



MUKUZANI, KAKHETI 2018

“Mukuzani” PDO Micro-Zone

“Vaziani Company” LTD, Kakheti, Georgia

LCBO # 617548 | 13.6% alc./vol. | \$18.95 | Release: 11-Dec-2021

“A stylish Saperavi, offering elegant red fruit character as well as attractive oak influences. Saperavi is a dark skinned grape varietal indigenous to the Republic of Georgia. The bright ruby hues were eye-catching in my glass. From these hues emerged aromas and flavours of candied cherry and raspberry delicately mingled with earthiness and wood smoke. The palate was dry, medium bodied with silky tannins...”

Score - 89p (NatalieMacLean.com, 2020)

Appellation controlled red wine from Mukuzani PDO Micro-Zone of Kakheti region is characterized with dark ruby coloured, sharply expressed varietal aromas, ripe forest fruit soft bouquet, in which is excreted raspberry tones. On the taste wine is harmony, soft and velvety, that is a perfect balanced with tannins.

History & Terroir:

Vaziani was founded in 1982 and modernized in 2012. Vaziani is the owner of 120 hectares of vineyards in Kakheti, in the center of Telavi.

Peacock is the symbol of the winery. According to a legend, French writer Alexandre Dumas, compared the opening of the peacock’s tail to the taste sensations of Georgian wine: *“It opens up slowly and gently, you feel dazzling and pleasurable sensation and you want the feeling to last.”*

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Vinification:

Fermentation at controlled temperature ~25°C in stainless steel tanks. After ~13 days of maceration, wine racked clean and transferred for malolactic fermentation. ~9 month of aging in French oak and complemented by maturation in stainless steel tanks and bottles.

Variety: Saperavi 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 18°C with beef, lamb, pork and ripe cheese.

Michael Godel, WineAlign’20

90p

Craig Haynes, NatalieMacLean.com’20

89p