



**Sells up to
200cs/week.**

**Most selling
Premium Georgian
wine in Ontario**

Mildiani Kindzmarauli Red Semi Sweet

“Kindzmarauli” PDO Micro-Zone

Tsinandali Old Cellar Ltd., Kakheti, Georgia

LCBO # 682781 | 12.0% alc./vol. | \$19.95

“Vintage after vintage, this soft, ripe, quite intense semi-sweet wine never fails to impress. Plentiful plum, berry jam and sweet cranberry make it an easy match for mature cheeses, dried fruit and roasted nuts, but it will also delight when paired with grilled duck with a rich cherry or plum sauce.” (Vintages Magazine, 2023)

Appellation controlled red semi-sweet wine, produced from specially selected Saperavi grapes grown in Kindzmarauli village PDO Micro-Zone, Kakheti. Generously displays layered complex aroma with notes of dried cherry and candied black fruits. Velvety and dense structure is nicely harmonized with natural sweetness.

Terroir:

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: 43 g/L

Serving suggestion and food pairing: Serve it chilled to 12°C on its own as an aperitif or as an exquisite desert. Shines with spicy or sweet and sour dishes of Asian and Fusion style and also with gently sweetened deserts.

David Lawrason, WineAlign'23

89p

Megha Jandhyala, Sara d'Amato, Michael Godel WineAlign'23

88p





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CANADIAN ACCOLADES

<p>David Lawrason, 2021, 2022, 2023</p>	<p>On 2020 vintage: This is an off-dry red based on Georgia's saperavi grape. It has a generous, soft and ripe nose of plummy, raspberry fruit, lilac and white chocolate. Very pretty. And it is very smooth, semi-sweet and polished. It is really very well made and balanced with fine tannin. The length is very good as well. Chill a bit and consider for mellow, after dinner situations' lightly chilled.</p> <p>On 2019 vintage: This pours luminous purple-ruby. The nose soft and fairly generous with candied blackberry, turkish delight and some earthiness. There is some peony-like florality as well. It is medium sweet offset by firm, straight arrow acidity, moderate alcohol (12%) and some fine tannin. The earthy notes persists on the finish. The length is very good.</p> <p>On 2018 vintage: This is an semi-sweet red from the Kindzmarauli sub-region of the Kaheti Valley. It has very ripe, floral (peony) and plummy/berry and confected marzipan on the nose. It is medium weight, medium sweet but balanced by good acidity and some chalky tannin. The length is very good. www.winealign.com</p>
<p>Megha Jandhyala, 2023</p>	<p>On 2020 vintage: The saperavi grape is a teinturier variety indigenous to Georgia. This example from Kakheti is ripe, fruit-forward, and sweet, brimming with notes of baked plums and candied cherries and blackberries, lightly dusted with pepper. The palate is thick, almost syrupy, with fine, grainy tannins and lively acids. Length is very good. In all, a well-balanced, flavourful saperavi that I would like to try with traditional Georgian food like some cheesy khachapuri adjaruli. www.winealign.com</p>
<p>Sara d'Amato, 2023</p>	<p>On 2020 vintage: A smooth, generous, Kakheti-grown saperavi that features a wealth of gently ripened black fruit, confected cherry, and milk chocolate. Full-bodied and medium-sweet with silky tannins and generous length. Well-made with great varietal typicity. Pair with venison or ripe cheeses. www.winealign.com</p>
<p>Michael Godel, 2021, 2023</p>	<p>On 2020 vintage: Consistently crafted in the parochial off-dry way for saperavi out of Kakheti and so useful as a match for cured meats, cheeses and soft breads. The flavours are like sweet dark berries with just the ever so slightest pickling feeling thus the wish for charcuterie and sharp cheese. Traditional and clean, appealing to those who know and want things just right. Definitely an upscale version of this semi-sweet red. Drink 2023-2024.</p> <p>On 2018 vintage: A semi-sweet red from Georgia's Kakheti Region made with the local signature red grape variety saperavi and hailed as the top selling Premium Georgian wine in Ontario. The market that loves this wine loves this style and it's not nearly as sweet as you might think. Aromatic and idiosyncratic yes but surely not a glass of pure confection. Correct and balanced, silky and full of tang notable berries. A glass with some ground meat mixed with onion, garlic, herbs and plenty of spice, formed on skewers and grilled over charcoal should do the trick. www.winealign.com</p>



<p>John Szabo, 2022</p>	<p>On 2019 vintage: A ripe and fragrant saperavi, with old furniture (polish) and dried plum aromatics, off-dry as advertised, fleshy and bitter-sweet, appealing so. Length and depth are very good in the price category. A regional specialty, successful. www.winealign.com</p>
<p>Natalie MacLean, 2020, 2022, 2023</p>	<p>On 2020 vintage: From Tsinandali Old Cellar in Georgia, Kakheti Mildiani Kindzmarauli 2020 is a semi-sweet red wine made from the Saperavi grape. The wine is fresh and intense with aromas and flavours of ripe dark plum, berry compote and red currant supple and concentrated on the palate. Enjoy with roasted nuts, chocolate tiles studded with dried berry fruit, or with roast duck accompanied with a dollop of cherry compote.</p> <p>On 2019 vintage: From Tsinandali Old Cellar in Georgia, Mildiani 2019 Saperavi is a semi-sweet red wine made from Georgia's flagship red wine grape, Saperavi. Softly sweet with intense flavours of ripe dark plum, dark berry compote and red berry jam, this is a beautifully balanced, versatile and easy-going red wine with great acidity for mildly spiced dishes, mature cheeses and dark chocolate studded with dried blueberry or cranberry fruit.</p> <p>On 2016 vintage: A full-bodied, semi-sweet red wine with dark red fruit notes. Perfect for spicy Indian cuisine.</p> <p>Kindzmarauli Semi-Sweet Red food pairings: beef curry, dark chocolate terrine, sweet and sour pork chops. www.nataliemaclean.com</p>
<p>Craig Haynes, 2020</p>	<p>On 2016 vintage: Showing beautiful purply hues, the experience opened with shy candied red berry aromas. On the medium bodied palate, the flavours featured red berries and cherries framed with silky tannins. This is a naturally semi-sweet red wine crafted from Saperavi grapes grown in the Republic of Georgia's Kindzmarauli appellation. Enhance this experience by serving this semi-sweet creation with dark chocolate. Enjoy. www.nataliemaclean.com</p>