



Kapistoni 2022 Mukhamtsvane



Varietal: 100% Mukhamtsvane

Appearance:

Medium dark amber color. Clear appearance.

Bouquet

Mukhamtsvane has multi-layered aromas of ripe apple, ripe pear, white and yellow plum and grated orange peels. Secondary layers of fresh walnuts, vanilla oak and honey are accompanied by fruity and floral aromas.

Palate

Fruity and floral dry tannin structure with a long lasting stone fruits finish. Present in the palate are notes of walnuts, vanilla oak and summer fruit.

Acidity (g/l): 4.5

Residual Sugar (g/l): 1.8

Alcohol: 13%

Vinification

Skin contact alcoholic fermentation lasts 7-10 days.

Secondary fermentation process lasts for 15 days (Malolactic).

A natural filtration process is manually conducted to separate skins and residue during this 6 months period. Each time, the wine is placed into a different Qvevri to continue fermenting. After alcoholic and malolactic fermentation, the wine continues to mature in the Qvevri for 6 additional months.

Harvest Area:

Kareli Region in Central Karli, Georgia. 750 meters ASL.

Winemaker:

Niko Chochishvili