



VINITOR

MUKUZANI WINERY

CREATING MEMORIES TOGETHER

## WINERY



Vinitor Mukuzani Winery is located in one of the most important and historical regions of Georgian winemaking, in the village of Mukuzani, Kakheti, Georgia.

The company has been operating since 2019, and it was initially called Mukuzani Traditional Winery.

The word "Vinitor" comes from Latin, meaning winemaker.

## WINEMAKING TRADITIONS



Georgian winemaking, has a history of over 8,000 years. Even UNESCO has officially recognized Georgian Qvevri wine-making techniques as part of mankind's cultural heritage. This centuries old tradition is practised throughout Georgia, particularly in villages, where unique varieties of grapes are grown.

In addition to this well-known fact, the village of Mukuzani inherits a rich culture of winemaking passed on since ancient times.

In spite of so many well-known companies and enterprises, producing the MUKUZANI red dry wine, no wineries have been making it, even in the village of Mukuzani, in the same traditional way, as the locals have been doing since 1888, except for one or two enthusiasts in the village.

## MAIN GOAL & LOCAL TEAM



Just the restoration of Mukuzani Winemaking traditions was our main goal, and with a team consisting of local winegrowers, Oenologists winemakers and other necessary specialists, we decided to contribute to the revival of the rich history of Mukuzani.

Thus, since 2019 only the local people of Mukuzani are employed in the production of our wine.

**Vinitor Mukuzani Winery** wines are made only from high quality grapes, grown in our own vineyards.

Most of our wines, are made from the famous Saperavi grapes, grown in the Mukuzani micro –zone.

## WINEMAKER



Valeri Katamadze - Winemaker, Oenologist.  
He is also representative of the village Mukuzani.

### **Education:**

- Winzergenossenschaft Mayschoß-Altenahr - Winemaker
- Dlr Oppenheim - Study direction – Weintechnologie

### **Experience:**

- Since 2017 – to this day: Winzergenossenschaft MayschoßAltenahr – Winemaker

Ancient winemaking techniques combined with modern technological innovations are what drive his success, wine created by him always tastes unique.



EACH BOTTLE  
TELLS THE STORY  
OF A RICH HERITAGE  
AND CENTURIES  
OF EXPERIENCE



**Vintage:** 2021

**Classification:** Red dry

**Origin:** Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel and aged in oak for 12 months

**Technology:** Classic

**Tasting notes:** The pomegranate-colored wine, with pleasant aromas of blackberry and cherry. Perfectly merges oak tones.

**Food pairing:** Grilled red meat, hard cheese and smoked meat

**Alc:** 14,0 %

**Volume:** 750 ml

# MUKUZANI PDO



**Vintage:** 2021

**Classification:** Red dry

**Origin:** PDO Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel and aged in oak for 15 months

**Technology:** Classic

**Tasting notes:** The dark ruby colored wine, with cherry and blackberry tones. This wine combines well balanced Saperavi acidity with a distinct oak flavor.

**Food pairing:** Red meat and steak

**Alc:** 15,0 %

**Volume:** 750 ml

# MUKUZANI PREMIUM PDO



**Vintage:** 2021

**Classification:** Red dry Premium

**Origin:** PDO Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel and aged in oak for 15 months

**Technology:** Classic

**Tasting notes:** The wine has a dark pomegranate color, its intense berry aroma blends perfectly with oak tones.

**Food pairing:** Grilled red meat, steak, aged hard cheese

**Alc:** 15,0 %

**Volume:** 750 ml

# MUKUZANI PDO



**Vintage:** 2020

**Classification:** Red dry

**Origin:** PDO Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel and aged in oak for 15 months

**Technology:** Classic

**Tasting notes:** The wine has a dark ruby color. Strongly expressed blackberries and black plum aroma, mixed with a velvety taste.

**Food pairing:** Red meat and steak

**Alc:** 14,0 %

**Volume:** 750 ml

# SAPERAVI



**Vintage:** 2020

**Classification:** Red dry

**Origin:** Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel and aged in oak for 12 months

**Technology:** Classic

**Tasting notes:** This dark ruby colored wine has well expressed aromas of black berries and Cherry.

**Food pairing:** Grilled red meat, hard cheese

**Alc:** 14,0 %

**Volume:** 750 ml

# VINI ROSA



**Vintage:** 2022

**Classification:** Rose dry

**Origin:** Mukuzani, Kakheti region, Georgia

**Grape variety:** Saperavi (100%)

**Vinification:** Fermented in stainless steel

**Technology:** Classic

**Tasting notes:** This light pink colored wine with soft berry tones and a wildflowers aroma, creates a pleasant bouquet.

**Food pairing:** Vegetable salads, cheese and dessert

**Alc:** 11,5 %

**Volume:** 750 ml

# KHIKHVI



**Vintage:** 2023

**Classification:** White dry

**Origin:** Kakheti region, Georgia

**Grape variety:** Khikhvi (100%)

**Vinification:** Fermented in stainless steel

**Technology:** Classic

**Tasting notes:** The wine has a light straw color along with a rich flavor of tropical fruit.

**Food Pairing:** Seafood, poultry and vegetables

**Alc:** 12,0 %

**Volume:** 750 ml



# VINITOR

MUKUZANI WINERY

## CONTACT

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