

CHONGURI

Song of the Vineyard

MUKUZANI 2022 DISCOVERY COLLECTION

Grape Variety

100% Saperavi, the signature red grape of Georgia.

Vineyard

Mukuzani is a designation of origin in Kakheti, on the right bank of the Alazani River. It is located within the Gurjaani municipality. The micro-zone takes in 10 villages of which Mukuzani is one. Viticulture has existed in this area since ancient times. The vineyards are placed at an altitude between 1,150 and 2,300 feet. Soils vary from alluvial sediments to loam and clay. There are numerous requirements which must be met in terms of how vines are cultivated as well as limits on yields of grapes.

Winemaking

The grapes are crushed and destemmed and run into stainless steel tanks for fermentation. The wine is then transferred to French oak barrels and matured for a period of at least nine months. It is the only Chonguri wine to be aged in wood.

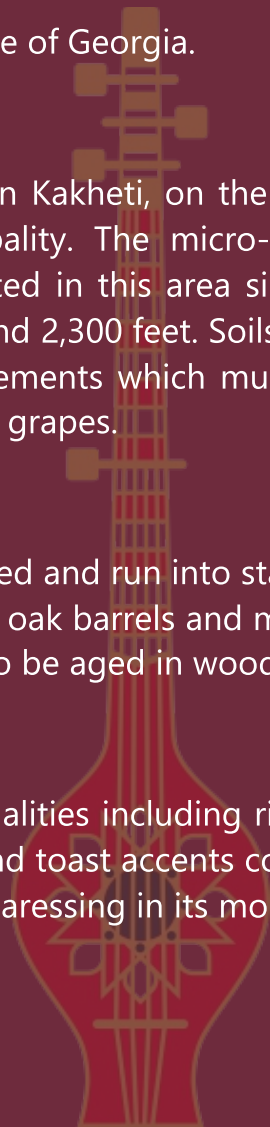
Tasting Note

Mukuzani possesses beautiful fruit qualities including ripe black cherry and black plum along with a note of black pepper. Vanilla and toast accents complete the taste impression. It is well-endowed and richly flavored, dry yet caressing in its mouthfeel. Mukuzani is considered one of the flagship red wines of Georgia.

Chemical Analysis

Alcohol: 13%

Residual Sugar: less than 0.2% (*completely dry*)



***Chonguri Discovery and Heritage Collection wines are sold in eco-friendly packaging:
Lighter-weight glass bottles with taint-free Diam corks, and bio-based capsules
made with sugar cane and water-based inks.***