

MUKUZANI (AOC) მუკუზანი (Appellation Origin Controlled Wine)

(red,dry)

Grapes: 100% Saperavi

Area: micro zone of Mukuzani: (Kakheti region, Gurjaani municipality, on the right bank of longitude gorge of the River Alazani, on the North-Eastern slopes of Tsvi-Gombori Range.)

Soil Type: **brown and loamy, with a high content of calcium carbonate.**

Climate: continental, mild winter and hot summer, moderate amount of precipitations

altitude: 350-700 m above sea level.

Slope: slightly or moderately inclined slopes and trails with a slightly wavy surface that becomes flat towards the northeast direction.

Yield: **10 tonnes/ha**

System: (two-sided guyot.) Distance between the rows in the vineyards – 1-3 m; Distance between the vines in the row – 0.8-1.5 m; Height of stem – 60-90 cm; Shape of pruning – one-sided or Georgian two-sided or free

Harvest: late September- early October

Gradation: 13,5%

Temperature: served at 18°

Size: 0,75l

Production: **300-400K** bottles/year

"Mukuzani" wine micro-zone is located in the Kakheti region of Georgia, on the right bank of the River Alazani, stretching along the Tsvi-Gombori Range foothills. The vineyards are situated on 350-700 m above sea level. *The climate is moderately humid continental with hot summers and mild winters. Westerly winds and Caucasus glaciers shape its unique climate, offering ideal conditions for viticulture (except during summer's lower rainfall, requiring irrigation.)*

Mukuzani area features predominantly brown soils, with both alluvial and deluvial variations. These soils are moderately thick (with low humus content), but offer good drainage due to their structure and moderately alkaline nature. This, combined with the sunlight exposure and climate, contributes to cultivation of high-quality saperavi grapes.

Vinification

grapes are harvested at peak ripeness (late September / early October), destemmed and crushed. The must undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks (25-28°C). Following alcoholic fermentation, the wine undergoes malolactic fermentation. The wine is then transferred to **the French** oak barrels (225 l) for maturation for **6-8 months**.

The winemaker comment

Badagoni's Mukuzani showcases the winery's dedication to quality, regardless of production volume. This wine presents itself with marked acidity and freshness and a beautiful balance on both the nose and the palate. Here the structure complements the saperavi's inherent charm and flavor. The bouquet is a delightful mix of lively red berries and black cherries, accented by hints of tobacco, chocolate, and black pepper. Silky tannins, a persistent freshness, and a harmonious finish complete this enjoyable drinking experience.

Mukuzani: A Legacy of Quality and Distinction

Mukuzani's viticulture boasts a long and distinguished history, dating back to ancient times. The 19th century saw advancements with the Chavchavadze estate, followed by accelerated modernization in the 1880s and scientific research in the 20th century.

Through attention to detail and commitment to quality, Badagoni's Mukuzani wine has emerged as a leading force in popularizing this iconic Georgian red. Year after year, it receives prestigious awards and recognition on local and international stages, including recent gold medals at esteemed competitions like Mundus Vini (Germany, 2024) and Mondial des Vins Extrêmes (Italy, 2023).

*** General info about mukuzani:

The micro-zone includes the villages: Chumlaki, Akhasheni, Zegaani, Mukuzani, Velistsikhe, Vazisubani, Shashiani, Kalauri, Vachnadziani and Kakhipari, till the channel of the River Alazani.

(Badagoni owns 11ha vineyards near the village Velistsikhe + იბარებს ყურძენს მოსახლეობისგან)