



DESCRIPTION

Mild sweetness of yellow and white stone fruits, some apple, pear and bit of apricot. Fresh and crispy minerality with long and memorable aftertaste with notable minerality on the finish. Goruli Mtsvane is a unique and rare Georgian endemic white-grape variety from the Kartli region. This grape variety has great potential of delivering refreshing and remarkable wines with great aging potential.

VINIFICATION

Harvest reception with a modern grape selection system for ensuring that only the best ripened and healthy grapes come to Château Mukhrani wines. Transport of the crushed grapes into the presses. Soft de-juicing of the must in pneumatic membrane press, juice settling and clarification at 4°C. Decantation of clear juice and transfer to fermentation vessel Stainless steel. Natural fermentation under temperature control at 16°C. After the end of the fermentation, decantation of wine off gross lees. Processing "batonnage sur lies" (stirring up) of fine lees for 6 months, Maturation of the wine on fine lees for 11 months.

UNIQUE SELLING POINTS

- Goruli Mtsvane is an endemic white-grape from Kartli. Organic viticulture 100% from own vineyards.
- Premium with Chateau Concept.
- Limited production.

ADDITIONAL INFORMATION

Grape variety: Goruli Mtsvane, Chinuri
Country: Georgia
Category: Wine
Flavor profile: Elegant, Fresh, Fruity