



Teliani Valley

Mukuzani (moo-koo-zah-nee)

REGION: Georgia / Mukuzani / Kakheti

Teliani Valley has the longest tenure of Georgian wines in the US market. Teliani Valley makes wines from Georgian varietals with broad appeal to the US market and exceptional QPR. This Mukuzani is 100% Saperavi (pronounced saw-pear-ah-vee) grapes sourced from the PDO (Protected District of Origin) Mukuzani in the Kakheti appellation. Saperavi is a shockingly good varietal and the most grown red grape in Georgia. The Teliani Mukuzani wine sees nine months of oak barrel aging but mostly second use oak. This wine was one of the first Georgian wines to be rated in the US and received 88 points on Wine Spectator (2006 vintage.)

TASTING NOTES

A complex aroma followed by fresh sour cherry on the front moving into spicy oak, black pepper and earthy tones finishing with firm tannins.

FOOD PAIRING

Lamb, Steaks and Cheeses.

POINTS OF DISTINCTION

- **Elegant Medium-bodied red**
- **Oak Barrel Aging**
- **Earthy and Peppery**

“We serve as ambassadors of the 8,000 year old Georgian wine making tradition in the US. At Teliani Valley we provide exceptional value. We take native Georgian varietals and make wines that are approachable and pleasant to drink -“ Shota Kobelia (CEO)

