

Agrida Mukuzani 2020

100% Saperavi

Mukuzani, Kakheti, Georgia
Alcohol: 13%

Profile

Beautiful ruby colour in the glass with very nice aromas of various berries like blackberry, blueberry pie, black plums and some nice crumble and hints of baking spices on the nose. It is a medium-light bodied with balanced acidity.

Terroir

Mukuzani is a red dry wine of protected designation of origin (PDO), made from Saperavi grapes grown in the Mukuzani micro viticulture area of Kakheti region. The appellation is located on the right bank of river Alazani, on the North-Eastern slopes of Tsiv-Gombori Range (region of Kakheti). The vineyards are located 300-750 meters above sea level. The climate is moderately humid, with hot summers and moderately cold winters. Mukuzani is distinct from the other wines made from the Saperavi grapes, it has better aging potential, a deep red color with a soft smoky scent of oak and berry. As a result of its longer aging, Mukuzani has more complexity than the other wines made from Saperavi grapes.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: Fermentation and maceration take place in stainless steel tanks at a controlled temperature for 2 months.

Ageing: 5 months ageing in french oak barrel (3 years old barrels)

Tasting notes

Blueberry | black plum | crumble | Blackberry | Baking Spices

Tips

Serving Temperature: 14° - 16°C

Decanting: None

Food pairing: Grilled meat- Lamb - Roasted vegetables - Goat cheese

When to drink: between now and 2032

