



Most selling Premium Georgian wine in Ontario

Mildiani Kindzmarauli Ceramic 2017

“Kindzmarauli” PDO Micro-Zone

Tsinandali Old Cellar Ltd., Kakheti, Georgia

eCommerce # 590512 | 12.0% alc./vol. | \$37.95 *subject to change

Appellation controlled red semi-sweet wine, produced from hand selected Saperavi grapes grown in Kindzmarauli PDO Micro-Zone of Kakheti region. This wine boasts complex fruit notes of dried cherry and blackberry. Dense taste and velvety tannins are gently harmonized by natural sweetness.

Terroir:

The "Mildiani" was created in 1991 by brothers Mildiani in Tsinandali region. New modern wine cellar in the region of Gurdjaani was built and then expanded in ~2004, new vineyards were acquired in different zones of viticulture. Nowadays, winery owns 100 Ha of prime vineyards.

Kindzmarauli Specific Viticulture area- PDO Micro-Zone, south facing bank of Alazani river, Kakheti region, Georgia (Black Sea region), where the winery has own vineyards is distinguished by exceptional terroir and alluvial black slate pebbles soil several meters deep. Climate is moderate continental. Hand-selected/picked ripe healthy select bunches.



Vinification:

Soft de-stemming and crushing is followed by fermentation at controlled temperature ~25°C in stainless steel tanks. After 5-7 days of maceration fermentation is stopped by cooling, to retain the natural sweetness and freshness. Afterwards wine is kept ~0°C, before bottling.

Variety: Saperavi 100%

Residual Sugar: 45 g/L

Serving suggestion and food pairing: Serve at ~14°C. Can be served as an aperitif or with roasted meats and traditional Sulguni salted cheese. Increasingly popular with Asian dishes. Makes a light dessert itself. Excellent companion to cherry pie and fruit jelly.

