

GEORGIA

The Cradle of Wine



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ABOUT GEORGIA	8
GEORGIA THE CRADLE OF WINE	10
HISTORY	12
CHRONICLES OF GEORGIAN WINE	14
WINE REGIONS OF GEORGIA	21
<i>Kakheti</i>	
<i>Kartli</i>	
<i>Imereti</i>	
<i>Racha-Lechkhumi</i>	
<i>Samegrelo</i>	
<i>Guria</i>	
<i>Meskheta</i>	
<i>Ajara</i>	
<i>Apkhazeti</i>	
TRADITIONAL GEORGIAN WINEMAKING	35
QVEVRI & QVEVRI MAKING	36
WINEMAKING	37
CHACHA	41
SUPRA - GEORGIAN FEAST	43
GEORGIAN GRAPE VARIETIES	44



Wine Regions of **GEORGIA**



Lechkhumi

Usakhelouri
Ojaleshi Orbeluri
Tsolikouri

Racha

Aleksandrouli
Mujuretuli
Rachuli Tetra



Kartli

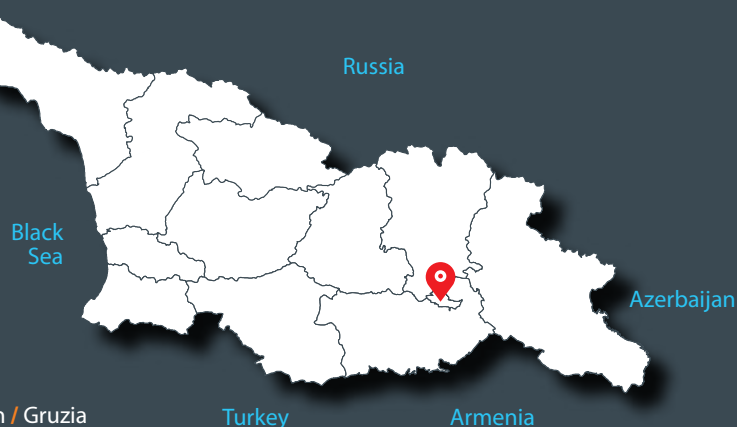
Chinuri
Goruli Mtsvane
Rkatsiteli
Shavkapito
Tavkveri
Saperavi

Kakheti

Saperavi
Rkatsiteli
Mtsvane Kakhuri
Kisi
Khikhvi



ABOUT GEORGIA



The Name of the Country: Géorgie / Georgia / Gurjistan / Gruzia

საქართველო (*Sakartvelo*) in Georgian

Area: 69 700 km²

Population: 3,7 mln.

Capital: Tbilisi

Official Language: Georgian

Currency: Georgian Lari (GEL)

Time Zone: GMT +4

State Code: GEO

Internet TLD: .ge

Telephone code: +995



Tbilisi

supply many of its streams and rivers. The South branch of the Caucasus Mountain range is located almost in parallel to the North one. Yet, essentially for its viticulture, the country is open on its western limits to the constant influence of warm, moisty air from the Black Sea.

- A circle of latitude 41°42' 35" N-44°47' 36" E
- The highest picks of the Greater Caucasus from North are:



Shkhara
5, 058. a.s.l.



Kazbegi
5, 047 m. a.s.l.

CLIMATE:

The climate of Georgia is diverse due to the specific geographic conditions. Georgia is located on the border of subtropical and temperature climates between the black sea and the Caspian Sea and has a complex relief due to the geology and the topography. In the relatively small territory of Georgia a great variety of regional and local climates exist, humid subtropical climate, permanent snow and glaciers and dry sub-continental climate in southern Georgia. The climate in eastern Georgia is dry and continental, with hot summers and mild winters, in eastern Georgia the humidity and precipitation are low and so is cloudiness. The temperature variations are great, while western Georgia has a warm tropical climate on the Black sea coast, western Georgia situated on the eastern coast of



Black sea coast

GEOGRAPHY

Georgia is where Europe meets Asia, bounded on the west by the Black sea, the north by Russia, the south by Turkey and Armenia and to the east by Azerbaijan. Climate is hugely varied, ranging from subtropical to high alpine and to semi-des-ert. About 80% of Georgia is mountainous. The north border with Russia is formed by the Greater Caucasus mountain range, this barrier protects Georgia from cold air invasion from the north and the ice-clad flanks of these desolately beautiful high regions



Sighinghi Kakheti Region

The Greater Caucasus Range moderates local climate by serving as a barrier against cold air from the north

the Black Sea and surrounded by the mountains has humid subtropical climate with a small variation in temperatures, with high precipitation and high humidity.

The Greater Caucasus range moderates local climate by serving as a barrier against cold air from the north. Warm, moist air from the Black Sea moves easily into the coastal lowlands from the west.

• Average temperature:



Summer
20/24°C



Winter
2/-5°C

The Georgian Language expresses everything that any human language is capable of expressing. The Georgian language is so rich that by its peculiar intricacies it is a language of worldwide significance



N.Y. Marr

since 1 July 2016. The agreement introduces a preferential trade regime – the Deep and Comprehensive Free Trade Area (DCFTA).

Free trade agreement between Georgia and the People's Republic of China will come into force in the second half of 2017. Georgia will be the first country in the region to have free trade agreement with China.

GEORGIAN LANGUAGE:

The Georgian language is the official language of Georgia. The Georgian language is one of the oldest continuously spoken languages on earth with a rich literary tradition. It is a member of the South Caucasian (Kartvelian) Language Family in the Iberian-Caucasian Language group.

Georgian alphabet is one of the unique 14 existing alphabets in the world. It consists of 33 letters.

ა ბ გ დ ე ვ ზ თ ი კ ლ მ ნ ო პ ჟ რ
ს ტ უ ფ ქ ღ ყ შ ჩ ც ძ წ ჭ ხ ჯ ჳ

The United Nations Educational, Scientific and Cultural Organization (UNESCO) has added the Georgian alphabet to the list of the Intangible Cultural Heritage of Humanity (2016).

TRADE AGREEMENTS:

Georgia has trade deals with the World Trade Organization and US; The EU and Georgia signed an Association Agreement on 27 June 2014 it has entered into force

GEORGIA

The Cradle of Wine

What is so special about Georgian wine:



More than **525** indigenous grape varieties.



Qvevri was the first vessel ever to be used in winemaking, with archaeological finds dating back 8000 years.

The majority of linguists agree that semantic of the word "wine" is rooted from Kartvelian languages. The root "ghv," from word GHVINO (wine) is purely Georgian and is found in many Georgian words from ancient times to the modern period. In other languages: Kartvelian "GHVINO" > vino, vin, wine, вино etc.

Georgia's ancient traditions and its wine culture are entwined with the country's national identity. Wine is deeply entwined in the everyday life and culture.

As proof of its cultural significance, and in accordance with principles of Convention

on Protection of Intangible Cultural Heritage of **UNESCO**, the status of National Monument of Intangible Cultural Heritage has been assigned to "The ancient Georgian tradition of Qvevri winemaking".

The *Vitis Vinifera* grape originates from South Caucasus.

Georgia – one of the ancient countries of the world with uninterrupted tradition of viticulture and winemaking – "Georgia – 8000 Vintages".

South Caucasia is recognised to be the source of the world's first cultivated grapevines.

*Georgians considered the wine a holy drink. In the 4th century St. Nino, enlightener of Georgia, came to Georgia from Cappadocia with a grapevine cross entwined with her hair and after her activities Georgians accepted Christianity in 326 AD. **The Grape and the vine thus hold important places in Georgian symbolism.***

Georgia – one of the ancient countries of the world with uninterrupted tradition of viticulture & winemaking
"Georgia – 8000 Vintages"

Georgia is the only country in the world where winemaking methods that were developed up to 8000 years ago have not only never been abandoned, but remain in many ways best practice



Andrew Jefford



Registered Georgian Wine Companies:

 **2400**

Making of
"Home-made wine" is still in
practice by Georgian families



About

480

companies export

WINE

Georgian Wine field:

THE CROP

approximate **250-300**
thousand of tones



EXPORT OF WINE

Approximate **100**
Million Litres

Vineyard **55 thousands** of
hectares



Production
of wine
200 mln liter

Consumption
of wine per capita
– approximate

25 liters

“
...in Georgia everyone, including a
worker and a prince, drank wine with
average daily consumption of five bottles
per resident
”

Jacques Francois Gamba
The French Consul in Tbilisi, 1820

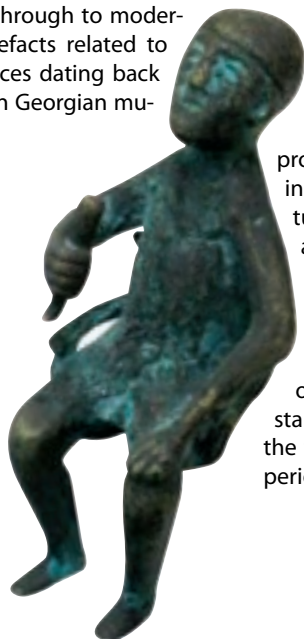


Grape pits found during excavations in South Georgia and now kept in National State Museum of Georgia

A disseminator of Christianity named **St. Nino** appeared in Georgia with a cross tied with vine branches

HISTORY

Georgia has an 8,000 year history of continuous wine making tradition, which is evidenced numerous archaeological discoveries. Georgians have shared the love for the grape the time immemorial and remains loyal to it through to modernity. Numerous artefacts related to wine making practices dating back millennia are kept in Georgian museums.



• Bronze statue from the 7th century BC discovered during archaeological excavations in the city of Vani. This is statue of a Tamada, the ruler of the table holding the horn in the right hand.

It's been a long time since people began to talk about Georgia as the Cradle of Wine Civilization. The earliest traces of viticulture and cultivated wine, which date back to the 6th -5th Millennia B.C. were found in the ancient Neolithic settlement-Shulaveri Gora. In the neighborhood of that territory archaeologists found the remains of cultivated wheat and legumes, agricultural tools and pottery, proving that in the Neolithic period, the inhabited humans developed agricultural activities including cereal growing and viticulture. The fragments of clay wine vessels found during excavations of the settlements testify the fact that as early as the Neolithic period there was an already well-developed stage of agriculture, indicating that people started the domestication of the vine on the territory of Georgia even in the earlier period.



• Gold Cup - Trialeti culture. Middle Bronze Age. Sardius and Turquoise are main stones for decoration. The Bowl is decorated with gold applications. Gavarsi technique is used for embellishment.

FIRST PIPS

Wine history springs from the Neolithic period and the most vivid trace of this was uncovered here in Georgia. Archaeologists discovered several grape pits of ancient millennia in Kvemo Kartli, to the south of Tbilisi, in the Marneuli Valley, in the place named "Dangreuli Gora". In accordance with morphological and ampelographic features, they then assigned the pits to a cultivated variety of grapevine, *Vitis Vinifera Sativa*. It became clear that relationship between man and grapes started as early as the 6th millennium B.C and the first cultivated vine was encountered in Georgia.



Ancient Qvevri

- Silver cup.
First half of
II millennium
B.C. Trialeti.



ANCIENT QVEVRI

The Qvevri vessels and the ceramic vessels dating the Neolithic era were discovered during different archaeological excavations, as were the cultivated vine fossil seeds, tartaric acid sediment on the fragments of earthenware vessels for wine and resin of the domesticated grapevine. The diversity of the wild and indigenous grape varieties, the unique wine vessel (the Qvevri) and the oldest technologies of making wine by Qvevri all confirm that Georgia is truly an ancient wine making country.

A ceramic vessel for wine found in Didi Gora believed by scientists to be an ancestor of the Qvevri which deserves the greatest attention. Currently, it is exhibited in the National Museum of Georgia and is con-



- Clay Jug. II century
A.C., height 12 cm,
diameter 13,5 cm,
Iliatsminda.



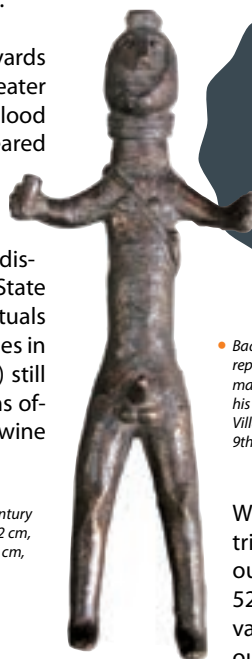
St. Nino's Cross

sidered the world's oldest wine vessels.

With the spread of Christianity, vineyards and wine in Georgia gained even greater importance as wine transforms into blood of Christ at Holy Liturgy. St. Nino appeared in Georgia with a cross tied with vine branches who further enlightened Georgia with the gospel of Christ after it was preached by St. Andrew, Christ's disciple to the extent that it became the State religion in 337 AD. Wine for the Holy rituals has always been made in large quantities in monasteries which old cellars (Marani) still remain in many monasteries. Georgians often donated wine to the church. This wine is called "Zedashé".



Wild grapevine Vitis silvestris



- Badagony - Ithyphallic
representation of a bronze
male holding a wine cup in
his right hand.
Village Melaani.
9th-7th cent. B.C.

Georgia has an
8,000 year history
of continuous
wine making
tradition

Wild grapevine *Vitis silvestris* is still spread throughout Georgian territory. 525 Georgian indigenous varieties are a legacy of our viticulture. Of those, around four hundred thirty are protected in various state and private collection vineyards.

Chronicles of GEORGIAN WINE

In the 6th millennium BC viticulture and winemaking were taking place in Georgia, as evidenced by recent archaeological discoveries south of Tbilisi of grape pips from that time. Their characteristics were identical to those of *Vitis Vinifera Sativa*.

Ancient clay vessels were discovered in the same area that could have been the precursor to the Qvevri. Chemical analysis revealed deposits of calcium salts of tartaric (wine) acid that could only be the result of the presence of wine. Additionally, grapes are depicted on the ancient clay vessels, belonging to this period.

Grape pips were found in a gorge of river Iori, belonging to the Mtkvari-Araxes culture from the early Bronze Age.

Grape pips were found in a Late Bronze Age in the village of Dighomi near Tbilisi.



Early Bronze Age and Late Bronze Age relics indicate the development of various forms of small sized Qvevri-type vessels.



The classical period of Georgian history is marked for progress in viticulture—both in Eastern and Western Georgia. Valuable evidence is to be found in written—primarily Greek—sources. According to Greek sources, Colchis was known not only under the name of “rich in gold” but here the Greeks had tasted excellent wines to be remembered. In Homer’s Iliad, telling the story happening three thousand years ago, Colchian wines are mentioned. Odysseus’ beautiful hostess was the sister of the Colchian King Aeetes and she offered Colchian wine to her guests. They drank ruby, colored wine from silver cups.



Many Qvevries from this period have found in both Eastern and Western Georgia. Western and Eastern vessels differed greatly from one another in terms of shape, manufacture, colour and decoration.

During the Early Iron Age, modern forms of Qvevri had been developed

From this time the bottom of Qvevris became progressively more pinched so, that they could bear the weight of earth around them, and became larger.



6th millennium BC

5th-3rd millennium BC

4th-2nd millennium BC

2nd millennium BC

8th century BC

7th century BC

6th century BC

4th-3rd century BC

Georgia was converted to Christianity and as a result both wine and vine acquired different meanings in cult service and public lifestyle.

From the early medieval period onward, the famous triad-the Church, vineyards and irrigation channels-formed a small administrative unit with theocratic powers. The Christianity gave an unprecedented impetus to the development of viticulture in Georgia. The churches and monasteries themselves were actually engaged in wine-making. It is obvious that from early times wine served as a commodity.



As an end came to the Mongol invasions, Georgian viticulture was able to revive. New wine cellars were built and trade with neighboring countries resumed.

Classical European winemaking methods began to be introduced. By the end of the 1830's, thanks to the efforts of **Prince Alexander Chavchavadze** Georgian wine came closer to the European style of wine, and the first European-style wine cellars were established in Eastern and Western Georgia.

The Argonautica of Apollonius Rhodius (3rd cent. B.C), narrating the ancient Greek myth on the carrying of the Golden Fleece from Colchis, describes the palace of the Colchian King Aeetes, where the Argonauts had seen many wonders, including a vine alley where wine flowed from fountains.

From the 4th century A.D. wine cellars are in evidence on almost all city sites. Special mention should be made of Nekresi wine cellar, occupying a fairly large space: a solidly built hall of 200 sq.m, which had earlier been palace, was converted into cellar in the 4th century. Five wine-presses were built of stone along the walls, with the probable capacity of pressing up to ten tons of grapes at one time.

The French traveler **Jean Chardin** visited Georgia in 1669, and in his memoirs he noted that the best Kakhetian wine was being exported in significant quantities to the Armenian region and the Ispahan court (a city in Persia) at a cost of 8 Francs per pack. Hailing the quality of Georgian wine, he wrote:

... safe to say that nowhere people drink so much wine in such good quality as in Georgia

Alexander Chavchavadze took a 20-year term loan at 1 million rubles to build an underground wine cellar in Tsinandali, embedded with Chacha (grape marc distil) distillery, Qvevris and oak barrels. His personal collection of wine consisted of 17 000 bottles. Among them are 150-200 year-old French wines, as well as Saperavi wines dating back to 1839 and 1841. The white wine Tsinandali (PDO) has been produced in this part of the country since 1886.

This was the **Golden Age in Georgian viticulture & winemaking**

Besides the development of grape varieties, many wine cellars were built



Jean Chardin



3rd century BC

Beginning of 4th century, AD

From the 4th century, AD

10th-13th century AD

From 16th century AD

1669

1820-30's

1830's



Prince Ivane Mukhran-Batoni built a huge wine cellar in the village of Mukhrani, and, his wine was very soon exported to France and Poland, besides Russian Empire winning many prizes. The first Georgian sparkling wines were produced and began to be sold widely by the same Mukhrani estate.

In Kakheti, the famous Georgian winemaker **Zakaria Jorjadze** took Georgian winemaking to a higher level by combining traditional and modern technologies. He built Marani (the winery) to house dozens of traditional Georgian Qvevri as well as oak barrels in which he would age Classical style wines.



The first Georgian branded wines – ancestors of modern PDO wines – appeared in local and foreign markets. Tsinandali had been produced by classical methods since the 1830's, but appeared labelled on the market only in 1886.

Since the 1830s, some PDO wines, which are still very popular today, have been made on Chavchavadze's estate. In the beginning of the 1890s, Tsinandali, Mukuzani, Napareuli and Teliani wines were produced on a regular basis.



David Sarajishvili started the first Georgian brandy distillery in Tbilisi in 1888.

1889 - **Achille Murat** launches his vineyards and bottles his first Ojaleshi in 1893.



Georgia suffered greatly from vine disease such as oidium and mildew, which reached their peak in the 1880's. Phylloxera continued to spread in the second half of the 19th century.

In the 1870s, characteristics of the Georgian grape varieties appeared for the first time in descriptions published in Paris.



1850-1860's

1870's

1870's

1882

1884

1880's

1889

1890's

Georgian's wine industry expanded rapidly, with hundreds of different varieties being produced throughout the country.



In the 19th century, Georgia participated in several wine exhibitions. At that time Europe became acquainted with Georgian wines and brandies. In the Paris exhibition of 1900, Georgian wine making already held a respectable place in European culture, as reported by the newspapers of that time.

Wine cooperatives & community businesses were further developed during the brief period of Georgian independence



Georgia was producing approximately 60 types of wine, 12 of which were based upon local, traditional technologies.



First steps were taken towards Soviet industrialization of Georgian wine production keeping only 16 varieties of grapes for wine, dropping the names and reviving the old system of labelling by number.

Soviet-style mass production took over completely, heavy-cropping hybrids replacing many varietal vines. The damage done to Georgia's wine industry was long-lasting.

The government agency Samtrest (succeeded by the present-day's National Wine Agency) was established, which controlled the entire vine-to-wine process of Georgia. It was a Soviet wine monopoly.



10th OIV International Congress of Viticulture and Winemaking was held in Georgia. Many enterprises were rebuilt or renovated.

19th century

Beginning of 1900's

1918-21

1929

1930-1940's

1950

1962

1960-70's

A new epoch in the history of Georgian winemaking began. The country's first commercial, modern wine cellars appeared (such as GWS – Georgian Wines and Spirits Company, Teliani Valley, Tbilvino and Telavi Wine Cellar) aided by several years of excellent harvests.



SOVIET PROHIBITION
lasted for 3 years



Russia announced a trade embargo on Georgian products. Fortunately, as a result of the subsequent improvement in quality, Georgian wine found other markets.

Organic and biodynamic winemaking and viticulture began to develop in Georgia, appealing to the markets of Western Europe and the US.

33th OIV international Congress of Viticulture and Winemaking was held in Georgia. Many wineries were rebuilt or renovated.

The National Wine Agency (former- State Department of Vine and Wine "Samtrest") - legal entity of public law under the Ministry of Agriculture of Georgia that is founded in accord with the law on "Vine and Wine."

MAIN DIRECTIONS OF ACTIVITY:

- Popularizing and raising awareness of Georgian wine;
- Promotion of the growth of export potential;
- Popularization of Georgian vine origination;
- Restoration of the unique and rare Georgian grape varieties;
- Creation of a vineyard Cadaster;
- Popularization of the oldest Georgian traditional methods of Qvevri wine making;
- Supporting the development of wine tourism.

RESPONSIBILITIES AND FUNCTIONS OF THE AGENCY:

- Regulation of viticulture - wine making industry;
- Monitoring the production and planting of vine mother plantations, grafting materials and grafted branchgrafts;
- Preparation of proposals and recommendations for functionality and development;
- State control of the appellations of origin of wine and wine brands;
- Issuing of certificates of compliance and origin of alcoholic beverages of grape-origin;
- Labeling control of grape-origin alcoholic beverages;
- Interrelations with national and international organizations in the viticulture-wine making field, plus marketing and promotional activities;
- Promotion of the arrangement of alcoholic beverage tasting events, competitions, exhibitions and seminars;
- Support of Permanently Acting Degustation Committee at the Agency;
- Investigation of administrative infringements within the authority granted by law.



1985

1993-99

Since 2005

March 2006

June 2010

Since 2010-2011

**Georgia's
Qvevri wines started
to gain international
awareness**

The 1st International Qvevri Wine Symposium is held in Georgia with up to 300 international guests attending. Since that date the Qvevri Wine Symposium has been taking place twice a year.



UNESCO registered the Qvevri Traditional Wine making Method in Qvevri on its List of Intangible Cultural Heritage of Humanity.



1st UNWTO Global Conference on Wine Tourism was held in Georgia.



In Cité des Civilisations Du Vin, The world center for wine civilization in Bordeaux, exhibition "Georgia- The Cradle of Wine" lasted for almost four months. Qvevri was placed at the entrance of the center for the permanent exposition.

The world Scientific society recognized, that the earliest traces of winemaking was discovered in Georgia. The article ("Early Neolithic wine of Georgia in the South Caucasus") published in early November 2017 in the journal Proceedings of the National Academy of Sciences reveals that the roots of Georgian wine production go as far back as 6000 B.C.

6th International Wine Tourism Conference was held in Tbilisi.



September 2011

Since 2011

December 2013

March 2014

September 2016

October 2017

2017

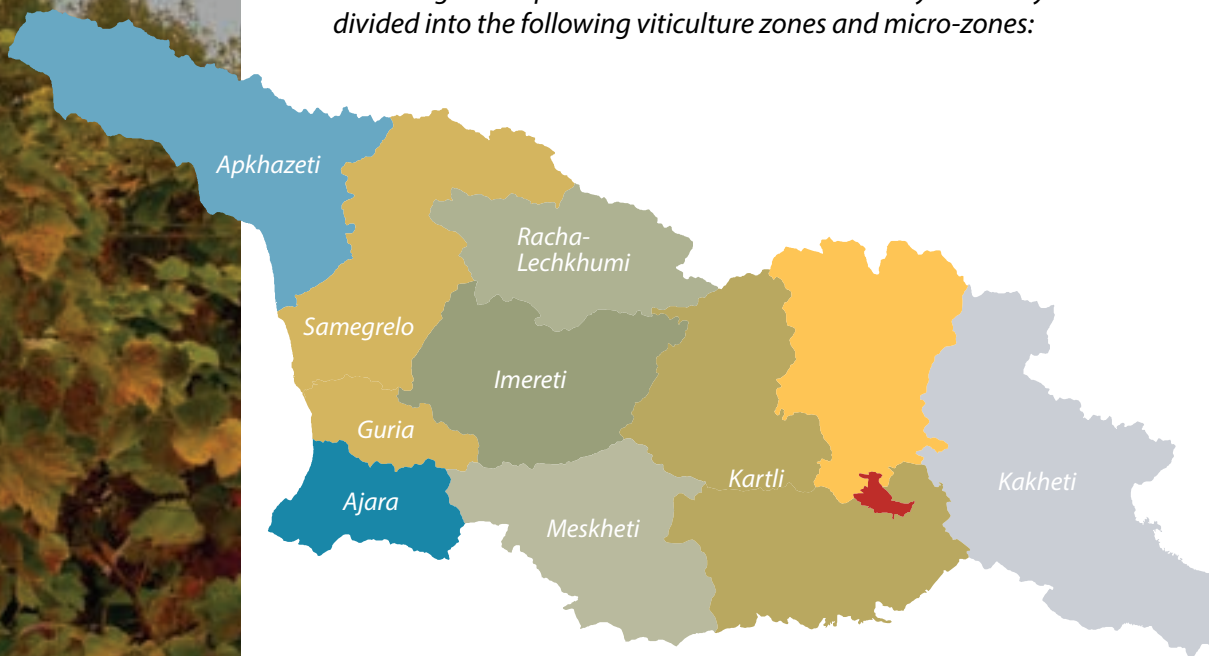




Alaverdi, Kakheti Region

Wine regions of **GEORGIA**

Georgia's diverse natural conditions create the best environment for the development of high quality viticulture-winemaking according to the peculiarities of which the country's territory is divided into the following viticulture zones and micro-zones:



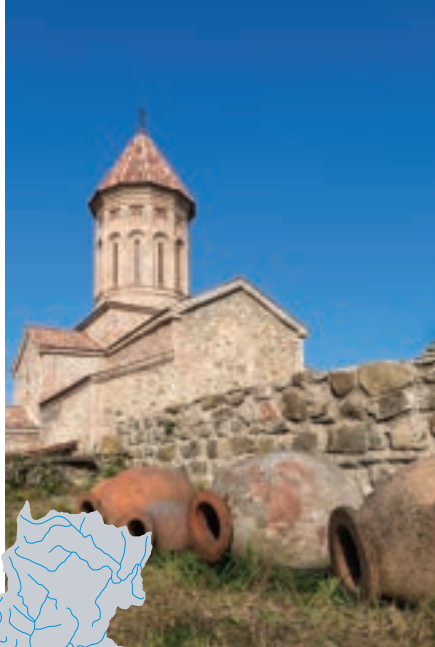
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*Wine is the Georgians' poetry &
their folklore, their religion & their
daily bread*

//



Alice Feiring



LOCATION:

Georgia's primary wine region is the easternmost province of Kakheti (Georgian: კახეთი) which borders Russia to the northeast and Azerbaijan to the south. The areas further north benefit their closer proximity to the main Caucasus Mountain Range and the cool breezes that flow south. It is drier than the west, benefits irrigation, and is less affected by the Black Sea.

• Sub-zones:

Shida Kakheti / Gare Kakheti



CLIMATE:

Kakheti's climate is moderate tending towards subtropical, with hot summers and temperate winters.

SOIL TYPE:

Brown forest, carbonated humus and carbonated-alluvial soils, also alluvial forest and damp soils.

VITICULTURE & WINEMAKING

Approximately 65-70% of all Georgian vineyards are cultivated in the ancient and unique viticulture-winemaking region of Kakheti. Kakheti is the most important Georgian winemaking region. The main growing area straddles both sides of the Alazani River, and hence is called the Alazani Valley.

• The best micro-zones are:

Mukuzani / Akhasheni / Khashmi / Kvareli /
Kondoli / Kindzmarauli / Napareuli /
Tsinandali / Manavi / Kardanakhi / Tibaani

WINEMAKING METHODS:

While the majority of wines are now pro-

duced with modern methods, Kakheti has its own, distinctive tradition of Qvevri production. There is no analogy for the traditional Kakhetian wine method in the world. The basic technological process consists in pressing grape in a Satsnakheli (winepress) and pouring the grape must in the Qvevri. After pressing, the whole amount of chacha is added to "tkbili" into Qvevri and for about 10 days is stirred 4 times a day. Stirring is particularly important for even and continuous fermentation, which, normally, lasts for 20-25, or sometimes even 40 days. After completion of alcoholic fermentation the "chacha" (grape skins, stalks and pips) sinks to the bottom and the Qvevris are closed and after malolactic fermentation the Qvevris are closed hermetically. Chacha works as an ideal natural purifier, and over a certain period of time it gives back to the wine many useful features, some of which may become unpleasant if wine is left on the chacha for too long. In March or early April the first racking occurs. After that wine is aged for about a year and systematically controlled.





Tsinandali

The wine, made by Kakhetian grape both European and traditional style, characterized by high extraction, a high content of phenolic compounds and tannins, pleasant bouquet, sort-specific aroma and taste.

SAPERAVI KINGDOM:

It can be said with confidence that the past and the future of Georgian winemaking are founded on this very varietal. Saperavi is a Georgian red grape variety, spread throughout all the viticulture districts Kakheti and almost all the regions of Georgia. The culture of making wine from Saperavi today is blooming in Georgia. One can encounter a diversity of wines made from Saperavi-fermented in Qvevri or oak, of various appellations and terroirs. High quality dry red wines are made of Saperavi with high aging potential. It is used for naturally semi-sweet and wonderful rose wines as well.

TSINANDALI:

The micro-zone is situated in Telavi district on the right bank of Alazani River. Vineyards are mainly located within 300-750m above

sea level. The climate is moderately humid, with hot summer and moderately cold winter. The main soil types are: loess-type, carbonate, alluvial-proluvial and deluvial origin clay and detritus layers. Tsinandali is made of Rkatsiteli and Mtsvane Kakhuri (85%-15%). Tsinandali is the flagship of Georgian



Saperavi is undoubtedly a great grape... just one of a fleet of fine Georgian Wine we can add to our ever-expanding international range of wine experiences



Jancis Robinson

white wines. It is also evidenced by the fact that according to a law from the 1920's, on the basis of which wines were renamed and given numbers, Tsinandali was called № 1, while Saperavi was №5.

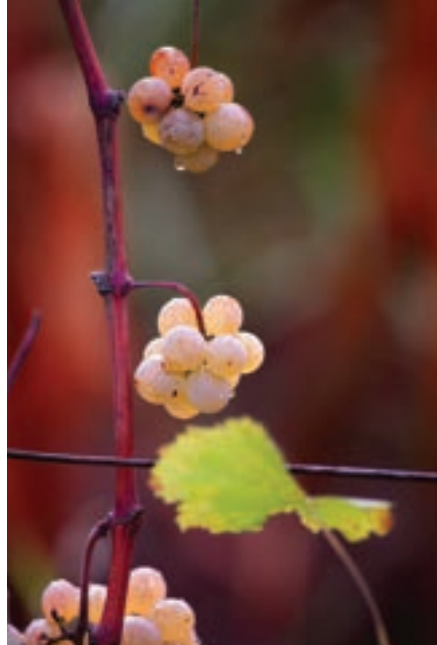
PDO:

Divided into sub-appellations, it is home to 20 out of 29 Protected Designations of Origin (PDOs), such as Tsinandali, Gurjaani, Vazisubani, Manavi, Kardanakhi, Tibaani, Kakheti, Kotekhi, Napareuli, Mukuzani, Teliani, Kindzmarauli, Akhasheni, Kvareli, Saperavi-Khashmi, Akhmeta, Tsarapi, Akhoebi, Maghraanis Kisi, Zegaani. Among Georgian wines Kakhetian wine expresses soil properties most of all.



MUKUZANI

MUKUZANI - is a dry red wine. It is characterized by a dark pomegranate color, full bodied taste, harmonious, velvety, delicate, well-expressed variety specific aromas and bouquet, and high-extract flavors. It is made Saperavi grape variety. The micro-zone is located in Shida Kakheti, Gurjaani district, on the right bank of the Alazani River gorge.



KINDZMARauli

KINDZMARauli - is a naturally semi-sweet red wine. The wine is characterized by a dark garnet red color, harmonious taste with full, velvety, delicate, pleasant sweetness, fruit tones and varietal aroma. The wine is made of Saperavi grape variety. The micro-zone is located in Shida Kakheti, Kvareli region.

№1

Tsinandali
is the flagship of
Georgian wine

NAPAREULI

NAPAREULI - are dry white and dry red wines. The white wine is made of Rkatsiteli and the wine is light straw-colored, with a well-defined bouquet and wild flower tone. The red wine is made of Saperavi and distinguished by dark red color, varietal specific aroma, velvety with well-developed bouquet. The micro-zone is located in the upper part of the Alazani River, on the left bank.

THE KEY GRAPE VARIETIES OF THE REGION:

WHITES



Rkatsiteli
Kakhuri Mtsvane
(Kakhetian Green)
Kakhuri Msvivani
Vardisperi Rkatsiteli
Grdzelmtevana
Chitistvala
Mirzaanuli
Khikhvi
Kisi

REDS



Saperavi
Tsiteli Budeshuri
Ikaltos Tsiteli
Kharistvala



KVARELI

KVARELI - is a Dry Red Wine. It is characterized by dark red color, varietal aromas, balance and a distinctive bouquet. It is made of Saperavi grape variety, with complete fermentation with the must. The micro-zone is located in Kakheti, Kvareli region, on the left bank of the Alazani River.



THE KEY GRAPE VARIETIES OF THE REGION:

WHITES



Chinuri
Goruli Mtsvane
Tetri Budeshuri

REDS



Tavkveri
Shavkapito
Saperavi
Asuretuli Shavi

LOCATION:

Kartli (Georgian: ქართლი) is a historical region in central-to-eastern Georgia traversed by the river Mtkvari, on which Georgia's capital, Tbilisi, is situated. Known to the Classical authors as Iberia, Kartli played a crucial role in the ethnic and political consolidation of the Georgians in the middle Ages. The Kartli Region starts from the outskirts of Tbilisi and spreads up to Imereti.

- *Sub-zones:*
Kvemo / Shida / Zemo Kartli

CLIMATE:

Lower Kartli has many different climates, but the most prevalent ones are Dfb, Cfa. The climate is transitional from moderately warm steppe to moderately humid. Summer is usually hot. The average annual temperature is 10.6 °C (51.1 °F), minimal in January (-1.0 °C or 30.2 °F) and maximal in July and August (21.4 °C or 70.5 °F). The maximum precipitation falls in May (76 mm or 3.0 in) and minimum in February (34 mm or 1.3 in).

SOIL TYPE:

Alluvial-carbonaceous, brown meadow, carbonaceous humus, gravel, loess, etc.

VITICULTURE & WINE-MAKING

Kartli is one more notable wine making region in Georgia. It is known for its classic modern style and high-quality sparkling wines. The vineyards are cultivated in extensive basins of the rivers - Mtkvari and its tributaries, Liakhvi and Ksani. In this part of the country, vineyards are grown at 750-800 m. above sea level.



WINEMAKING METHODS:

Like in Kakheti both traditional and Classical wine-making techniques are common in Kartli.

Also we can meet rare varieties:

Jvari
Andreuli
Aragvispiruli
Grdzelmtevana
Melikuda
Chrogha
Kharistvala
Danakharuli
Buza

PDO WINES:

Atenuri
Bolnisi
Asuretuli Shala
Okami



Besides local varieties foreign varieties are also common in Kartli:

Aligote
Pinot Noir
Chardonnay
Sauvignon White
Pinot Blanc
Merlot



PDO ATENURI:

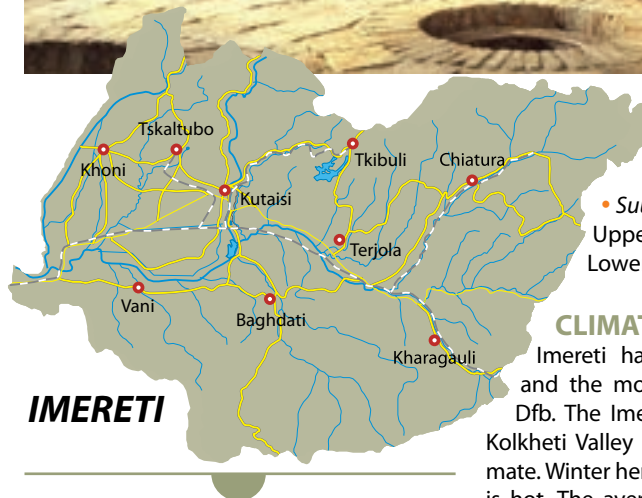
The appellation of Atenuri was already well known in the Middle Ages, in which two sorts of grapes - Chinuri, Goruli Mstvane are used. Atenuri is also considered to be a natural sparkling wine. For Atenuri, grape were harvested later. The must was taken to Ateni gorge to a highland location and stored in a specially prepared ceramic wine jar. This place was chosen for its natural cold. The must continue to ferment gently and then, as soon as winter started, the natural cold was replaced by warmth and therefore sometimes Atenians had to bring ice from the river to cool down the wine. As a result, they got amazingly exquisite, transparent and airy wine.



Chinuri



Goruli
Mstvane



IMERETI

LOCATION:

Imereti (Georgian: იმერეთი) is a region in Western Georgia situated along the middle and upper reaches of the Rioni river. The Imereti region is known for its remarkable location extending from the humid sub-tropical, ending 2 850m high up with alpine meadows, numerous health spas and a large number of mineral water springs.

Imereti is one of the most diverse regions of Georgian wine making, climatic conditions and soil composition are very different, and

so the wines are also different every.

• Sub-zones:

Upper Imereti / Middle Imereti / Lower Imereti

CLIMATE:

Imereti has three different climates and the most prevalent ones are Cfa, Dfb. The Imereti lowland is part of the Kolkheti Valley with a sub-tropical sea climate. Winter here is mild, while the summer is hot. The average annual temperature is 11-15 degrees Celsius. The climate of upper Imereti is humid sub-tropical, with winters that are colder and have more precipitation.



SOIL TYPE:

Raw Humus calcareous-Rendzic Leptosols. Yellow Brown forest-chromic cambisols and stagnic alisols. Subtropical podzols.

VITICULTURE & WINEMAKING

Imeretian wines were mentioned by Georgian historians already in the 17th and 18th C.C. Imereti is one of the most diverse lands for Georgian wines. 70% of it is mountainous. Climate and soil are very different. The wines are correspondingly different throughout the region. The most popular wine in Imereti is Tsitska-Tsolikouri- these two varieties pressed together often result in a very good wine. Among the white wines Krakhuna is also distinguished; red wines made of Otskhanuri Sapere variety have also become quite popular.



WINEMAKING METHODS:

Traditional winemaking here as well as in other regions is linked with Qvevri, which is called Churi in Imereti. Unlike Kakhetian traditional wine here less must is added to chacha. After fermentation, the wine is left in Churi for about 2 months, and then removed the pulp, transfer to the barrels and process. The wine of Imeretian type has beautiful yellow color, full, quite harmonious and cheerful.



THE KEY GRAPE VARIETIES OF THE REGION:

WHITES



Tsolikauri
Tsitska
Krakhuna
Kvishkhuri
(Goruli Mtsvane)
Kapistoni
Dondglabi
Kundza
Tklapa

REDS



Argvetuli Sapere
Otskhanuri Sapere
Adanasuri
Bzvanuria
Dzelshavi
Aladasturi
Black Dondghlabi



Tsitska



Tsolikouri



Krakhuna

PDO WINES:

Sviri

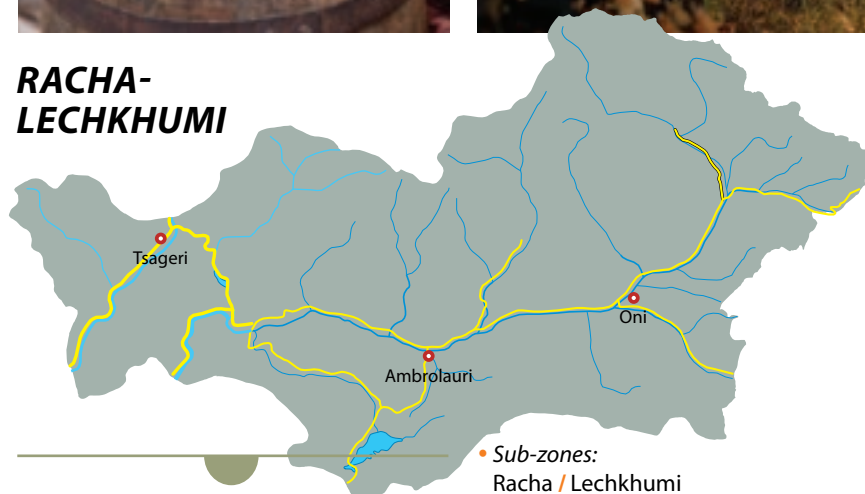


PDO SVIRI:

Has been famous from ancient times as the best appellation of Imereti, in which three sorts of grapes - Tsitska, Tsolikouri and Krakhuna are used. Sviri has turned into appellation wines since 1962.



RACHA- LECHKHUMI



LOCATION:

The region of Racha-Lechkhumi also officially includes Kvemo (lower) Svaneti. This north-western region is the most sparsely populated in Georgia, situated in the midst of the awe-inspiring Caucasus. This region borders Russian territory to the north and the Georgian regions of Samegrelo and Imereti to the west and south. It lies in the soaring mountains, high meadows and green valleys of the Greater Caucasus, its elevation ranging between 400-5000m asl.

CLIMATE:

Winters in Racha-Lechkhumi are typically cold and long with permanent ice and snow in the high mountains. The average temperature in January around the settlements of Oni and Ambrolauri drop to between -2°C and -1°C while the average temperature in July typically reaches between 19°C and 21°C . Tvishi micro-zone climate provides high sugar content and acidity in Imeretian grape variety Tsolikouri, and ex-



actly this micro-zone Tsolikouri is made naturally semi-sweet white wine Tvishi

SOIL TYPE:

The main types of soil in Racha-Lechkhumi are carbonaceous humus, clay soils, lime soils, clay mixed with flint and sandy clay.

VITICULTURE & WINEMAKING:

This most beautiful region of Georgia is also distinguished by its unique wines. Compared to Kakheti, vineyards are grown here on quite a small territory (approximately 1600 ha), however Racha-Lechkhumi differs from all other regions with its high quality grapes and extremely deep, interesting wines.



THE KEY GRAPE VARIETIES OF THE REGION:

WHITES



Tsulukidze Tetra
(Rachuli)
Tsolikouri

REDS



Aleksandrouli
Mujuretuli
Rachuli Dzelshavi
Usakhelaury
Orbeluri
Shavi Kabistoni



Racha - Lechkhumi is distinguished other regions by scarcity of vineyards and rare grape varieties. The vineyards here are grown mostly on the slopes of River Rioni gorge. The lower Racha is renowned for Khvanchkara micro-zone. Main micro-zones of Lechkhumi district are: Tsageri, Orbeli, Alpana-Tvishi, Zubi-Okureshi.

Among the most notable wines from Racha - Lechkhumi are Khvanchkara and Usakhelouri.



PDO KHVANCHKARA:

The naturally semisweet wine Khvanchkara is particularly famous and has been produced with this name since 1932, but in 19th century it was called Kipiani's Wine. Today Khvanchkara is produced from a blend of two varieties - Aleksandrouli and Mujuretuli.



Aleksandrouli



Mujuretuli

PDO TVISHI:

The Imeretian variety Tsoolikouri produces special results in Tvishi village, in the Tsageri District of Lechkhumi. The semi-sweet white wine made of it shines with gold and has extremely refined flavors of peach and melon. In spite of the fact that Tvishi became an appellation wine quite late (bottling of it started in 1952), it is very popular in Georgia and beyond.



PDO WINES:

Khvanchkara

Tvishi

Usakhelouri Okureshi





north, Imereti to the east, Guria to the south and the Black Sea to the west.

CLIMATE:

Guria is humid across its subtropical seashore as well as in the mountainous east of the region. The lowlands of Guria, where the elevation is 200m above sea level, is also humid. Winter in Guria is mild, while the summer is hot. This region is also characterized by high winds. The climate in Samegrelo is generally humid, being subtropical, the slopes approaching the foothills, of the Upper Caucasus offer good growing areas for wines. Here the height sea level, lower rainfall and dry eastern winds reduce the humidity.

SOIL TYPE:

In Mingrelia's most important viticulture and wine-making areas, the soil is either largely chalky limestone (upper reaches of the Tekhura and Abasha river valleys), rich in marl, mostly alluvial in the lowlands, mixed with stones washed down by rivers, rich in sand, clayey or clayey and sandy mixed with stones, as well as carbonaceous. The soil in the mountain foothills is mostly carbonaceous atop a bed of marl and quite gravelly, with exposed limestone and marl.

VITICULTURE & WINEMAKING:

Within Georgia, the Guria-Samegrelo region supposedly represents the most archaic seat of winemaking. The first references we have from historical sources are on Kolkheta. The current winemaking history of these two districts is linked with two foreigners: Scottish Jacob Mar in Guria, and French Achille Murat in Samegrelo. In the 20s of the 19th century Jacob Mar settled in

Bukistsikhe (Chokhatauri district) and made wines cultivated in high vineyards Jani, Skhilatubani and Mtevandidi. Achille Murat was one of the first who organized in Georgia a European-style enterprise. Ojaleshi made by Achille Murat and Krakhuna grape variety brought Imereti and cultivated was famous. Something that distinguishes these places from the rest of the country is the culture of vine cultivation, which was almost fully dependent on Maghlari up to the 19th C, which is to say that grapes here grew climbing trees. Harvest in these regions historically started quite late-in November and sometimes lasted till the end of January.



THE KEY GRAPE VARIETIES OF THE REGION:

GURIA



Chkhaveri
Jani
Mtevandidi
Skhilatubani
Zenaturi
Sakmiela

SAMEGRELO



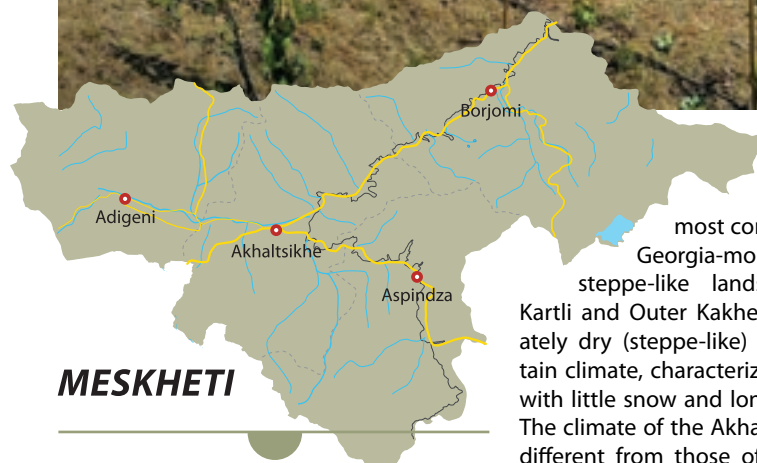
Ojaleshi
Chvtiluri
Chechipeshi
Chergvali
Machkvaturi
Cheshi

PDO Ojaleshi-Salkhino



LOCATION:

Guria is a small, very independently minded, region at the south-western edge of Georgia, its land sloping down to the coast. The Lesser Caucasus Mountains form its south-eastern barrier and the Black Sea that in the west. Samegrelo (Georgian: სამეგრელო) is a historic province in the western part of Georgia. In English it has also been historically known as Mingrelia. Samegrelo is bordered by the secessionist region of Abkhazeti to the north-west, Svaneti to the



MESKHETI

LOCATION:

The Meskheta region lies in southern Georgia. It borders upon the regions of Imereti and Kartli to the north, Turkey to the south, and Achara and Guria to the west, and comprises the towns of Akhaltsikhe, Aspindza and Adigeni. Vineyards in Meskheta were traditionally grown in the valleys of the Mtkvari River and its tributaries, as well as upon slopes and terraces. This region was traditionally divided into the Akhaltsikhe, Aspindza and Adigeni areas. Other areas were characterized according to their altitude: the lower (900-1,000m asl), middle (1,000-1,200) and upper (1,200-1,400) zones.

CLIMATE:

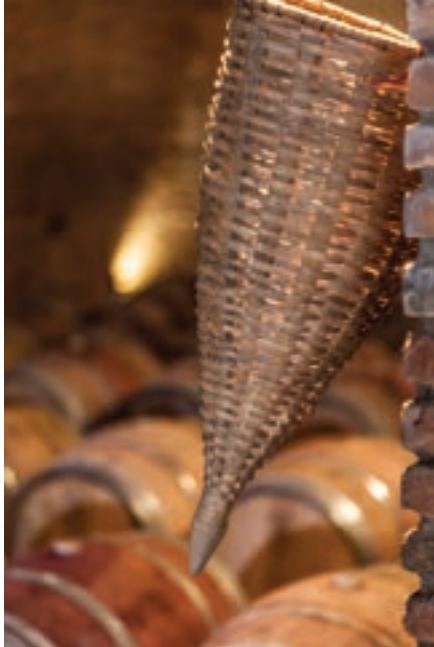
Meskheta has the most continental climate in Georgia—more so even than the steppe-like landscapes of Lower Kartli and Outer Kakheti. It has a moderately dry (steppe-like) subtropical mountain climate, characterized by cold winters with little snow and long, warm summers. The climate of the Akhaltsikhe area is very different from those of neighbouring regions; with an annual total precipitation of only 400-520 mm. and an average an-

nual temperature of 8-9°C, this is the driest wine-making region in Georgia. Because of the dry climate, vineyards need to be watered. Most of the region's precipitation falls in summer, and winter in Meskheta is harsh and frosty. Vines were traditionally buried in winter, and terracing also protects the vines from the effects of frost.

SOIL TYPE:

In the valley of the Mtkvari River, most of the soil is carbonaceous, alluvial and rich in clay, and sits atop layers of gravel and other kinds of layers. Slightly further up, at an altitude of around 1,400-1,500 metres above sea level, the soil is largely grey-brown, meadow-brown or forest-brown clay soil. The most widespread type of soil in the region is brown—excellent for viticulture, and present in villages of all three zones of Meskheta. Soil erosion is a particularly common problem in the region: largely the result of deforestation, this erosion can best be fought by terracing and reforestation. Soil scientists also distinguish the cultivated soil of artificial terraces, which have been fertilized with manure for centuries.





THE KEY GRAPE VARIETIES OF THE REGION:



Akhaltsikhis Tetri
Meskhuri Mtsvane
Meskhuri Kharistvala
Saparuli
Kharistvala
Bejana
Tavdakiduli
Roketula
Tskhenisdzudzu
Tamaris Vazi
Klertmagara
Shavi Aspidzura
Samariobo



Aligoté and Khikhvi were grown, and the region itself was only destined to produce wine for sparkling's.

Up until now, vineyards in Meskheta were mostly planted on terraces. Nowadays, only the Natenadzes' wine cellar produces very small amounts of Meskhetian wine because vines only cover a small area. In a word, Meskhetian viticulture and wine-making have everything to look forward to.



VITICULTURE & WINEMAKING:

The region of Meskheta is the highest mountainous vine-growing region in Georgia-and perhaps even in the whole world. Here, vines grow at an altitude of 900-1,700m asl. In this region 900m is the lowest altitude at which vineyards have been planted-something which many people might find hard to believe. According to Shalva Tsikvadze, the author of a monography on wine-making in Meskheta, 'vines grew especially well to the left of the Mtkvari River and the Potskhovi and Kobliani areas, whose slopes face south, south-east and south-west; this area used to be known as "zvare" because it enjoyed longer hours of sunlight. Vines begin to sprout and open their shoots earlier in the year and the grapes accumulate more sugar, which is why the quality of the wine which is produced in this micro-zone is better than that of those produced from grapes grown on terraces along the right bank of the river-an area which the locals used to call "the shadowy zone".

Meskheta is one of Georgia's archaic wine-making regions. According to some

scientists, some of the oldest Georgian varieties of grape such as Saperavi, Dzelshavi, Khikhvi and others could have come from here.

Following the Turkish invasion of the Samtskhe saatabago (dukedom) in 1578, wine-making was progressively destroyed in the region. A census of 1595, however, reveals that around 10-12,000 tons of grapes were harvested in what is now the Aspidzura area. (In comparison, 100-150,000 tones of grapes are nowadays harvested every year in the entire Kakheti region.) The revival of wine-making in this region began in the 1940s and 50s. The region's potential for viticulture and local varieties of grape was studied by the renowned Georgian scientists Maxime Ramishvili and Davit Tabidze in the 1930s and 40s, but their work was misused by the Soviet government. New varieties of grape such as Goruli mtsvane, Chinuri, Rkatsiteli, Pinot,

AJARA

Black Sea Coastal zone



LOCATION:

Ajara (Georgian: აჭარა) is a historical, geographic and political-administrative region of Georgia. Located in the country's south-western corner, Ajara lies on the coast of the Black Sea near the foot of the Lesser Caucasus Mountains. It has borders with the region of Guria to the north, Samtskhe-Javakheti to the east and Turkey to the south. It is an important tourism destination and includes Georgia's second-largest city of Batumi as its capital. Most of Ajara's territory either consists of hills or mountains. The highest mountains rise more than 3,000 meters (9,800 feet) above sea level. Around 60% of Ajara is covered by forests.

CLIMATE:

Ajara is well known for its humid climate (especially along the coastal regions) and prolonged rainy weather, although there is plentiful sunshine during the spring and summer months. Ajara receives the highest amounts of precipitation both in Georgia and in the Caucasus. It is also one of the wettest temperate regions in the northern hemisphere. September and October are usually the wettest months. The interior parts of Ajara are considerably drier than the coastal mountains and lowlands. Average summer temperatures are between 22–24 degrees. Average winter temperatures are between 4–6 degrees Celsius.



SOIL TYPE:

Among the hills along the coast as well as in the Kobuleti and Khelvachauri areas, the soil is largely yellow and ash-grey earth and only rarely deluvial. The soil of the lower reaches of the Acharistskhali River valley tends to be ash-grey, whereas that of the upper reaches, among the mountain forests, is largely clay and heavy clay as well as gravelly. The soil of the region's valleys along the river banks is alluvial. Carbonaceous humus is absent from Ajara as a whole.

VITICULTURE & WINEMAKING:

Viticulture has been a feature here since ancient times. The region is now playing an

active role in Georgia's creation of new and restored vineyards, in recent years there has started the restoration of the old grape varieties and efforts are made to follow actively the winemaking.

THE KEY GRAPE VARIETIES OF THE REGION:



Tsolikouri
Chkhaveri
Satsuri
Skhalturi
Batomura
Klarjuli
Brola
Khopaturi
Chodi
Almura Shavi
Mekrenchkhi
Burdzghala
Jineshi



LOCATION:

Apkhazeti covers an area of about 8,660 square km at the western end of Georgia, on the north shore of the Black Sea. To the east, the region is bordered by Svaneti. To the southeast, Apkhazeti is bounded by Samegrelo; and on the south and southwest by the Black Sea. The topography is varied as it ranges from the lowlands around the black Sea to the high peaks in the north. The region is extremely mountainous (nearly 75% is classified as mountains or foothills) and settlement is largely confined to the coast and a number of deep, well-watered valleys.

CLIMATE:

Because of Apkhazeti's proximity to the Black Sea, its climate is very mild, considering the northern latitude. The Caucasus Mountains are greatly responsible for moderating the region's climate, as they shield Apkhazeti from cold northerly winds.



SOIL TYPE:

The soil in Apkhazeti is largely carbonaceous humus and ash-grey forest soil; that of the region's most northerly end, howev-

er, tends to be yellow earth and carbonaceous humus, whereas among the foothills around Ochamchire and Gali to the south most of the soil is red or yellow earth as well as carbonaceous humus. The soil of Apkhazeti's river valleys is mostly alluvial.

VITICULTURE & WINEMAKING:

Apkhazeti is considered the historical region of winemaking. The region is situated on the seashore, but its mountainous part and river gorges are good for viticulture. Vines in Apkhazeti were trained to grow up trees until the XXth century. Vine here grows best of all up to the height of 400 to 800 meters. Earlier the winemaking here was developed quite at a high level, but powdery mildew and gray mold damaged this region very much including whole Western Georgia.

Unfortunately, local varieties of grape no longer receive the attention they deserve.

THE KEY GRAPE VARIETIES OF THE REGION:

WHITES



Avasikhva
Khapshira
Khunalizhi

REDS



Amlakhu
Kachichi
Agbizh
Akabuli
Absuazh
Lakoaj

- Besides the local varieties *Tsolikouri* / *Ojaleshi* / *Chkhaveri* / *Krakhuna* are spread and give good results in Apkhazeti.



TRADITIONAL

Georgian Winemaking

When white wine is described as produced in the “traditional Georgian manner” or “pursuant to Georgian traditional methods” (as opposed to the “European method”), it means that the wine is made in a conical clay vessel known as a Qvevri. Specifically, the wine undergoes both an extended fermentation and maturation in Qvevri, it’s a so called Amber Wine. If fully made according to the old tradition, whole bunches of grapes (with stalks) are run into a satsnakheli, a wooden trough, typically carved a single piece of wood. The grapes are foot-trod, so as not to damage the pips, then the must is run off directly into Qvevri. After pressing, the “chacha” (skins, pips, and stalks) are added to the Qvevri for the alcoholic fermentation, which may last any 20-

40 days, depending on the variety and the quality of the vintage. Once the fermentation is completed and the cap starts to sink, the filled Qvevri will be capped with stone or glass lids for the malolactic fermentation; the lids are then sealed hermetically with limestone clay or earth, and left in the ground until spring (typically late March or early April). Then the wine is separated the chacha and run off into another Qvevri for another year of aging. The process is similar for red grapes, but the period of skin maceration is shorter: usually one month, rather than four to six. Qvevri-produced wines have a firm tannic texture across the palate; whites develop aromas of apricots, orange peel, and nuts; the reds become slightly meatier, with a chalkier texture.

This extended maceration through the spring is also known as eastern, or Kakhetian-style winemaking, as it is associated with Kakheti, the eastern province and source of 70% of all Georgian wine.

Imeretian-style winemaking, nodding to the western province, also uses the clay vessel – here called a Churi - for both red and white grapes, but the maceration period is limited to roughly one month for both red and white varieties. This style of winemaking originated in the western part of Georgia.

The history of making wine in traditional Qvevri vessels has existed at least **8000 years** & is still practiced today



Satsnakheli, a wooden trough



A man stands next to a giant qvevri pot in Kakheti, Georgia, in this photo from the late 1800s



QVEVRI & Qvevri Making

Since ancient times Georgia has been known as a country of grapes and wine. Traditional Georgian wine is hardly imaginable without a Qvevri. The history of making wine in traditional Qvevri vessels has existed at least 8000 years and is still practiced today. Qvevri wine is unique for its rich chemical composition, its distinctive bouquet and taste and for its nutritional and curative qualities. The ancient Georgian traditional Qvevri winemaking method is one of country's cultural achievements and treasures. Wine has a crucial place in social interactions in Georgia, playing a role in the traditional hospitality of the country and facilitating friendship and good will.



appropriate clay in their respective regions. Traditional places for Qvevri making are villages of Atsana (Guria), Makatubani, Shroshta, Tkemlovana, Chkhiroula (Imereti), Vardisubani (Kakheti).

The vessel is buried in the ground, which guarantees an optimal temperature for the ageing and storage of wine and its egg-like shape favours the processes inside: the chacha (grape skins, stalks and pips) sinks to the bottom; the wine becomes enriched by its volatile and non-volatile elements; later wine is separated the latter and gets stabilized.

Qvevri wine quality is also influenced by the quality of the Qvevri cleaning process,



which has to be done each year before making wine. In every village there are a few experienced Qvevri cleaners. The cleaning process involves washing the vessel with herbal cleansers and water. Qvevris are traditionally disinfected with sulphur vapours. The internal surface is sometimes lined with beeswax, and the outer surface is traditionally covered with a lime-based mortar before burying. The shape of the "modern" vessel continued to evolve the 3rd century B.C.E., when producers began to bury them in the earth, first to their shoulders, and by the 4th century C.E., up to the neck. Modern Qvevri range 800 to 3500 liters; the smaller ones are used for fermentation, the larger, for elevage.

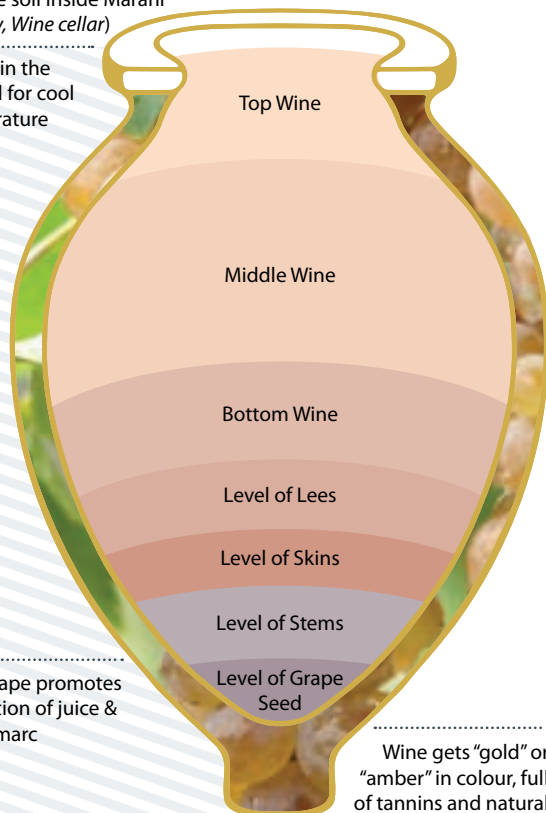
Due to the uniqueness of ancient Georgian traditional Qvevri winemaking method, the principles of producing and using vessels are very important. Qvevri is a traditional Georgian vessel used for making, ageing and storing wine. It is made of a type of clay historically used for Qvevri-making in artisanal families according to traditional technology, these families possess the centuries-old knowledge of the ion of ap-

Winemaking

Qvevri wine is unique for its rich chemical composition, its distinctive bouquet & taste & for its nutritional & curative qualities

The Qvevri – clay vessel dug into the soil inside Marani (Winery, Wine cellar)

Buried in the ground for cool temperature



Egg Shape promotes circulation of juice & grape marc

Wine gets "gold" or "amber" in colour, full of tannins and natural vigour

The Qvevri winemaking tradition can be found throughout Georgia in rural as well as urban areas. Georgians consider it to be the most important attribute of their cultural identity. Traditional Georgian Qvevri winemaking method is ancient, living culture and has changed little since its formation.

The basic technological process consists of pressing grapes in satsnakheli (wine press), pouring the must and grape marc into a Qvevri. The mixture fills the ves-

sel to around 80-85%. As fermentation progresses, the mixture is stirred 4-5 times daily. When fermentation has finished the Qvevri is filled with the identical mixture and sealed, then left to age for 5-6 months.

The various Qvevri winemaking methods were defined by factors such as soil or climatic conditions, the rich variety of endemic vines and differences between micro-zones.

A

The grape must is fermented, aged and stored in contact with its grape marc for 5-6 month (Eastern Georgia- "Kakhetian" method).

B

The grape must is fermented in Qvevri with partial (2.5-3.0 %) addition of grape marc before removing the latter in November. The wine is left in the sealed Qvevri to mature until spring (Western Georgia- Imeretian" method).

C

The crushed grapes are left the wine press for 4-5 days then the must is poured into a Qvevri to continue fermenting and is left to mature until spring (Western Georgia, the Black Sea coast and Racha-Lechkhumi).



Each method involves alcoholic fermentation using natural yeasts without any additives. The Qvevri facilitates the processes of fermentation and ageing with the minerals that are part of its composition. This has a favorable effect on the taste and quality of the wine. By being placed underground, grape must bursting with the sun's energy absorbs the energy of the soil and becomes part of nature. The Georgian traditional method of Qvevri winemaking is found all over the country. Even in highland regions vines do not grow, grapes are delivered lowlands to make wine.

Knowledge and experience of winemaking is passed down through generations informally with direct involvement in the processes the family, neighbors, friends and relatives all join in harvesting and winemaking. Qvevri wine as foundation of cultural identity. The Georgian Qvevri winemaking tradition is a clear example of how important intangible heritage is for creating and maintaining positive social interactions, and for the formation of cultural identity. Despite the fact that Geor-

gia's social and political environment has undergone several transformations in the last century, the tradition of Qvevri making and winemaking using this unique vessel remains a key element of identity and reputation for Georgians. Maranis (winery, wine house) are still considered to be the holiest places in a family home. Traditionally, a sealed Qvevri is opened for honoured guests, and families who make a good wine are respected by society. Georgian oral and musical folklore is abundant with masterpieces dedicated to vines and wine. The viticultural and vinicultural terminology is rich and diverse. Wine continues to play an important role in everyday life of Georgians-during secular and religious events, as well as recurring rituals. The everyday meals of Georgian are also occasions to partake of the family wine. The Georgian Orthodox Apostolic Autocephalous Church has played an important role in transmitting traditional knowledge of winemaking, especially as red wine is an inseparable attribute of the Liturgy. Traditional methods of winemaking continue to live on in centuries-old monasteries around the country, and many church communities (for example the monks of Alaverdi, Nekresi, Ateni,

Shavnabada and Martvili) are active in traditional winemaking.

According to ancient chroniclers, Georgia was Christianized in the 4th century AD by the Cappadocian nun, Saint Nino, who made a cross of vine branches. In Georgia, the "tree of life" is traditionally represented as grape-bearing vine that also symbolizes the Virgin Mary. The 11th century polyphonic hymn "Thou art a vine" dedicated to the Virgin Mary remain very popular to this day.

Through the ages up until today, all home winemakers in Georgia have made wine in Qvevri. During the 20th century, commercial use of Qvevri declined as winemaking in this manner is quite labor intensive; they were viewed as inefficient. Today, however, a renewed interest in Qvevri has revived this method of production, not just in Georgia, but around the world.

Kakhetian Qvevri Wine



GRAPE VARIETIES

Rkatsiteli
Mtsvane Kakhuri
Kisi
Khikhvi
Kakhuri Mtsvivani

FLAVOUR

Dry, medium or high acidity, high tannin, full bodied, medium or high alcohol

SERVING TEMPERATURE

14-16°

AGEING

2-10 years and over



APPEARANCE/ COLOUR

Golden, Amber, Flame coloured

ANCIENT QVEVRI METHOD

In Georgia there are actually different ways of making wine in qvevri, but the traditional Kakhetian method is the most historical and practical, and is unique among the world's winemaking methods. It all starts with crushing grapes in the wine press without damaging their pips and stalks and pouring the grape must into clean qvevri. Once the grapes have been pressed, all or part of the marc and stalks are added to the grape must in the qvevri. Qvevri is used for fermentation, aging and storing of wine. Kakhetian style Qvevri wine is usually made with 6 months' maceration.



TERROIRS FOR KAKHETIAN QVEVRI WINES

Some of the prominent places for amber wines from Kakheti are held to be between the villages of Bakurtsikhe and Anaga. The local landscape is especially interesting, and is well suited to make some very profound wines, especially Tsarapi and Akhoebi terroirs in Kardanakhi. Very good qvevri wines are also made in the Gurjaani's other villages. Telavi and Kvareli areas are also home to splendid qvevri wines. Over the past few years, Kakhetian wine made from grapes harvested in some villages of the Akhmeta region (Babaneuri, Alvani, Zemo Khodasheni, Argokhi and Maghraani) have become increasingly distinguished.

AROMA



Green Pepper



Dried Apricot



Walnuts



French Marigold



Cigar



Sweet & Pungent Spices



Jujube



Dried Apple



Green Tea



Earl Grey Tea



Mushrooms

WINE & FOOD PAIRING

Kakhetian Qvevri wine pairs well primarily with the Eastern cuisine of Georgia, specifically with the dishes originated from Kakheti region - Khashlama (a boiled beef dish), Mtsvadi (grilled pork), Bozbashi, Chakapuli, Chanakhi (lamb dishes) as well as it goes well with Guda (Tushetian sheep cheese) and other full-fat types of cheeses. The wine also goes well with walnut dishes that are served either hot or cold. Spicy food also pairs well with Qvevri wine. Those wines with more delicate texture would be ideal when paired with some salads, whereas, stronger/more pronounced types of qvevri wines should be enjoyed with the meals made from meat.

In 2013 UNESCO
enlisted Qvevri wine-
making method as
**Intangible Cultural
Heritage of Humanity**

**OIV is discussing to introduce
separate category Amber Wine.**



In Georgia, the
"tree of life" is
traditionally represented
as grape-bearing vine that
also symbolizes the
Virgin Mary



Chacha



Saperavi



Rkatsiteli



Chinuri

No one knows exactly when the Georgians learned to distill alcohol, but one thing is clear that the first Georgian alcohol was made from Chacha (the Georgian word for “grape marc”). We have documentary evidence that in the 17th C Georgians distilled alcohol. The tradition of distilling Chacha is as follows: chacha is kept in Qvevri for the whole winter and only in early spring do they start preparing for distilling. When chacha is ready to be distilled, they take it out of Qvevri and start distilling in a big copper pan, covering it with a special lid, plastering with ground and ash mixture and then fitting it to the trough. Then, they plaster the junction of handle and pipe with corn flour, tie it with a piece of cloth, burn wood under the pan and start distilling.



Distilling Chacha is a sort of holiday in Kakheti and neighbors distill their Chacha together in one distiller. In villages distilling can turn into a celebration-Zaotoba-with the families joining together and using a proper distillery, having a feast lasting as long as there is Chacha distilled.

Today, almost all Georgian companies produce Chacha and some of them are of quite a high quality.

Gradually the varietal Chacha tradition is also becoming stronger and a consumer is offered to taste Chacha distilled from Saperavi, Rkatsiteli, Chinuri.





SUPRA

Georgian feast

Marani
of the house, was treated
as a sacred temple,
**the vine symbolizing
both life & faith**

A revered feature of Georgian social life, the Supra is one of the symbols of Georgian identity. This is feast, held in celebration of all major rites of passage, from birth and birthdays to homecomings, weddings and funerals. Its name comes from the word for tablecloth, which the dishes piled on the table are meant to cover.

Yet, what distinguishes Georgia's feasts is not the food, but the central role played by the toastmaster, called in Georgia the Tamada.

The Tamada must orchestrate the rule-governed homogeneity at the feast. A good Tamada can evoke the spirit of community and culture, which to most Georgians is associated with wine. The vine is integral to Georgian spirituality—from ancient times the Marani, or wine cellar of the house, was treated as a sacred temple, the vine symbolizing both life and faith. The gathering around the table at the Supra is an occasion for celebrating nationality and kinship and welcoming friendship, but there remains a strong, underlying spiritual theme.

While much less strictly adhered to these days, there is a very strict Supra etiquette. Each round of drinking begins with a toast declaimed by the Tamada. Only after the Tamada has drunk can others do so and they must first, one after the other, give toasts of their own on same theme.

*Georgia's feasts
is not the food,
but the central
role played by
the toastmaster,
called in Georgia
the Tamada*



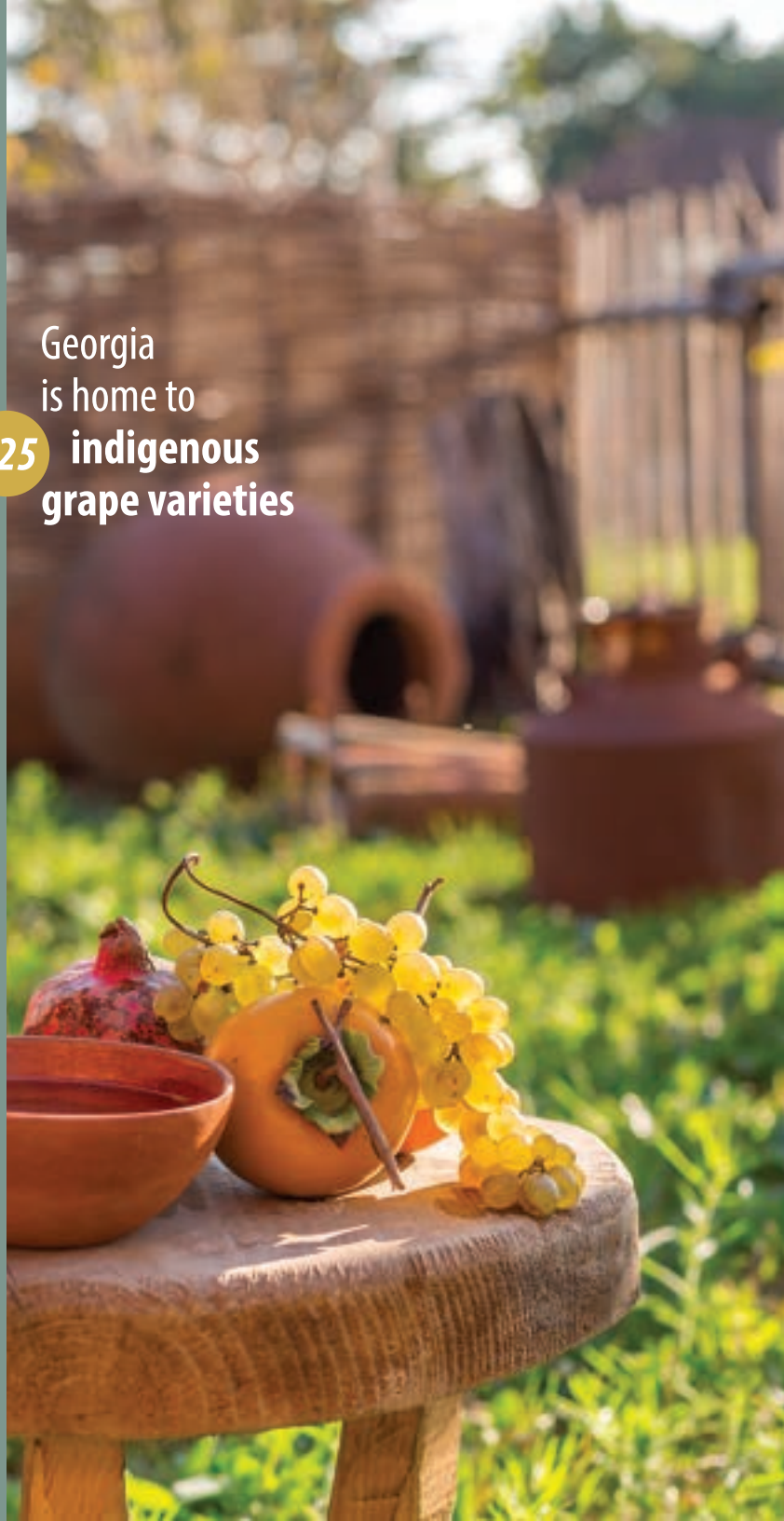
TAMADA

Bronze statue from the 7th century BC.
This is statue of a Tamada, the ruler of
the table holding the horn in the right
hand.

Georgian Grape Varieties

The Georgian names for their indigenous grape varieties often make specific reference to its origin or some distinguishing characteristics. While Georgia is home to at least 525 distinct grape varieties (Ketskhoveli et al. 1960), the collectivization of agriculture during the Stalinist regime, and later, Gorbachev's anti-alcohol campaign in the 1980s led to the grubbing up of vast swaths of these indigenous varieties. Today, while only about 45 are in current commercial production, the Georgian government is engaged in concerted efforts to increase the genetic diversity within the country's vineyards. Apart academic work to grow and study many now-obscure varieties, in 2014 the government has launched a program to encourage and support the planting of more of the forgotten varieties. In summer 2014, the National Wine Agency distributed 7000 plants to various growers, with plans to increase to 70,000 vine plants.

Georgia
is home to
**525 indigenous
grape varieties**



White Grapes

GORULI MTSVANE

A variety of white grape which comes from the region of Kartli and ripens late. Very lively and joyful wines are produced from this grape, with aromas of lime, wild flowers and spring honey. When mixed with Chinuri grapes, Goruli mtsvane gives rise to a sparkling wine with a special, characteristic flavour.

KRAKHUNA

A Georgian variety of white grape which tends to ripen late, and from which some of the strongest and most full-bodied Imeretian white wines are produced. Wines produced from Krakhuna grapes have a high alcoholic content, are straw coloured with tints of golden sunlight, and have aromas of ripe fruit (apricot or banana, for example) and honey.

KISI

A Georgian variety of white grape which grows in eastern Georgia. Both classical (European) and traditional Kakhetian (qvevri) wines produced from Kisi grapes have unforgettable aromas and flavours. The best micro-zones are the regions around Telavi, Kvareli and Akhmeta. This grape is most widespread around the village of Maghraani in the region of Akhmeta. Traditional Kakhetian wine made from Kisi grapes is characterized by aromas of ripe pear, French marigold, tobacco and walnut.

MTSVANE KAKHURI

A Georgian variety of white grape which, according to its geographical location, belongs to the Kakhetian family of grape varieties. In the vineyards of Kakheti this grape reaches the peak of ripeness during the second half of September. The following high-quality, classical (European) and traditional Kakhetian (qvevri) wines are produced from Mtsvane kakhuri grapes: table wine, regional wine, and appellation controlled wines. The best micro-zones are Manavi, Kondoli, Tsinandali, Ikalto, Ruispiri, Zemo Khodasheni, Napareuli, Saniore, Artana and Akhmeta. This wine is characterized by hints of vineyard peach and of fruit trees in bloom as well as by mineral overtones.

CHINURI

A variety of white grape which comes from the region of Kartli, where it is very widespread. Chinuri ripens late and in prolific quantities. Green or straw-coloured wines distinguished by their softness. Also sparkling wines are made from this grape. Characterized by hints of wild mint and forest (wild) pear.

TSOLIKOURI

A Georgian variety of white grape which belongs to the Imeretian family of aboriginal varieties of grape, the second most widespread variety of grape Rkatsiteli. Besides Imereti, Tsolikouri grows in the regions of Racha-Lechkhumi, Guria, Samegrelo, Adjara and Apkhazeti. Tsolikouri ripens late, and gives rise to light, straw-coloured wines with aromas of citrus fruit, white plum, yellow fruit (mushmala, for example) and flowers. Wines produced from Tsolikouri are more full-bodied than those produced from Tsitska.



KHIKHVI

A Georgian variety of white grape which, according to its geographical location, belongs to the Kakhetian family of white grape varieties. It ripens between the first days of September and the second half of the month. Very distinguished classical (European) and traditional Kakhetian (qvevri) wines are produced from the Khikhvi grape. In a European wine made from Khikhvi grapes, the aroma of exotic plants such as box tree is particularly noticeable, whereas a traditional Kakhetian wine produced from Khikhvi grapes in a qvevri tends to have tones reminiscent of ripe fruit or yellow dried fruit.



TSITSKA

A Georgian variety of white grape belonging to the Imeretian family of aboriginal varieties of grape. Tsitska ripens late and gives rise to light, straw-coloured wines with greenish tones characterized by aromas of vegetation and hints of pear, lemon, honey and melon. Tsitska wines tend to be very acidic and lively.



RKATSITELI

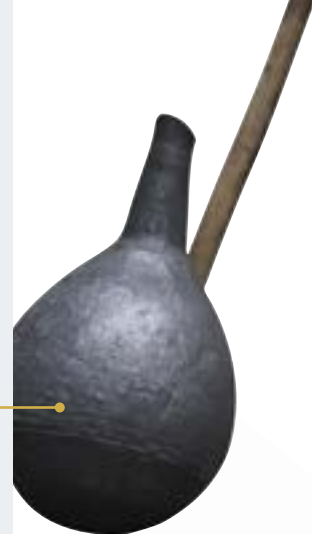
A variety of white grape which could be described as the defining variety of traditional Kakhetian wine. This variety belongs to the Kakhetian family of grape varieties, yet is very widespread throughout all regions of Georgia as well as abroad. In the different wine regions of Kakheti this grape ripens between mid-September and mid-October. The following high-quality, classical (European) and traditional Kakhetian (qvevri) wine are produced from Rkatsiteli grapes: table wine, regional wine, and appellation controlled wines. Rkatsiteli grapes are very often mixed with Mtsvane khakhuri variety.

Marani Tools

COPPER ORSHIMO

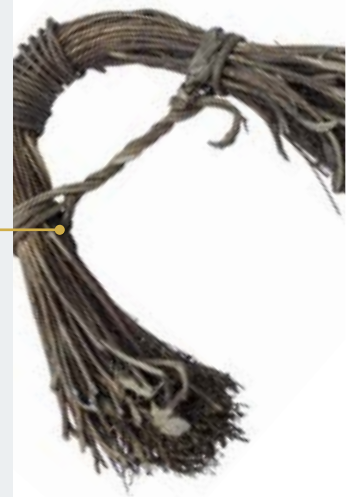
Orshimo is a Traditional Georgian Wine vessels used for ladling wine, which is attached to a long wooden handle and is usually made from a wild pumpkin or gourd.

Copper Orshimo is quite a rare tool used in marani. It is found in Eastern as well as in Western Georgia.



KRAZANA

Krazana is found in the eastern part of Georgia. It is a tool used for washing qvevri and is made of a plant called St. John's Wort (*Hypericum Perforatum*), Krazana being the Georgian name of it. Qvevri is washed with the roots of this plant while it serves as an antiseptic as well. A Krazana tool can be used for cleaning several qvevris, however, after multiple uses it wears out and can no more be used for another season. Krazana scrubber is best for large capacity qvevris, when a washer usually climbs into a qvevri to clean it.



DRINKING VESSEL MARANI

Georgian traditional drinking vessel made of clay. It is used on special occasions for special toasts proposed by Tamada. Nowadays, it is rarely used



Red Grapes

MUJURETULI

A variety of red grape from the region of Racha which is mostly to be found in the same region. Ripens later than average. Normally, Mujuretuli grapes are combined with Aleksandrouli grapes to make classical red and naturally semi-sweet wines from Racha.



USAKHELOURI

A Georgian variety of red grape widespread in the Tsageri district of the region of Lechkhumi. Ripens later than average, the grapes beginning to ripen towards the end of September. The harvests tend to be small. Usakhelouri gives rise to dignified, naturally semi-sweet or dry wines with very rich aromas of fruit.



OJALESHI

A Georgian variety of red grape widespread in Mingrelia. Ojaleshi would have been a maghlari wine (i.e. it would have been trained to grow up trees) during the early period of viticulture in Georgia. The best Ojaleshi grapes are to be found in the Martvili and Senaki districts. Ripens very late. In Samegrelo, this grape begins to ripen in mid-November and its harvest can last until the first half of December. Semi-sweet and dry red wines are made from the Ojaleshi grape, giving the wines amazing depth and character. The best Ojaleshi wine was made in the villages of the Martvili district, such as Salkhino, Tamakoni, Nakhunao, Abedati, etc.



OTSKHANURI SAPERE

A Georgian variety of red grape which is widespread in the region of Imereti and ripens between mid-October and the end of the month. Wine produced from Otskhanuri sapere grapes has a bright raspberry colour. Young wines have strong notes of vegetation and a somewhat rough taste, but when aged acquire a deep and elegant aroma as well as a rich and long finish.



SAPERAVI

A Georgian variety of red grape which can be found in every vineyard of the Kakheti winemaking region as well as in almost all the other regions of Georgia. Saperavi grapes can also be found abroad. In the winemaking region of Kakheti, this grape ripens during the second half of September but are harvested until the second half of October. High-quality red dry wines with great potential for ageing are produced from Saperavi grapes. Saperavi grapes are also used in the manufacture of sweet, semi-sweet and rosé wines. The best wine can be produced from Saperavi grapes picked in Mukuzani-Akhasheni, Khashmi, Kindzmarauli, Napareuli, Kvareli and Kondoli.



CHKHAVERI

A Georgian variety of rosé grape mostly found in Guria. Chkhaveri would have been a maghlari wine (i.e. it would have been trained to grow up trees) during the early period of viticulture in Georgia. Ripens very late. In Guria, this grape ripens during the second half of November, and its harvest tends to be small. Wines produced from Chkhaveri are straw, light rosé or amber in colour. The Chkhaveri grape gives rise to soft and harmonious wines with a high alcoholic content and with aromas of peach or white fruit perfectly blending sweetness and acidity. The best Chkhaveri wines are produced in the villages of Sachamiaseri, Bukistsikhe, Askana, Bakhvi, Otskhana, Shemokmedi, etc.





SHAVKAPITO

One of the aboriginal varieties of the Kartlian family of grape varieties, widespread in the region of Inner Kartli. Ripens late. Strong, full-bodied wines with aromas of vegetation and berries (ripe cornelian cherries, for example) are produced from Shavkapito grapes.



TAVKVERI

A variety of red grape from the region of Kartli, widespread in the region of Inner Kartli. Ripens late. The Tavkveri grape gives rise to interesting dry red or rosé wines with aromas of wild roses and red fruit.



ALEKSANDROULI

A variety of red grape from the region of Racha which is mostly to be found in the same region. Ripens later than average. Wines produced from Aleksandrouli grapes are dry or semi-sweet and are amazingly soft, with aromas of raspberry and black cherry.



DZELSHAVI

Believed to be one of Georgia's most archaic varieties of grape, Dzelshavi mostly grows in the regions of Racha and Imereti. Wines made from this variety are usually very soft and airy, but lively and highly-acidic summer wines can also be made.

TASI AND FIALA BOWLS

The copper bowls such as Tasi and Fiala, are often found in Georgian day-to-day life. Unlike Jami, this vessel is used only for drinking wine at supra and has a leg or a base (so-called "heel"). In some cases, it has a flat bottom. This supra wine bowl is likely to be tinned inside as well as outside and comes in various shapes. It is called by two different names such as Tasi and Fiala in Georgia.



SARTSKHI (CHERRY-BARK SCUBBER)

Sartskhi is a marani tool made of the bunch of bitter cherry tree barks which is pressed skilfully by a craftsman and attached to a long handle. Various cherry or bright red sour cherry barks were also used to make Sartskhi. In rare cases, it was made of Birch trees.

This two-handed Sartskhi has two short handles that allow a washer to hold and use it with both hands while cleaning Qvevri. It is common in the western part of Georgia and is rarely found in the eastern part of country.
















































AVGARDANI











Avgardani is a marani tool made of copper that is attached to a long wooden handle. It is used for removing dirty water, sediment and remained wine from from Qvevri. Avgardani is common in Kakheti Region. However, this tool, though with a modified design, can be found in almost every wine producing region of Georgia.







GEORGIAN WINE CLASSIFICATION

KAKHETI

















WINE DENOMINATION	WINE TYPE (STYLE)	VARIETIES
PDO Tsinandali	 	Rkatsiteli, Mtsvane Kakhuri, Saperavi
PDO Manavi		Mtsvane Kakhuri
PDO Gurjaani		Rkatsiteli, Mtsvane Kakhuri
PDO Vazisubani		Rkatsiteli, Mtsvane Kakhuri
PDO Kardenakhi	 	Rkatsiteli, Khikhvi, Mtsvane Kakhuri
PDO Tibaani		Rkatsiteli
PDO Kakheti	   	Rkatsiteli, Mtsvane Kakhuri, Kisi or Khikhvi
PDO Kotekhi	 	Rkatsiteli, Mtsvane Kakhuri, Saperavi
PDO Napareuli	 	Rkatsiteli/Saperavi
PDO Mukuzani		Saperavi
PDO Teliani		Cabernet Sauvignon
PDO Kindzmarauli		Saperavi
PDO Akhasheni		Saperavi
PDO Kvareli		Saperavi
Rkatsiteli	  	Rkatsiteli
Saperavi	  	Saperavi
Kisi	  	Kisi
Khikhvi	  	Khikhvi
Mtsvane Kakhuri	  	Mtsvane Kakhuri
PDO Khashmi Saperavi		Saperavi
PDO Akhmeta	  	Mtsvane Kakhuri
PDO Tsarapi		Rkatsiteli
PDO Akhoebi		Saperavi/ Saperavi Budeshuri
PDO Maghraani Kisi	 	Kisi
PDO Zegaani		Saperavi

-  Dry White
-  Dry Red
-  Semi sweet Red
-  Rose
-  Semi sweet white
-  Fortified White
-  White Sparkling
-  Amber Wine (with long maceration)
-  White Dry - Qvevri Wine
-  Red Dry - Qvevri Wine













KARTLI

PDO Atenuri	 	Chinuri, Goruli Mtsvane
Chinuri	    	Chinuri
Tavkveri	   	Tavkveri
Goruli Mtsvane	 	Goruli Mtsvane
Shavkapito	 	Shavkapito
PDO Bolnisi	   	Rkatsiteli, Chinuri, Goruli Mtsvane/Sapera- vi, Shavkapito, Asuretuli Shavi, Tavkveri
PDO Shala Asuretuli		Asuretuli Shavi, Tavkveri, Shavkapito
PDO Okami	 	Chinuri/Goruli Mtsvane, Shavkapito






IMERETI

PDO Svir		Tsitska, Tsolikouri, Krakhurma
Tsitska	    	Tsitska
Tsolikouri	   	Tsolikouri
Khrakhuna	   	Khrakhuna
Otskhanuri Sapere		Otskhanuri Sapere
Dzelshvi		Dzelshvi




RACHA & LECHKHUMI

PDO Khvanchkara		Aleksandrouli, Mujuretuli
PDO Tvishi		Tsolikouri
Usakhelouri	 	Usakhelouri
Aleksandrouli	 	Aleksandrouli
Tsolikouri	 	Tsolikouri
Tetra	 	Rachuli Tetra
PDO Usakhelauri Okureshi	 	Usakhelouri

SAMEGRELO & LECHKHUMI


PDO Ojaleshi Salkhino		Ojaleshi
Ojaleshi	 	Ojaleshi
Chvitiluri	 	Chvitiluri

GURIA & AJARA


Chkhaveri	 	Chkhaveri
Aladasturi		Aladasturi

 Dry White

 Dry Red

 Semi sweet Red


 Rose


 Semi sweet white

 Fortified White

 White Sparkling

 Amber Wine (with long maceration)

 White Dry - Qvevri Wine

 Red Dry - Qvevri Wine