

# CHÂTEAU MUKHRANI



## GORULI MTSVANE

[goh-roo-lee mahts-vah-nee]

### 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 and immediate chilling of the must at 5 to 6°C while transferring for de-juicing or skin maceration under strict inert gas ambient with in-line injection as well as inert conditions in the tank space. Free run separation and juice settling under a temperature controlled environment. Decantation. Fermentation of clear juice at 14 to 15°C using only selected yeast species. Elevage by means of «sur lie». Style balance and preparation for bottling.



Colour is green to light yellow straw. The bouquet is rich with white and yellow plum fruit blended with citrus. Palate is softly fruity with alive and refreshing acidity. Excellent expressed vinosity, common to all Georgian wines, brings all the characteristics out to the full.



Goruli Mtsvane is Georgia's endemic and unique white varietal which has proven itself through the centuries and has always been delivering refreshing and memorable wines.



This wine is best enjoyed with poultry and fish. It is charming with crisp salads. It is also excellent as an aperitif.

Best enjoyed at about 10-12°C

**Item Code:** MUG750

**Pack Size:** (6 x 750ml)

**ABV:** 12.5%

**UPC:** °80368 47008<sup>1</sup>