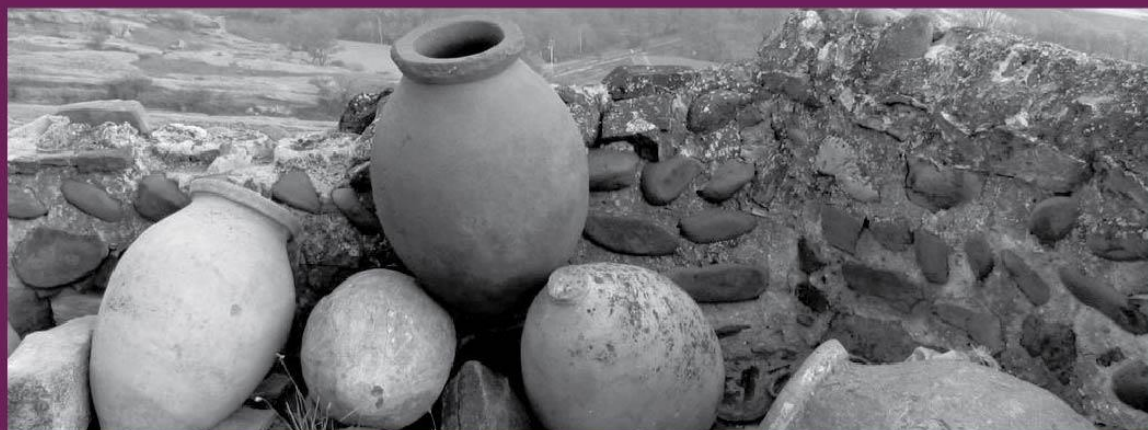




მელვინეობის 8000 წელი 80 წუთში
8000 ЛЕТ ВИНОДЕЛИЯ ЗА 80 МИНУТ
Грузия





MONTE
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anniversary



The History of Georgian Wine – I

Georgian Wine Club



VI-Vth millennia B.C. – An ancient clay vessel for wine. An ancestor of qvevri, decorated with bunches of grapes (*Didi Gora of Khrami, Marneuli*). Several fragments of pottery with traces of wine (*Gadachrili Gora, Marneuli*). The birth of so-called primitive winemaking in Georgia.



IV–IIth millennia B.C., Early Bronze and Middle Bronze Ages – The formation of small-sized, qvevri-like vessels in various shapes.

XIV-XIth millennia B.C. – The pips of *Vitis Vinifera*. The pips of grape varieties used for making wine were found together with the pips of grapes used for consumption (the village of Dighomi, Tbilisi).



Vth Century B.C., the Early Iron Age – A flat-bottomed qvevri with stone lid from the settlement of Rustavi, the formation of a contemporary qvevri shape.

IIIth century B.C. – The base of the qvevris became more pointed in Georgia during this time, and the shape was also changed. Presumably, the practice of burying qvevri up to their necks began in this period. The capacity of qvevris also increased greatly.



Vth millennium B.C. – The oldest grape pips of *Vitis Vinifera Sativa* (in the remains of *Dangreuli Gora* and *Gadachrili Gora, Marneuli* region).

V–IIIth millennia B.C. – The pips of *Vitis Vinifera* (*Shulaveri Gora, Marneuli, Khizaant Gora, Kvackhelebi, Kareli, River Iori Valley*).

III-IIIth millennia B.C. – The birth of viticulture.



II-th millennia B.C. – A large number of pruning sickles, pottery, and other objects related to viticulture and winemaking were found almost throughout Georgia. The development of viticulture, the formation of pruning and green operations practices.



Vth Century B.C. – A classic qvevri, buried in the ground, was widely used in winemaking in the western and eastern parts of Georgia.



The beginning of the IVth Century – The spread of Christianity in Georgia. Wine and vineyards acquired a special role in religious rituals as well as in social settings.

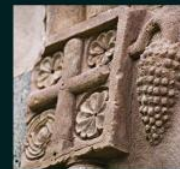


Author: Malkhaz Kharbedia
Photos: Guram Tsubanashvili, Giorgi Baratsashvili
Design: Tamaz Chkhalze
Translation: Tiko Kakhrizide.

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The History of Georgian Wine – II

Georgian Wine Club



X-XIII Centuries – The golden age of Georgian viticulture and winemaking. A number of wine cellars (*maranis*) were built throughout Georgia. There are numerous written sources along with other archaeological materials that signify the development of Georgian viticulture and winemaking during this period.



XVII- XVIII Centuries – Some foreign travellers praised Colchian and Kakhetian wines, while also depicting Georgian winemaking methods and Georgian feast (*Nadimi*) traditions.

1801 – The annexation of Georgia by Russia.

1820s and 1930s – The development of classic, European winemaking in Georgia. The settlement of German colonists in Tbilisi and its outskirts.



1835 – Aleksandre Chavchavadze took a 20-year loan of one million Ruble and built an underground wine cellar in Tsinandali. He installed spirit distilleries, planted new qvevris and opened a cooperage. Georgian wine was bottled.



1840s and 50s – The beginning of scientific study of Georgian grape varieties. The establishment of local ampelography. Georgian grape varieties were described in the 70's publications in Paris and Lyon.



XV-XVI Centuries – The end of the Mongol's domination. New wine cellars were constructed. The beginning of wine trade with neighboring countries.



XVII- XVIII Centuries – The appearance of the first Georgian terroirs. Wines from Bolnisi, Khornabuji, Kondoli, Ateni, Akhmeta, Gavazi, and other regions were described and acclaimed in various archaeological sources.

XVIII Centuries – Vakhushti Batonishvili described regional wines from Kakheti, Kartli, Imereti, Guria, and Samegrelo. These wines were produced in high volumes and often exported abroad during this period.



1830s – First producers of Georgian brand came into play: Iakob Zubalashvili, Iakob Mari, and later, Giorgi Bolkvadze.

1840s – The style of Georgian wine became closer to that of European. The first European style wineries started to appear in the western and eastern Georgia. For example, in the village of Ruispiri, also German Lenz's Marani, Iakob Mari in Guria, and others.

1850s – Vine diseases such as downy mildew and powdery mildew arose. The diseases reached a peak in the 1880s. In the second part of the 19th century, Phylloxera was also spread.



Author: Malkhaz Kharbedia
Photos: Giorgi Baratsashvili,
Guram Tsubanashvili, Malkhaz Kharbedia
Design: Tamaz Chkhalze

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The History of Georgian Wine – III



1670 – Ivane Mukhran-Batoni built a large winery in the village of Mukhrani, Vasil Petriashvili, a well-known winemaker, worked in his winery.

1882 – The very first Georgian sparkling wines were made in the Ivane Mukhran-Batoni's winery.



1886 – Tsindali wine was introduced to the market. Other Georgian wine brands, mostly the predecessors of Georgian PDOs, started to appear on local and foreign markets.



1889 – Prince Achille Murat planted vineyards in Samegrelo region (in the villages of Chkaduashi and Salkhino), and produced his first Ojaleshi wine.

1918-21 – This was the time of independence, which led to the development of cooperatives and community farming.



1922 – The first Soviet era union wineries and cooperatives were created. Yet, in 1926, 80% of the wine institutions were run by private individuals.

1950 – The first steps were taken towards the unification of Georgian wine. Only 16 grape varieties were chosen for using in the wine production. The wine numbering system was also changed, according to which, Tsindali became No1, Telani No2, Gurjaani No3, and so on.



1882 – Zakaria Jorjadze, a prominent Georgian winemaker, started constructing a wine cellar in the village of Sabue, Kakheti region. He was following both – traditional and conventional winemaking methods (making wines in qvevris, barrels, etc.).



1884 – David Sarajshvili opened the first brandy distillery in Tbilisi. In 1888, he released the first Georgian brandy at industrial scale.



1880s – The count Sheremetiev purchased an Aphhazi family land in Kardanakhi and built a winery there. The winery was a combination of Kakhetian and European style, big enough to produce wines from 40-50 tons of grapes.

The Beginning of 1900s – Georgian wine became truly diverse. Hundreds of wines were being produced from a variety of Georgian grapes all across the country.

1921 – Reannexation of Georgia by Russia.

1929 – Samtrest (Soviet organizational entity) was created, which slowly started to oversee wine production in Georgia. Samtrest became the owner of all existing wineries. New wineries were also established during this period.



1930s-1940s – Georgia produced around 60 names of wines during these years, 12 of which were made according to the local, traditional winemaking methods. Unfortunately, these unique wines soon happened to disappear from the market.



Author: Makhsaz Khvabida
Design: Tamaz Chikhradze

The History of Georgian Wine – IV



1962 – The 10th World Congress of Vine and Wine was held in Georgia. A lot of prominent figures visited the country. A number of wineries were built and renovated.



1985 – During the years of "Restructuring" (meaning "restructuring," referring to the restructuring of the Soviet political and economic system), Soviet Prohibition was introduced.

2005-2016 – The development of organic and biodynamic viticulture and winemaking in Georgia. There was a high demand for the wines that were made according to these practices in various important markets such as Great Britain, Italy, Japan, France, the U.S., and Germany.



2010 – Georgia hosted the 33rd World Congress of Vine and Wine. Georgian Wine Club launched the New Wine Festival.



December of 2013 – The traditional Georgian qvevri winemaking method was recognized by UNESCO as part of the Intangible Cultural Heritage of Humanity.



1966 – "Giorgobistve," a film directed by Otar Ioseliani was released.

1960s-70s – The time of planned economy and the completion of wine unification. The quality of wine dropped significantly, and the absence of varietal diversity became the part of a new reality. Instead, hybrid grapes were planted.

1991 – Georgia became an independent country.

1993-1999 – The beginning of a new wine history. Some of the first modern-day wineries were started during these years (GWS, Teliani Valley, Tbilvino, Telavi Wine Cellar).



March of 2006 – Russia imposed an embargo on selected Georgian products, which affected wine first and foremost. The practice of crop subsidies was established.

2006-2012 – The period of overcoming wine industry crisis in Georgia. Georgian wine exports dropped significantly as a result of the Russian embargo.

2011-2013 – Georgian wine became significantly diverse as the popularity of traditional qvevri winemaking method increased. The quality of Georgian wine was also improved.

June of 2013 – Russia became the biggest export destination for Georgian wine as it reopened its market to Georgia in the summer of 2013.

2014-2015 – The popularity of qvevri wine reached its peak in Georgia. There was an increasing number of wine cellars that followed qvevri winemaking method all across the country. The growth of wine tourism.



2016 – China became one of the most important wine markets for Georgian wine. In two years, China moved from fifth to second place as the largest importer of Georgian wine.



Author: Makhsaz Khvabida
Design: Tamaz Chikhradze

Винодельческая карта Грузии



Ок.46 000 га общая площадь виноградников

Кахетия (Восточная Грузия) – 32 700 га

Рача-Лечхуми (Западная Грузия) – 1400 га

Картли – 4000 га

Имерети – 8 600 га



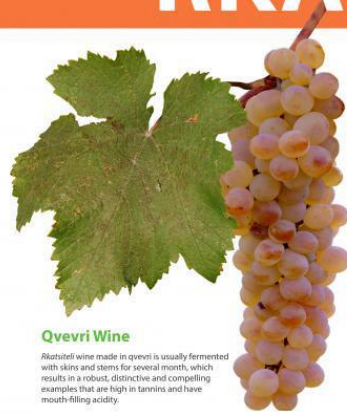
MONTE
NEGRO
anniversary



LA CONFRIÈRE
DE VINCENT



RKATSITELI



Qvevri Wine

Rkatsiteli wine made in qvevri is usually fermented with skins and stems for several month, which results in a robust, distinctive and compelling examples that are high in tannins and have mouth-filling acidity.

Rkatsiteli is Georgia's most popular and widely planted white wine grape variety from Kakheti region (currently, 24 000ha of land being under Rkatsiteli vine in Georgia). It's called by other names as well – *Dedali Rkatsiteli, Mamali Rkatsiteli, Kukura and Kakura*. Rkatsiteli produces high quality classic (European) style and traditional Kakhetian style (qvevri) wines including table wines, PGIs (Protected Geographical Indication) and PDOs (Protected Designation of Origin). Rkatsiteli grapes are often blended with the *Mtsvane Kakhuri* varietal. It is also used as a table grape.

History

Dimtri Tabidze considers Kvareli, Essiuli and Lagodskhi territories to be the birthplace to Rkatsiteli grapes. Ivane Javakishvili believed that this varietal first appeared in the beginning of the Common Era. However, other scientists suggest a later date.

Wine

Rkatsiteli makes the most prominent white PDO wines: *Tsinandali* (the blend of Rkatsiteli and 15-20% of Mtsvane Kakhuri), *Vazisubani*, *Gorpani*, *Kakheti*, *Kotecki* and *Napareuli*. Fortified PDO wines are also produced from this varietal in *Kardanakhi* region. In addition to this, there are many regional and Georgian table wines made from this grape such as *Alasani Veli* (semi-sweet white wine), *Hereti*, *Tbilisuri*, *Rkatsiteli*, etc. Other than *Mtsvane Kakhuri*, Rkatsiteli is sometimes blended with *Kisi*, *Kikhvi*, *Chudenomay* and other varietals. It is often aged in oak barrels. This grape is excellent for making qvevri amber wines.



Aromas

Green apple, citrus, raw nuts, quince, tropical fruits, dried apple, Georgian spices and walnuts.

Best Rkatsiteli Wines

The best examples of Kakhetian style Rkatsiteli wines are produced in Bakurtskhe-Tibauri area, *Tseretli* and *Akhesti* (Rkatsiteli in *Kardanakhi* region being especially popular). Rkatsiteli grapes that are excellent for making qvevri wines, are produced in the villages of *Akhmeta* (for example, *Zemo Khodacheni* village), *Telavi*, *Gurjani* and *Signagi* regions. The best examples of classic European Rkatsiteli wines are produced in *Telavi*, *Akhmeta*, *Gurjani* and *Sagarejo* regions.



Color

Classic style young Rkatsiteli wine is yellow-green, which progresses to golden color as the wine matures. The Kakhetian style qvevri wines are usually golden or amber and they become brown as they age.



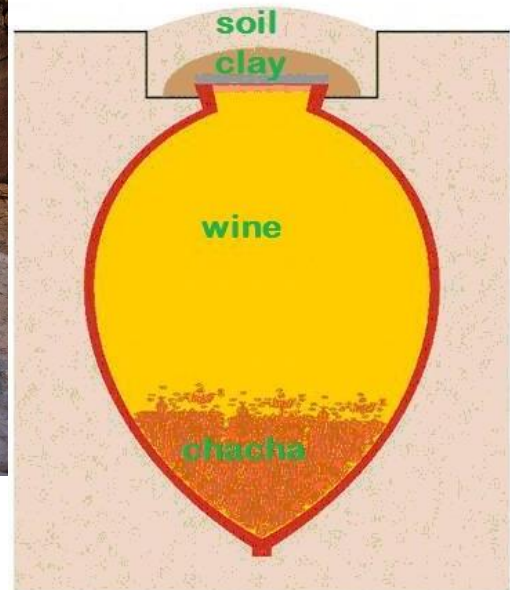
Rkatsiteli and Wine Pairing

Rkatsiteli makes an universal match. A classic style Rkatsiteli wine pairs with a wide range of dishes. It goes well with simple dishes, various cheeses, potato dishes, salads, meat soups, green beans, *Khochupuri* (cheese-filled bread) and pies. Kakhetian style qvevri Rkatsiteli wines have become the best match for the Eastern Georgian cuisine. They should be served primarily with fatty and nutritious food (including from sheep's cheese with *taragon* or *Dzambol* (*Khacho* (very mature cottage cheese) to *Khoshlama* (boiled meat). Kakhetian qvevri wines can also be paired with dishes that are seasoned with different spices or garlic. It goes well with *psulo* (rice with meat or mushrooms), *Chatkveli* (boiled lamb with taragon) and with skewer roasted trout or chickens. They are also good to pair with *Bozbashi* (boiled mutton), *Doimo* (vine or cabbage leaves stuffed with meat) and *Sotivi* (veal shoulder or Turkey in walnut sauce).



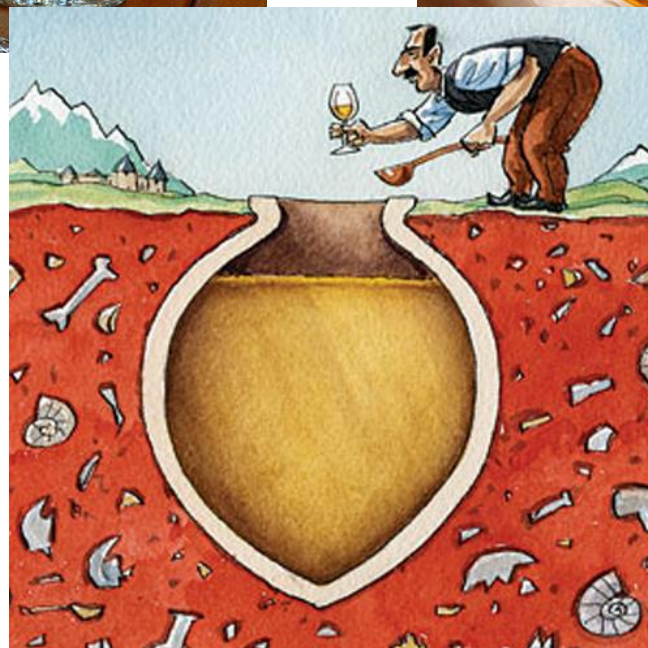
Author: Malkhaz Kharbedia
Design: Tamaz Chkhalidze

Традиционный кахетинский метод – изготовление вин в КВЕВРИ





Вина из кевври





TSINANDALI

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN

Georgian Wine Club

Geography

The Tsinandali PDO is situated in Telavi municipality along the right bank of the Akazani river, stretching from the wooded north-eastern foothills of the Tsin Gombori mountain range down to the banks of the river itself. Its vineyards are mostly planted at an altitude of between 300 and 750 metres above sea level. The PDO encompasses the villages of Akura, Vantsa, Busheti, Avemo (Lower) Khodasheni, Tsinandali, Kiskishevi, Kandoli, Nosamkhrali, Shalauri, Kundghelauri and Vardisubani.



Surface area
6,53 km²



Climate

The PDO's climate is moderately humid, with hot summers and moderately cold winters. Annual sunshine duration is around 2,300 hours. The average annual air temperature is 12.4°C, with an average annual precipitation of 845 mm. Winds largely tend to blow from either the west (35%) or the east (23%).

History

Tsinandali PDO is linked to the princely family of Chavchavadze. The poet Aleksandre Chavchavadze was the first to make Georgian wine very famous in XIX century. In 1835 he took out a loan of a million rubles for twenty years in order to develop the region. He built an underground wine cellar in which he had stills installed, buried new qvevti underground, and established a factory for making oak barrels. His private wine collection – part of which has been kept to this day – consisted of 70,000 bottles and included 150 to 200-year-old French wines as well as bottles of Saperavi manufactured in Tsinandali in 1839 and in 1841.

Terroirs

Lamebi, Gdzeli Mindvebi, Nabambari.

Style

White wine was manufactured in Tsinandali from the 1830s onwards, but only appeared on the market under the Tsinandali label in 1886. During this period, the style of the wine changed many times. At first, when *phylloxera* was about to appear in Georgia and the vine was still standing on its roots, Tsinandali wine was completely different. The style probably underwent in the 1920s or '30s. It changed again in the 1950s, when the wine began to be manufactured under the name *Wine No. 7*. In the 1970s many important novelties appeared which changed the style of the wine again, and towards the end of the 1990s several companies began to manufacture Tsinandali wine as we know it today. Despite the fact that the style was constantly being changed, some things have remained unchanged in Tsinandali, such as the wine's softness, energy, aroma and lively acidity. The wine was kept in oak barrels for three years, which according to modern methods is too long a period of time. Nowadays, it is no longer compulsory for the wine to be aged for three years, but in some wineries the wine is not kept in oak barrels. In other wineries, some keep the wine in oak barrels for 9 months, and some for only six.

Soil

Loess: rich in calcium carbonate; sand and clay; loose rocky soil.

Grape varieties

Rkatsiteli, Mtsvane kakhuri, Saperavi.



Rkatsiteli

Mtsvane kakhuri

Wine

Production began in 1886. Tsinandali PDO wines are made from the Rkatsiteli and Mtsvane kakhuri varieties of grape (85% and 15%, respectively) — the latter giving the wine its freshness. Lively aromas of vineyard peach and apricot are characteristic.



Vineyard in Tsinandali



© Georgian Wine Club



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The author and the photographer: Malkhaz Kharbedia
Map: Zaza Gaugua, Paata Dvaladze
Design: Tamaz chkhaidze

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საფერავი SAPERAVI

Georgian Wine Club

ამაღეს სარევიანი ვა-
გრაფიკული ჯიშის
მოხარულია არის უნიკ
კლასიკა
Georgia's most widely recog-
nized red wine grape variety
from Kakheti wine region

ცნობილია სხვა სახეობითაც – ხაჭაპური ხაჭაპუ-
რისებრი, სარევიანი მარცხენაგველი, სარევიანი
ვარდნაგველია, ხაჭაპური ჩაკობიანა
Other Names – Saperavi Iudzhnietebi, Saperavi
Makholmatvra (with large berries), Saperavi Dd-
tanakviliანი (with large inflorescence), Saperavi
Mokhmivana (with short bunch)

სარევიანი სახეობის რევიანები (პ. გიგოლაძე)
სარევიანი ხაჭაპურის ხაჭაპური, კახეთი ვა უნი-
კლასიკა XIX საუკუნის ბოლოს განთავსდა
Some scientists (e.g. Dimitri Tabidze) believe that
western Georgia was the birthplace of Saperavi. Saper-
avi grapes finally became established in Kakheti in
the end of the XVIII century



საფერავი ვაგრაფი
საფერავი ვაგრაფი
საფერავი ვაგრაფი
Saperavi qvevri wines -
best Qvevri reds in Georgia.



საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
საფერავი ვაგრაფი
Dry - Makazani, Kvareli, Napareuli

საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
Semi-sweet - Kindamarauli, Akhsheni

საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
Saperavi, Georgia's most widespread red wine

საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
Also known fortified wines made from
Saperavi

საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
The best wine can be produced from Saperavi grapes picked in
Makazani-Akhseni, Khasheni, Kindamarauli, Napareuli,
Kvareli and Kotoldi.

საფერავი | COLOR

საფერავი ვაგრაფი
საფერავი ვაგრაფი
In youthful -
deep purple
Aged Saperavi -
medium garnet.

საფერავი | AROMA

საფერავი ვაგრაფი
საფერავი ვაგრაფი
Herbal (mint, rosemary, bay leaf), fruit
berries, dried fruit (raspberry, black cherry, plum,
blackcurrant, prune, jamunness), other: black
pepper, tobacco, sweet spices.



საფერავი ვაგრაფი
საფერავი ვაგრაფი
Full-bodied, high alcohol, high tan-
in, high acid, deep wine. Some
wines are oak aged, for example
PDO wine, Makazani.

საფერავი ვაგრაფი

საფერავი ვაგრაფი
საფერავი ვაგრაფი
lentils, mushrooms, mushrooms, beans,
roast chicken, steak, shashlik, lamb chops,
game.



© Georgian Wine Club



National Wine Agency

Author: Malkhaz Kharbidia
Design: Tornike Lordkipanidze
Saperavi Grape Photo: Giorgi Barisashvili

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MUKUZANI

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Geography

The *Mukuzani* PDO lies in Inner Kakheti's *Gurjaani* municipality; its vineyards are situated on the right-hand side of the *Alazani* river at an altitude of between 350 and 750 metres. The micro-zone comprises the villages of *Zegaani*, *Mukuzani* itself, *Chumlaki* and *Velistsikhe*, as well as the lands belonging to *Dedoplistsvari*, *Papris Mindvrebi*, *Damartchine* and *Nadarabzevi*. The vineyards cover gentle slopes and flat land.



Surface area
246 ha



Soil

Carbonated; loess-like clay; layers of alluvium and gravel.

Grape varieties

Saperavi

Climate

Moderately humid, with hot summers and moderately cold winters. Annual sunshine duration is around 2,150-2,200 hours. The average annual air temperature is 12.5°C, with an average annual precipitation of 870 mm. Winds largely tend to blow from either the west (32%) or the south-west (23%).

Wine

Wine has been produced under the *Mukuzani* appellation since 1893. Traditionally, *Mukuzani* is aged in oak barrels. This dark, pomegranate-red wine has notes of ripe berries and bay-leaves as well as a slight hint of oak.



Author: Malkhaz Kharbedia
Map: Zaza Gaugua, Paata Dvaladze
Design: Tamaz chkhaidze

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KVARELI

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Geography

The Kvareli PDO lies at the foot of the southern slopes of the Greater Caucasus mountain range in the Inner Kakhetian municipality of the same name, along the left banks of both the *Alazani* river and the *Bursa*, one of its tributaries. The appellation is at an altitude of around 450 metres above sea level, and extends across the villages of *Kuchatani*, *Gavazi*, *Chikaani*, *Akhalsopheli* and *Mtsidziri*.



Surface area
100 km²

Terroirs

Naotrebi, Tsinkideebi and Gagelanebi.



Soil

The soil of this PDO is mostly made up of loose, uncarbonated alluvium washed down by the *Bursa*, *Sharokhevi*, *Avaniskhevi* and *Intsoba* rivers.



Grape varieties

Saperavi



Wine

Produced since 1966, the wine made from *Saperavi* grapes grown in this appellation is handsome, and is characterized by rich fruit aromas.

Climate

Average humidity, with mild winters and long, warm summers. The sun shines for an average of 2,050 hours a year. The average annual air temperature is 12.5°C, with an average annual precipitation of 1,070 mm, and winds largely tend to blow from either the north (28%), the north-east (16%) or the south (15%).



Author: Malkhaz Kharbedia
Map: Zaza Gaugua, Paata Dvaladze
Design: Tamaz chkhaidze



MONTE
NEGRO
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KINDZMARAULI

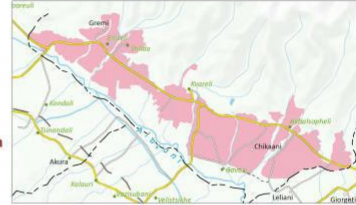
GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Georgian Wine Club

Geography

This PDO is situated in the Inner Kakhetian municipality of Kiseri along the southern slopes of the Greater Caucasus mountain range. The PDO's vineyards are mostly to be found at an altitude of between 250 and 550 metres, and grow along the left bank of the Alazani river. The Kindzmarauli appellation extends across the left- and right-hand banks of six tributaries of the Alazani — the Duzji, Bursi, Chelli, Intsoba, Avankhvari and Zovankhvari rivers. The PDO's area has increased over time, and currently comprises the villages of Shkida, Enjeki, Sabue, Almati, Gremi, Svakiani, Samuravisi, Kuchakani, Tshabanantani, Chamtsikuri, Zinkiani, Akhabeti, Tshiltskalo, Tsidori, Chikauri, and some parts of Govari and Balghodjani.



Surface area
24 km²



Climate

Moderately humid, with warm, long summers and mild winters. Annual sunshine duration is around 2,050 hours. The average annual air temperature is 12.2°C, with an average annual precipitation of 1,070 mm. Winds tend to blow from the west (23%) or the south-east (17%).

Grape varieties

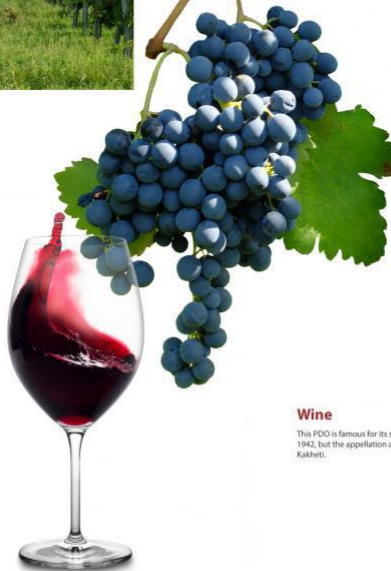
Saperavi

Soil

Mostly alluvial—more specifically, the loose black shale washed down by the Duzji river has a high propensity to retain heat, which by increasing the temperature of the soil also increases the sweetness of the grapes and the quality of the wine.

Terroirs

Kindzmarauli, Keilbardeti, Samebis zvebi, Lamsamebi, Gargvili khreebi, Gunshavetsi (Shida).



Wine

This PDO is famous for its semi-sweet Kindzmarauli wine, which has been produced since 1942, but the appellation also produces one of the best dry Saperavi red wines in all of Kakheti.



LA CONFRÉRIÉ
DE VINCENT



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The text and the photo by Malkhaz Kharbedia
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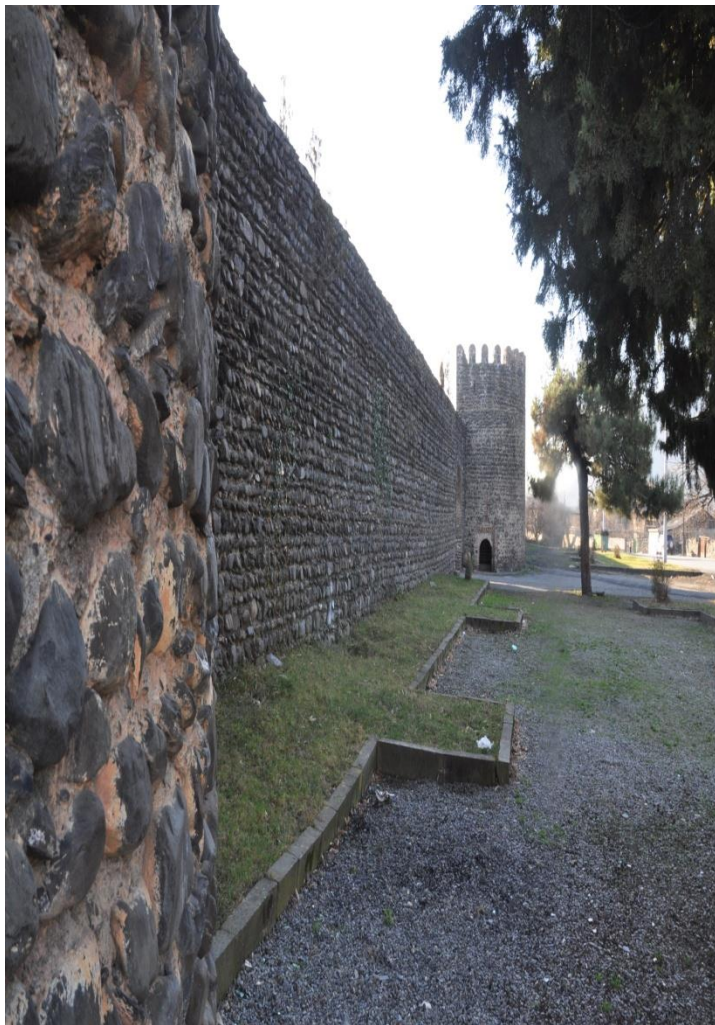
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АО Корпорация Киндзмараули





- История Компании начинается с 1533 года, когда на территории исторического Кварели царь Кахетии Леван обосновал традиционный погреб вина „марани“
- В 1924 году Советское правительство Грузии приняло решение, на месте старого погреба построить пункт переработки винограда `Красный марани` в будущем винный завод киндзмараули
- В 1992 году на базе винного завода Киндзмараули, основалось первое акционерное общество в независимой Грузии `Слёзы лозы` которая с 1996 года стала называться корпорация Киндзмараули



- Во владении АО корпорации Киндзмараули 160 га виноградника, на специфических зонах исторических территорий Кварели и Напареули. На наших виноградниках возделываются местные сорта винограда, такие как, Саперави, Киси, Мцване, Александроули и Ркацители
- Уход и контроль за виноградниками происходит целый год непрерывно. Особенно строгому контролю подвергаются используемые химикаты, как правило в наших виноградниках используются препараты разрешённые в Евросоюзе



- Уникальность наших виноградников выражается в ихнем расположении, там где южный хребет Кавкасиони, реки Дуруджи и Алазани создают уникальные условия и микроклимат для получения вин высшего качества и отличительных характеристик
- Одним из определяющих факторов уникальности вин является, высокое содержание чёрных сланцев что отличает наши виноградники, даже от виноградников граничащих с нашими.
- Большое содержание чёрных сланцев сокращает средний урожай, хотя в то же время значительно увеличивается качество вина

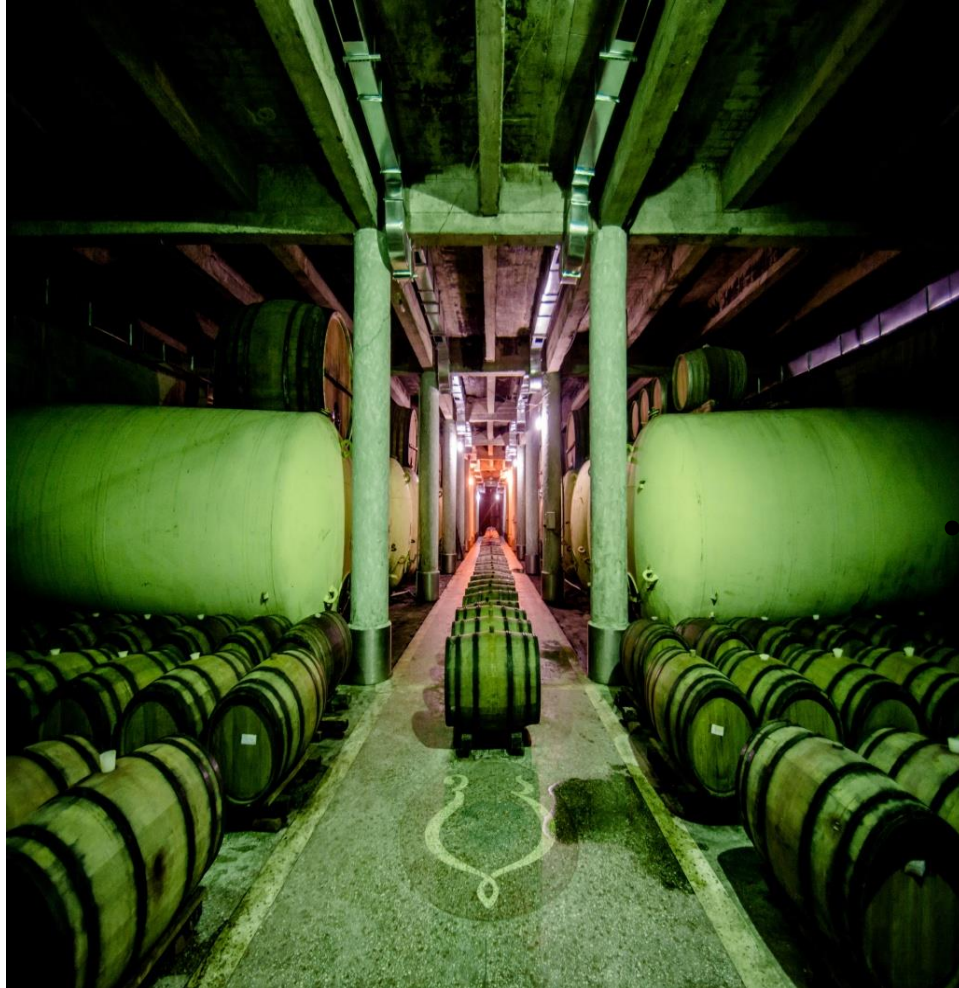


- Собственные виноградники дают возможность максимально сохранить и повысить качество вина, вместе с этим не быть зависимым от внешнего поставщика
- Дать нашим партнёрам долгосрочные цены, которые в прямую не будут зависеть от сырьевого базара и не поменяются при изменении цен на виноград, а это для наших партнёров является большим преимуществом, для правильного планирования маркетинговых работ
- Производить безопасный продукт, который проходит все этапы, как внутреннего, так и внешнего контроля



Винный погреб `Дуруджи вели` находится в центре г.Кварели, на территории замка Кварели (памятник XV века)

- В винном погребе происходит как приём и обработка винограда, так брожение, старение и разлив.



Винный погреб `Дуруджи вели` производит алкогольную продукцию виноградного происхождения до сорока наименований, в том числе двадцати видов вин, и столько же наименований брендов вин высшего качества и традиционную кахетинскую чачу.

Вина АО корпорации Киндзмараули продаются в семнадцати странах мира: США, Канаде, Германии, Франции, Голландии, Чехии, Польше, Эстонии, Латвии, Белорусии, Украине, России, Турции, Казахстане, Китае, Японии и в самой Грузии



Винный погреб `Дуруджи вели` ~ АО Корпорации Киндзмараули



- Значительное место в производстве вин, занимает традиционное производство **кувшинных вин**. Спрос на эти вина увеличивается каждый год. Спрос особенно увеличился после того, как ЮНЕСКО признал кувшинное вино как памятник культурного достояния.
- В нашем винном погребе ежегодно производится, около 60000 литров кувшинного вина старинными технологиями наших предков. На сегодняшний день в погребе Киндзмараули кувшинные вина производятся с трёх аборигенных видов винограда: Ркацители, Киси и Саперави



Винный погреб `Дуруджи вели` АО Корпорации Киндзмараули



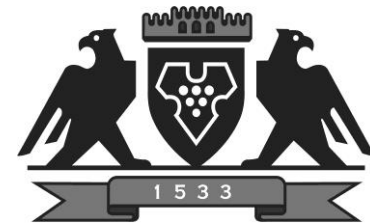
Производство вин АО корпорации Кимдзмараули сертифицировано ISO 22000:2005 сертификатом, международной сертификационной организацией TUV

- ISO 22000 предусматривает строгий контроль на каждом этапе производства продукции, начиная с ухода за виноградником, кончая размещением продукции на базаре
- Вместе с этим указанная система даёт возможность в любом случае своевременно провести исследование на всех этапах производства, что в свою очередь даёт возможность детально проанализировать каждый этап производства в отдельности
- ISO 22000 также подразумевает контроль в несколько этапов, перед выходом продукции на базар, что практически исключает попадание бракованной продукции.





Винный погреб “Дуруджи Вели” АО Корпорации Киндзмараули



DURUJI VALLEY



- В АО корпорации `Винный погреб Киндзмараули` функционирует магазин `Винный дом`
- В `Винном доме` возможно, как приобрести вина и продукты алкогольного происхождения так и провести дегустацию вышеуказанных продуктов
- В дегустационных залах постоянно проводятся дегустационные мастерклассы и разные доклады об алкогольных продуктах виноградного происхождения
- Желающие в течении 365 дней могут осматривать винный погреб с сопровождением высококвалифицированных гидов



На исторической территории замка расположен грузинский традиционный ресторан `Винный двор` который предлагает гостям дегустацию местных блюд

В `Винном дворе` ~ постоянно проходят мастерклассы грузинской кухни, также традиционный праздник самогона водки `Чача` так называемый `заводоба`

В ресторане часто устраивают вечера грузинские фольклорные ансамбли, которые дают гостям незабываемые ощущения



АО корпорация Киндзмараули

Грузия, Кварели 4800, ул.И.Чавчавадзе 55

kindzmarauli@kindzmarauli.ge; office@kindzmarauli.ge



- Во владении корпорации Киндзмараули один из лучших гостиниц `Шато Кварели`
- Где можно комфортно провести ночь, а также побывать на вечерах организованных гостиницей



Talisman Wine Challenge

- современные технологические приемы
- самое передовое оборудование





Talisman Barrel Matured

- Выдержаны в бочке 9-12 месяцев





Talisman Kvevri Matured

- Изготовлены древним кахетинским способом





Talisman Estate

Изготовлены непосредственно в зонах произрастания винограда (аналог DOCG Италия)





Коньяки Talisman

СКОРО В ПРОДАЖЕ!





Коньяки Talisman

Большой ассортимент,
коньяки от 3 лет до 23 лет





Вино-коньячный завод SHILDA

Основан в 2015 году

Расположен на площади в 6 га

В самом центре винодельческой культуры Грузии – в регионе Кахетии, с.Шилда

Одна из самых важных винодельческих микрзон – Киндзмараули

Особый климат и разнообразие богатой минералами почвы создают

уникальные условия для созревания винограда







- Предприятие нового поколения
- Оснащено передовым итальянским и французским оборудованием
- Энергоэффективные технологии
- Собственная Лаборатория
- Отвечает требованиям современных европейских стандартов

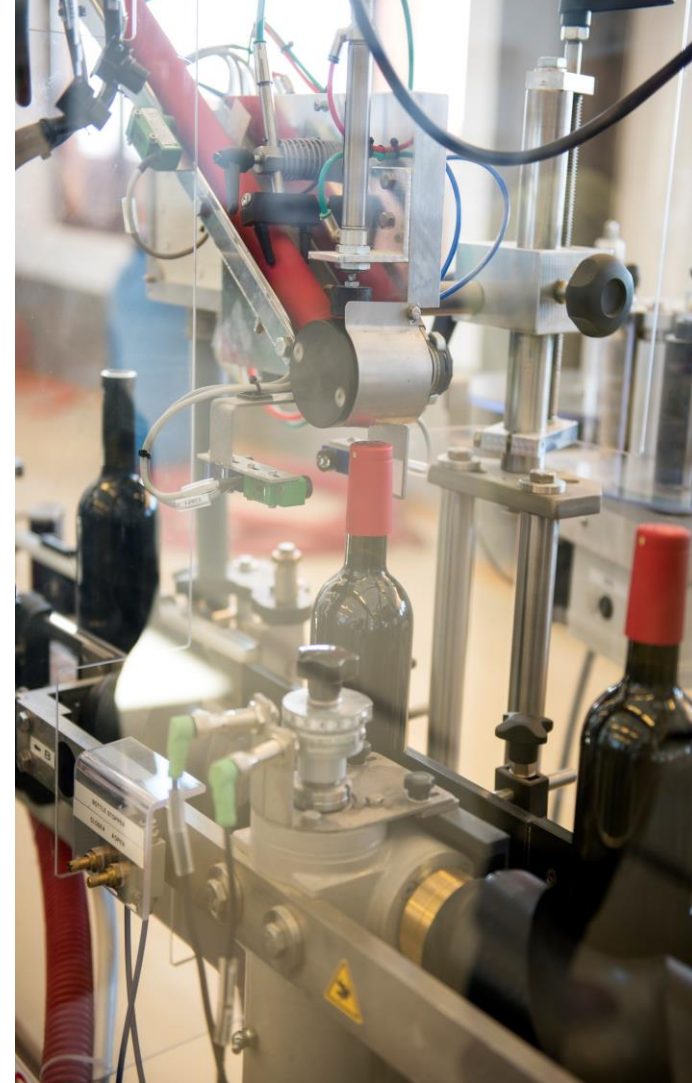






Производство

- Переработка виноградного сырья
- Переработка виноградных выжимок для производства коньячного спирта
- Розлив
- Производительность – 10 000 000 бутылок в год





Контроль качества

- Строгий контроль качества на всех стадиях производства - все сырье, поступающее на предприятие, проходит контрольную проверку в производственной лаборатории завода



Наша задача и ценности

- Обеспечить высокий уровень технологии производства и качества продукции
- Профессиональная команда
- Стремление к развитию



Грузинский Коньяк

- Полный цикл производства коньячных спиртов
- Собственная выкурка
- Брожение по европейскому методу
- Выдерживание напитков в дубовых бочках



Генацвале





Коньяки Генацвале

СКОРО В ПРОДАЖЕ!

