



## UNITED STARS ALAZANIS VALLEY

Koncho & Co, Kakheti, Georgia

LCBO # 460519 | 11.5% alc./vol. | \$16.00



### Oldest Georgian brand in Canada

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. This wine specifically is 100% Saperavi based and is a fantastic value as its grapes mostly come from prestigious Kindzmarauli Micro-Zone famous with its black slate alluvial soils.

*“Terrific Turkey Wine. A full-bodied, smooth, Georgian red wine made from 100% local Saperavi grapes. Fleshy ripe plums and berries on the nose. Although this wine is medium sweet, the fruit flavours and acidity balance nicely. Pair with this your cranberry sauce and turkey dinner.” (Natalie MacLean.com, 2023)*



#### 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%

**Residual sugar:** 32 g/L

**Serving suggestion and food pairing:** Serve at 11°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.

**Jane Staples, Natalie MacLean.com'20 89p**

**David Lawrason, Wine Align'20 89p**





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## CANADIAN ACCOLADES

Natalie Maclean'23	<p>A full-bodied, smooth, Georgian red wine made from 100% local Saperavi grapes. Fleshy ripe plums and berries on the nose. Although this wine is medium sweet, the fruit flavours and acidity balance nicely. Pair with this your cranberry sauce and turkey dinner.</p> <p>Food pairings: roast goat shoulder with green beans and shallot and lemon dressing, venison curry, bison burgers. <b>(87)</b></p>
David Lawrason'20	<p>Made from the local saperavi grape this is a semi-sweet red with pretty, floral nose of red rose, plum and gentle spice. It is medium-full bodied, notably sweet as advertised on the label and actually quite well balanced. There is decent acidity and a tweak of drying tannin on the finish that is welcomed. I like this wine, although want to pic your spots to enjoy it. Tasted October 2020. <b>(89)</b></p>
Jane Staples'20	<p>Made from Georgia's indigenous Saperavi grape varietal, this is a semi-sweet wine with ripe dark berry aromas- strawberries, blueberries and cherries – and a smooth, well-balanced fruity palate with polished tannins. Very pleasant overall, to pair with spicy curries or to sip after dinner with crisp shortbread cookies. <b>(89)</b></p>
Michael Godel'20	<p>An off-dry (hence semi-sweet) red from the Alazanis Valley in Georgia's Kakheti region. Alluvial soils with the presence of calcium carbonate and good (400+m) of altitude help characterize a very characterful wine. Alternates with agility and switcharoo capability between the sweet and savoury tenses. Gaumarjos. Drink 2020-2022. Tasted October 2020. <b>(88)</b></p>
John Szabo'20	<p>A pure, semi-dry saperavi in the traditional Georgian style (one of them, in any case), the nose is quite pretty and floral with rose petals leading, also lilies and purple lilacs, alongside red fruit, candied pomegranate and red currant. The palate is supple and soft, off-dry as advertised, with good length. A solid, well-made wine in the category, no sweeter really than so many cheap commercial reds, and offering a far more authentic experience. Tasted October 2020. <b>(88)</b></p>
Craig Haynes'20	<p>A gorgeous, bright purple - ruby hue and vibrant candied red fruit aromas defined this creation from the Republic of Georgia's Kakheti region. Medium bodied with supple tannins, this red was crafted with Saperavi, a dark skinned with pink flesh varietal indigenous to the Republic of Georgia. Pair with hearty spiced meat dishes. Enjoy. <b>(87)</b></p>
Jennifer Havers'20	<p>This wine is made from Saperavi, a grape indigenous to Georgia. Aromas of red raspberry and cherry and a hint of candied strawberry. Medium bodied and smooth, with light tannins, tart and fresh berry notes, and a hint of white pepper and candied fruit. Enjoy with rich meat or game dishes. <b>(87)</b></p>
Andrea Shapiro'20	<p>Made from the Saperavi grape, grown in the Alazani Valley of Kakheti, Georgia. This region has a warmer climate and thereby bestows the grapes with added, delectable sweetness which is intently reflected in this wine. Shimmering ruby coloured in the glass with garnet tones throughout. Intriguing elements of dark cherries, blossoms and spicy, earthy, fig and plum chutney notes. Fine and flavourful with a splash of blood orange citrus lingering into the finish. A fine pairing with soft cheeses, and light desserts, or on its own as an after dinner sipper.</p>
Molly Amoli Shinhat'20	<p>Made with indigenous Saperavi grapes, grown in the Alazani Valley in the Kakheti region, this wine is a lush, deep ruby colour. On the palate, it's a perfect homage to red fruit - raspberry, strawberry, red currant, cranberry, and stewed fruit. With high acidity and medium tannins, it shows a slight tartness... Wines this sweet pair well with dessert. In this case, fruit, red fruit in particular - a cranberry, strawberry or raspberry tart or flan? - or dark chocolate. On second thought, why not both?</p>