# MUJURETULI

*Mujuretuli is original and widespread in the province of Racha-Lechkumi (in the districts of Ambroulari and Tsageri) in West Georgia. This variety is usually planted in the same vineyards together with Alexandrouli; mono varietal vineyards of Mujuretuli are rare. Mujuretuli is included in the official list of recommended varieties in Georgia.*

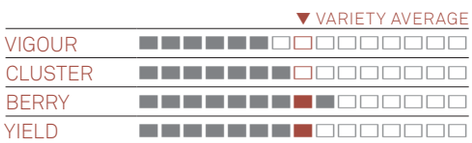
**Ampelographic characters:** the edge of the young bud and the first two distal leaves are covered with thick hairs; the third leaf is covered with sparse hairs. The adult leaf is medium to large in size, three- and sometimes five-lobed. The upper sinuses are medium, sometimes small in size, or not present at all; the lower sinuses are V-shaped or not pronounced. The petiolar sinus is U- or lyre-shaped. The leaf teeth are triangular and convex on both sides. The lower side is covered with thick hairs. The cluster is medium in size, conical, winged, and moderately compact. The berry is medium-sized, oval and dark blue in colour. The pulp is thick, slightly juicy and colourless.
**Cultural aptitude:** upright growth habit, vigorous.
**Training and pruning systems:** the ideal training system is the Guyot with 15 buds per vine.
**Bud-burst period:** average.
**Ripening time:** late.
**Yield:** average/low.
**Susceptibility to diseases and adverse conditions:** highly susceptible to downy mildew, susceptible to powdery mildew and resistant enough to cold and drought.
**Enological potential:** the famous Georgian semi-sweet wine Khvanchkara is a blend made of Mujuretuli and Alexandrouli. Mujuretuli is harvested when it reaches 23% of sugars and 5-6 g/l of acidity. The most important quality wines are produced in micro areas in the Tola-Khvanchkara areas. The wines are dark ruby red coloured, particularly pleasant, with a harmonious and velvety taste. The average chemical parameters of the wine are as follows: 11-12% alcohol content, 3-6% residual sugars and 6-7.2 g/l acidity.
**Clones in propagation:** VCR38.

MUJURETULI

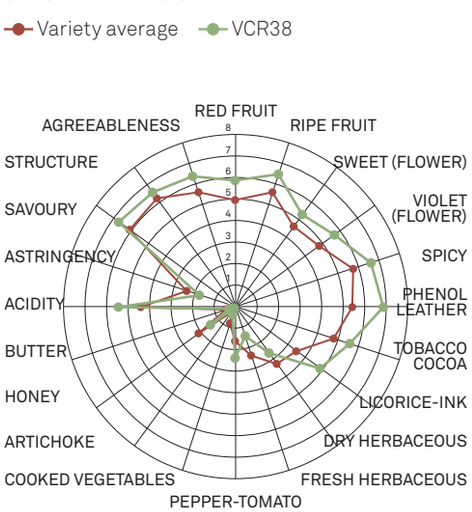
## VCR38

Origin: Georgia

▼ VARIETY AVERAGE




SENSORY ANALYSIS




Description: biotype of limited vigour, with medium-sized, conical, tending to be sparse, winged cluster. The medium-large markedly ovoid berry has an intense blue-black coloured pruinose skin. The pulp is thick, juicy, and sweet tasting. The excellent bud fertility, including the basal one, allows to reach good/excellent productive levels. The result is a ruby red wine with violet hues, with an intense and complex olfactory profile. Notes of ripe fruit and blackberries, sweet floral and spicy hints of thyme and black pepper notes stand out. Warm, dry, and persistent on the palate, with soft and velvety tannins. It can be consumed alone or blended with Alexandrouli, with which it is often blended to produce the well-known Khvanchkara wine, suitable also for short aging.