

CHÂTEAU MUKHRANI



RKATSITELI

[kaht-sih-tell-ee]

Vineyard & Grapes:

100% Château Mukhrani grapes. All manually treated for pruning and canopy management. Crop size is also controlled by pruning and, if needed, by so called "Green Harvest". Vineyards are adjacent to the winery. The grapes are crushed within 7 to 12 minutes of being manually picked.

Vinification:

Grapes are transferred into vibrating reception bins and then moved on a gentle conveyor belt to the crusher. Destemming and immediate chilling of the must at 5 to 6°C while transferring for de-juicing or skin maceration under strict inert gas ambient with in-line injection as well as inert conditions in the tank space. Free run separation and juice settling under a temperature controlled environment. Decantation. Fermentation of clear juice at 14 to 15°C using only selected yeast species. Elevage by means of «sur lie». Style balance and preparation for bottling.



The colour of straw with a green tinge. Bouquet of golden plums and white mulberry elegantly blended with tropical overtones. Lively fresh taste, impressive mulberry and citrus fruit with a refreshing acidity. Soft and plentiful body. Excellent expressed vinosity.



Rkatsiteli is Georgia's endemic and unique white varietal which has proven itself through the centuries and has always been delivering refreshing and memorable wines.



This wine is best enjoyed with poultry and fish. It is charming with crisp salads.

Best enjoyed at about 10-12°C

Item Code: MUR750

PPack Size: (6 x 750ml)

ABV: 13%

UPPC: 080368 470097