

Qatra wine tasting report – March 2026

Menu:

Starter: Pumpkin & walnut risotto with smoked quail

Mains: Grilled fillet beef, cheek croquette, smashed parsnip, grilled spring onion and red wine jus

Dessert: Dark chocolate & blood orange mousse, orange & mint compote

Number of diners 27

Vintage	Brand	Type	Country	Supplier	Varietal	Label	Score	Consumption
2019	Chateau Mukhrani	Red	Georgia	Farsons Direct	Saperavi	D	17.14	6 bottles
2021	Chateau Mukhrani	Red	Georgia	Farsons Direct	Shavkapito	A	15.36	6 bottles
2019	Chateau Mukhrani	White	Georgia	Farsons Direct	Rkatsiteli/Goruli	Aperitif	7.60	7 bottles
2020	Zorah Wines	Red	Armenia	Marco Vella	Areni Noir	B	16.71	6 bottles
2019	Zorah Wines	Red	Armenia	Marco Vella	Sireni & Ararati	C	16.98	6 bottles

Qvevri White 2019 – Chateau Mukhrani

Style: Amber/orange wine, traditional

Appearance: Deep amber

Nose: Dried apricot, orange peel, honey, nuts, tea notes

Palate: Structured, grippy tannins, savoury spice

Finish: Long, mineral, slightly oxidative

Structure: Medium tannin | Medium body

Food Pairing: Aged cheese, seafood, mezze



Royal Reserve Saperavi 2019 – Chateau Mukhrani

Style: Powerful, structured, age-worthy red

Appearance: Deep inky purple, almost opaque

Nose: Blackcurrant, blackberry compote, plum, cocoa, spice, toasted oak

Palate: Full-bodied, firm tannins, dense dark fruit, liquorice, clove, subtle earthiness

Finish: Long, smoky, and warming

Structure: High tannin | Medium+ acidity | Full body

Food Pairing: Braised beef, lamb shank, ribeye, game meats



Shvkapito 2021 – Chateau Mukhrani

Style: Elegant, fresh, lighter-bodied red

Appearance: Bright ruby

Nose: Red cherry, raspberry, floral notes, herbs

Palate: Fresh acidity, soft tannins, juicy red fruits

Finish: Clean and lifted

Structure: Medium acidity | Low tannin |
Medium body

Food Pairing: Duck, roast chicken, charcuterie,
mushrooms



Karasi 2020 – Zorah Wines

Style: Elegant, mineral-driven red

Appearance: Pale ruby

Nose: Wild strawberry, pomegranate, herbs, spice

Palate: Silky, fresh acidity, fine tannins

Finish: Persistent, mineral

Structure: High acidity | Medium body

Food Pairing: Lamb, tuna, Mediterranean dishes



Heritage Sireni 2019 – Zorah Wines

Style: Rich, complex red

Appearance: Deep ruby

Nose: Black cherry, cassis, tobacco, cedar

Palate: Full-bodied, layered fruit, spice, oak

Finish: Long and elegant

Structure: Medium+ tannin | Full body

Food Pairing: Beef, lamb, aged cheeses

