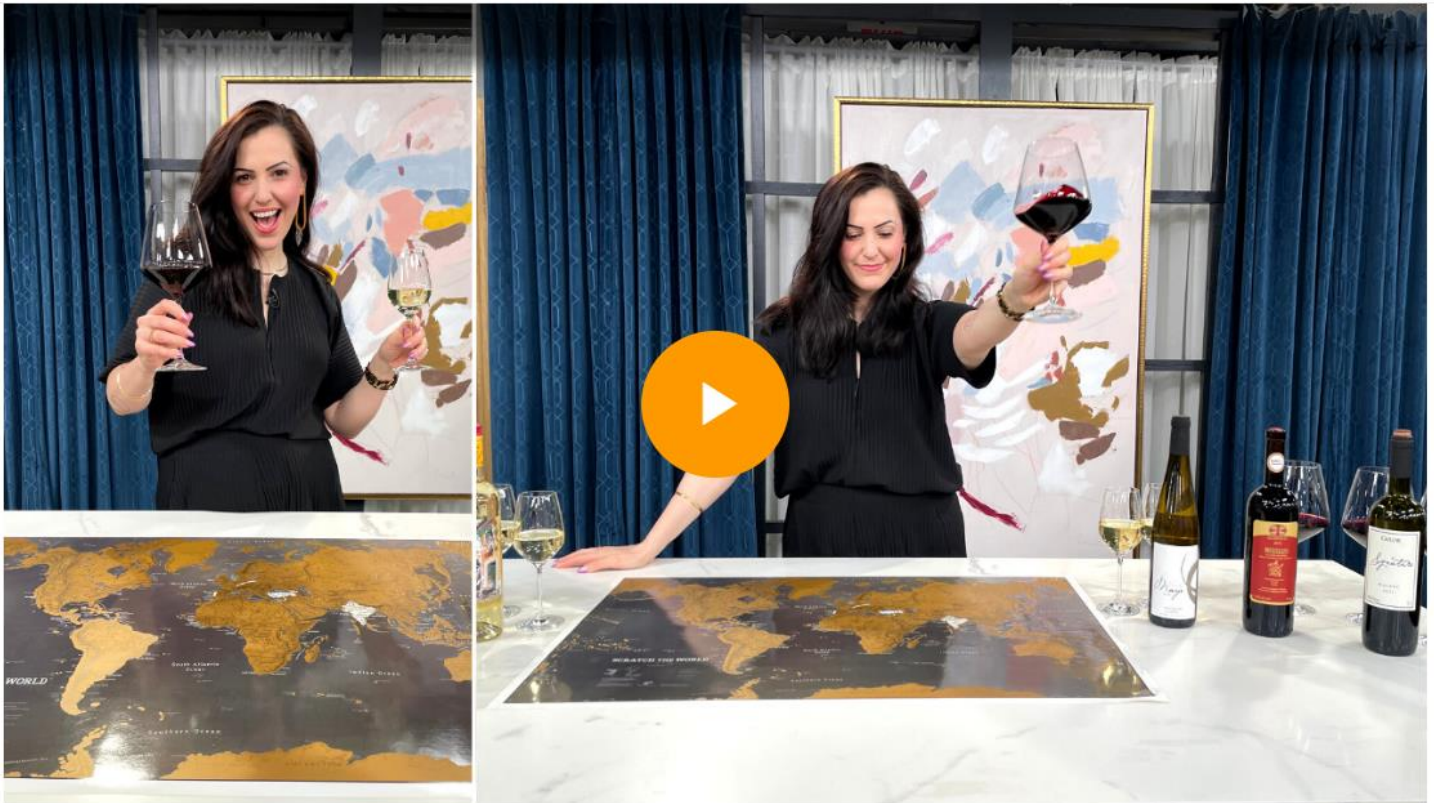
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	<i>A great sipper, pair with contemplation of how and where wine began. This wine also pairs with game and soft cheeses.</i>
Steve Thurlow'18	<i>There is some elegance showing in the 2014 vintage with the ripe fruit aromas and flavours nicely integrated with oak. Expect fragrant blackberry fruit with subtle vanilla and oak spice plus some floral notes. It is midweight and dry with a lingering finish. Quite classy and age-worthy. Another year or two of bottle age will allow more complexity to develop and for the tannin to better integrate. Best 2020 to 2024. If drinking now decant for an hour or so. Try with a steak. (88)</i>

5 underrated wine regions around the world



Sommelier Renee Sferrazza unlocks a world of hidden wine gems with a lesson on underrated wines from around the world. "There is so much more going on — and we're going to dive into some of those unknown regions."