

CHÂTEAU MUKHRANI



SAPERAVI

[sah-pah-rah-vee]

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, fermentation using cultured yeast species and/or wild fermentation all under strict temperature control at about 22-24°C. Extraction using pump-over, delestage and punching (for small batches). Oxygenation of ferments. Pressing on membrane and/or basket presses. 15 to 25% pressings join back to the free run. MLF done only after 7 to 8 months from finishing alcoholic fermentation for the purpose to polymerize tannins and balance the body. Individual wines are blended to the final style and 20% of the blend goes into French, American and Caucasian oak barrels. Once mature enough, wine from the barrels joins its other part and only then is prepared for bottling.



Colour of opulent ruby. Bouquet of black mulberry, blackberry and cherry. Palate echoes with soft oak. Exuberant, yet velvety tannins are well balanced within the entire structure. The wine has excellent expressed vinosity.



Saperavi is Georgia's endemic varietal and has all the noble characteristics making it one of the world's most outstanding red wines. Saperavi is a rich, fruity wine of bountiful body and great vinosity.



Both red meat and game fried, grilled or stewed with spices. Excellent with mature cheeses of different styles.

Best enjoyed at about 14-17°C after sufficient contact with air

Item Code: MUS750

PPack Size: (6 x 750ml)

ABV: 13.5%

UPPC: 080368 47001¹

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