

CHÂTEAU MUKHRANI



FINE WINE OF GEORGIA

SAPERAVI

საფერავი

2007

VINEYARD & GRAPES: 100% OF CHATEAU MUKHRANI VINEYARDS. ALL MANUALLY TREATED FOR PRUNING AND CANOPY MANAGEMENT. CROP SIZE IS ALSO CONTROLLED BY PRUNING AND IF NEEDED BY SO CALLED "GREEN HARVEST". THE VINEYARD IS ADJACENT TO THE WINERY AND THE CROP IS MANUALLY PICKED WITHIN 7 TO 12 MINUTES BEFORE BEING CRUSHED.

YIELD: AVERAGE 6-7 T/HA, EQUIVALENT TO 45-50 HL/HA

METHOD OF HARVEST:
SELECTIVE HAND PICKING TO REACH THE HIGHEST QUALITY OF FRUIT

VINIFICATION:
GRAPES DELIVERED INTO VIBRATING RECEPTION BINS WITH EXTREMELY GENTLE TRAVEL MACHINES TO THE CRUSHER. DE-STEMMING, FERMENTATION USING CULTURED YEAST SPECIES AND/OR WILD FERMENTATION ALL UNDER STRICT TEMPERATURE CONTROL AT ABOUT 22-26°C, EXTRACTION USING PUMP-OVER AND PUNCHING (FOR SMALL BATCHES). PRESSING ON MEMBRANE PRESSES. 15 TO 25% PRESSINGS FOR THE PURPOSE TO POLYMERIZE TANNINS AND BALANCE THE BODY. INDIVIDUAL WINES ARE BLENDED TO 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. FILTRATION AS COURSE AS POSSIBLE WITH REGARDS TO THE WINE AND THE VINTAGE SPECIFICS TO RETAIN THE UNIQUE VARIETAL CHARACTERISTICS. BOTTLING IS DONE UNDER HIGHEST STANDARDS PROTECTING THE WINE FROM ANY POSSIBLE HAZARDS.



THE CHATEAU MUKHRANI SAPERAVI 2007 HAS EXCELLENT VINOSITY. WITH FLAVOURS RANGING FROM BLACK MULBERRY THROUGH TO BLACKBERRY AND CHERRY, THIS OPULENT RUBY COLOURED WINE EXUDES A SOFT OAK PALATE WITH VELVETY TANNINS.



SAPERAVI IS A GRAPE NATIVE TO GEORGIA, WHERE IT IS USED TO MAKE MANY OF THE REGIONS DISTINCTIVE WINES. ITS RICH, FRUITY AND BOUNTIFUL BODY GIVES THE WINE NOBLE CHARACTERISTICS, MAKING IT ONE OF THE WORLD'S MOST OUTSTANDING RED WINES.



BEST ENJOYED AT 14°C-15°C

ALCOHOL 12.5%

