



GAME OF ASSOCIATIONS

WINES AND WHAT WE THINK ABOUT THEM

ИГРА В АССОЦИИ. ВИНА И ЧТО МЫ О НИХ ДУМАЕМ

Г.Р.У.З.И.Я.



Г Р У З И Я

РАНДИОЗНОЕ (от больших заводов, к гаражному виноделию и домашнему производству)

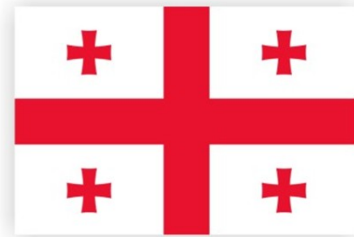
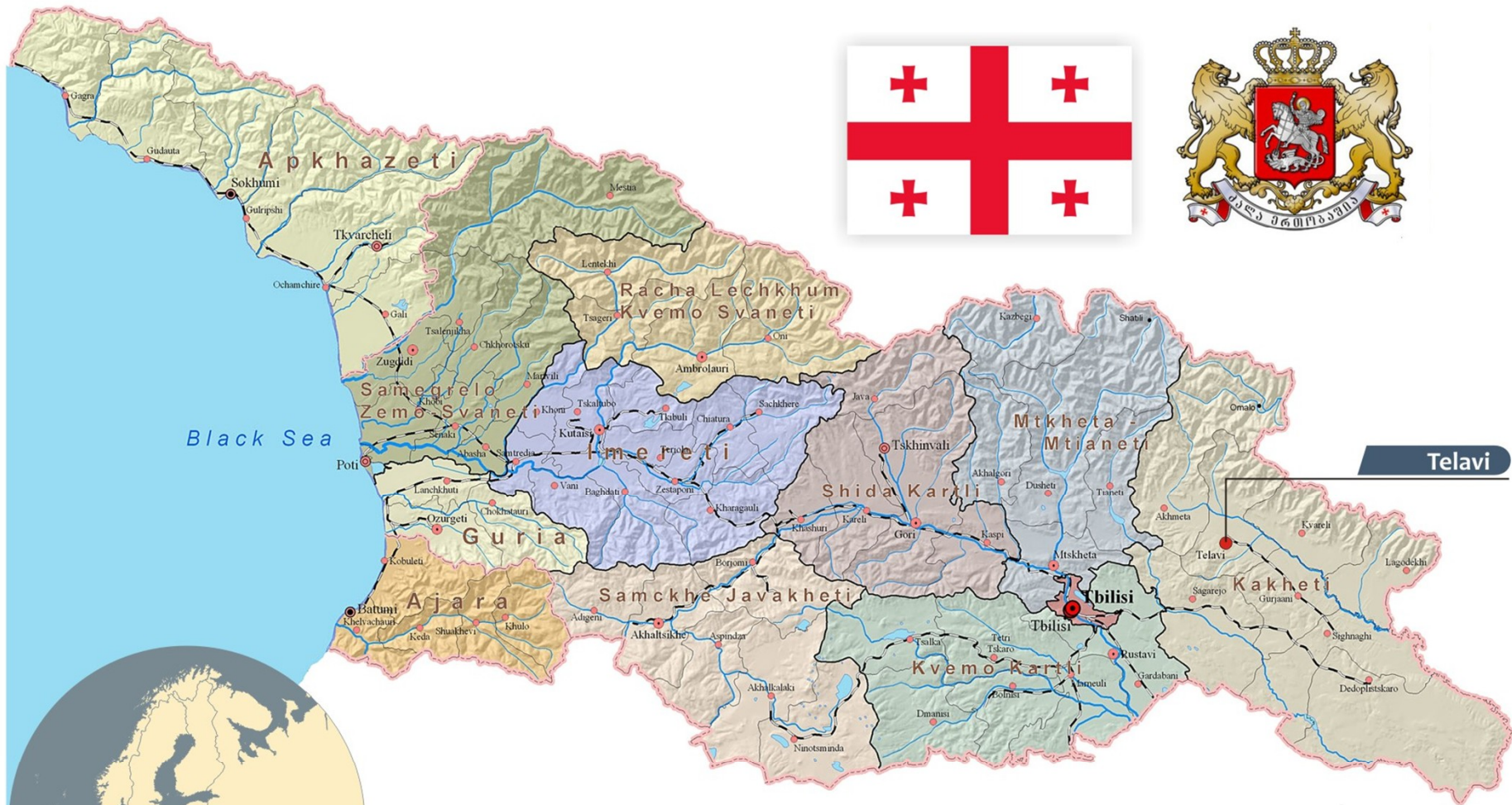
АЗНООБРАЗНОЕ (525 сортов винограда)

НИКАЛЬНОЕ (вина из квеври, высококачественные полусладкие вина —
— Твиши, Киндзмараули, Ахашени)

НАКОВОЕ (говорим «Грузия» - подразумеваем «вино», энотуризм, известность во всем мире)

СТОРИЧЕСКОЕ (8000 лет истории, колыбель виноделия)

РКОЕ (часть общей культуры, с тостами, танцами и песнями)



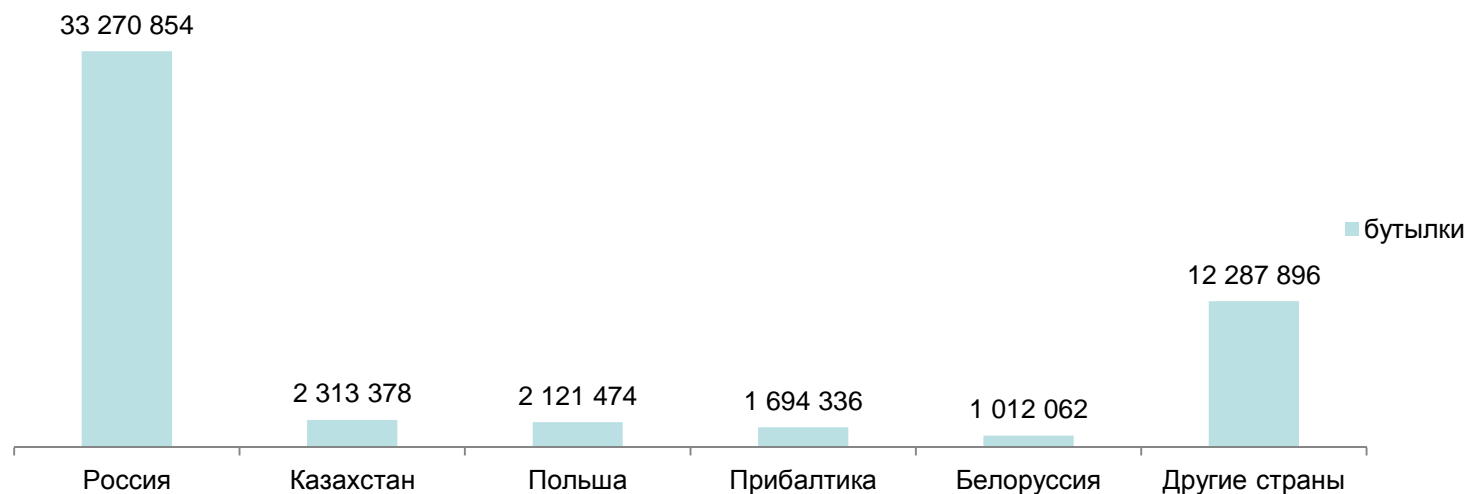
Telavi

საქართველო GEORGIA

Экспорт грузинских вин январь-август 2018

- 52,7 миллиона (0,75 литра) бутылок натурального виноградного вина за 8 месяцев 2018
- В 52 страны мира
- Рост по объему - 16 % по сравнению с аналогичным периодом 2017 года.
- Прибыль - 125,5 миллиона долларов США
- Рост по приыли - 25 % по сравнению с аналогичным периодом 2017 года.

ТОП-5 направлений для экспорта грузинских вин



По данным Министерства окружающей среды и сельского хозяйства



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.



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



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

XIV-Xth 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.

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-IIIth 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.



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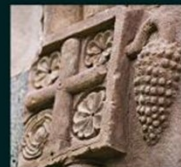
NATIONAL WINE AGENCY

Author: Malkhaz Kharbedia
Photos: Guram Tsubakhashvili, Giorgi Barisashvili
Design: Tamaz Chkhvadze
Translation: Tiko Kokhrelidze

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The History of Georgian Wine- II

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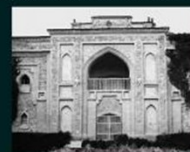
X-XIII Centuries – The golden age of Georgian viticulture and winemaking. A number of wine cellars (*maranis*) were built throughout Georgia. There are numerous written sources along with other archaeological materials that signify the development of Georgian viticulture and winemaking during this period.



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, Khornabuj, 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.



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The History of Georgian Wine– III

Georgian Wine Club



1870s – Ivane Mukhran-Batoni built a large winery in the village of Mukhran. Vasil Petrishvili, 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.



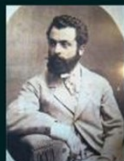
1889 – Prince Achille Murat planted vineyards in Samegrelo region (in the villages of Chikaduaishi and Salkhino), and produced his first Ojaleshi wine.

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, Teliani No2, Gurjaani No3, and so on.



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



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



1880s – The count Sheremetiev purchased an Aphrazi 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.



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The History of Georgian Wine– IV

Georgian Wine Club



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 "Perestroika" (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 (IGWS, Teliani Valley, Telvino, 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.



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Design: Tamar Chikadze

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La Cité du Vin

EXPOSITION TEMPORAIRE
Vignoble Invité

31 JUILLET
→ 5 NOVEMBRE
2017

À BORDEAUX

GÉORGIE

BERCEAU DE LA VITICULTURE

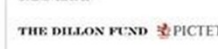
laciteduvin.com

FONDATION
pour la culture
et les civilisations du vin

PRODUIT PAR



GRÂCE AU PÉCUNIAT DE



EN PARTENARIAT AVEC



Винодельческая карта Грузии



Ок.46 000 га общая площадь виноградников

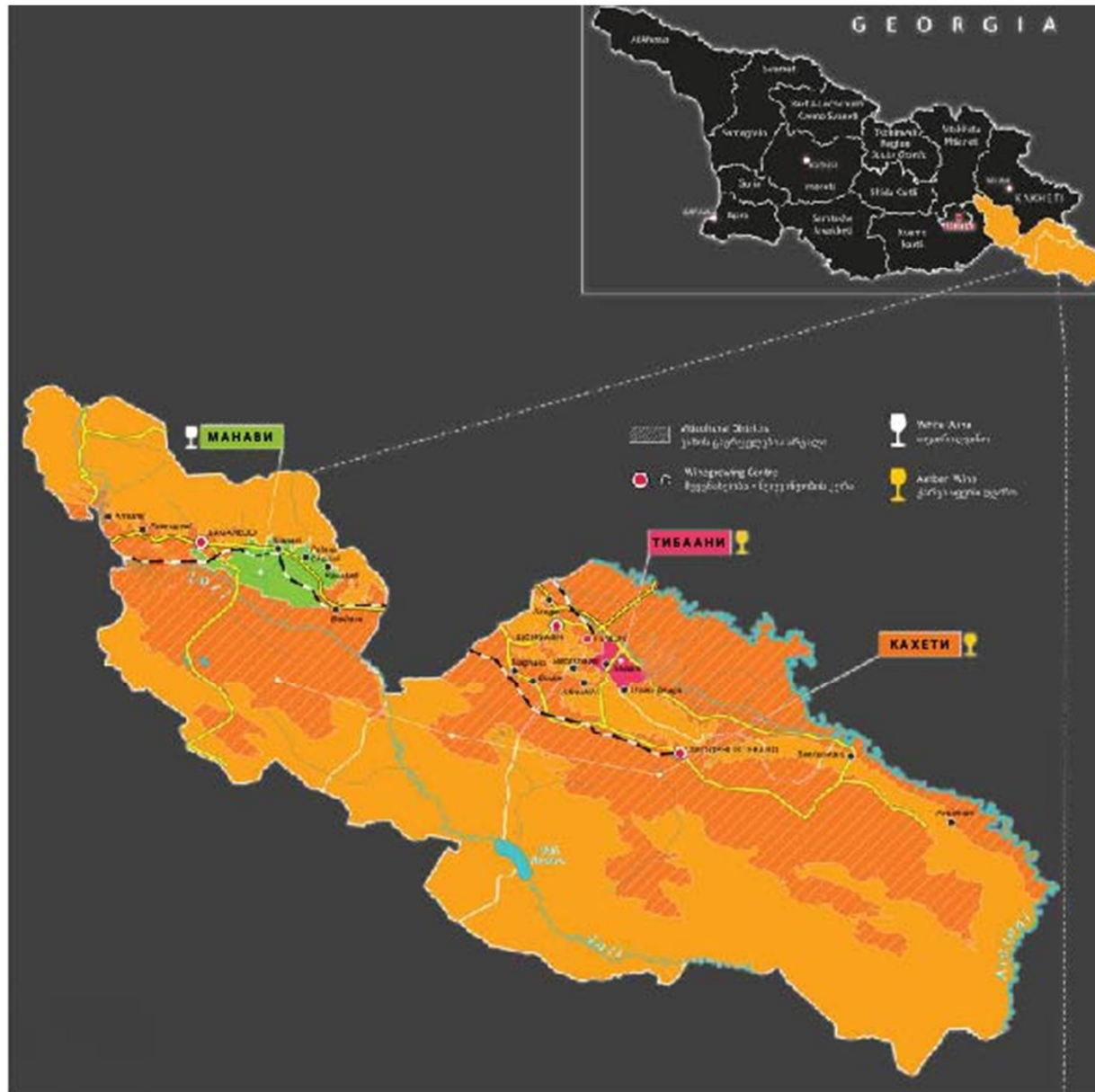
Кахетия (Восточная Грузия) – 32 700 га

Рача-Лечхуми (Западная Грузия) – 1400 га

Картли – 4000 га

Имерети – 8 600 га

Кахетия



LES
SAISONS
RUSSES
IMPORT
Montenegro 2018



LA CONFRÉRIÉ
DE VINCENT



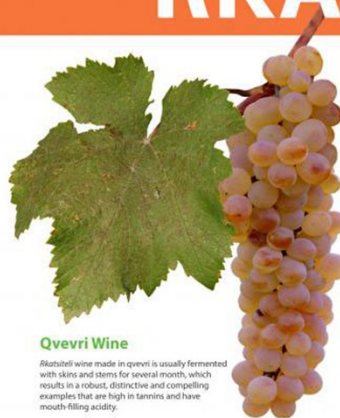
Кахетия



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RKATSITELI



Qvevri Wine

Rkatsiteli wine made in qvevri is usually fermented with skins and stems for several months, 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 Kakheti* varietal. It is also used as a table grape.

History

Demetrius Tabidze considers Kvareli, Eniseli and Lagodekhi territories to be the birthplace to Rkatsiteli grapes, hence 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 Kakheti), *Vititsubani*, *Gurjani*, *Kakheti*, *Kotlekhi* and *Nagoreuli*. Fortified PDO wines are also produced from this varietal in Kardenakhi region. In addition to this, there are many regional and Georgian table wines made from this grape such as *Alazani Veli* (semi-sweet white wine), *Hereti*, *Tbilisuri*, *Rkatsiteli*, etc. Other than Mtsvane Kakheti, Rkatsiteli is sometimes blended with *Kisi*, *Kakhvi*, *Chardonnay* 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 Bakuriani-Tsibani area, Tsereteli and Akhmeti Rkatsiteli in Kardenakhi region being especially popular. Rkatsiteli grapes that are excellent for making qvevri wines, are produced in the villages of Akhmeti (for example, Zemo Khodosheni village), Telavi, Gurjani and Signagi regions. The best examples of classic European Rkatsiteli wines are produced in Telavi, Akhmeti, 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, Khachapuri (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 ranging from sheep's cheese with tangaron or *Qumal* (cheese) (very mature cottage cheese) to *Khachapuri* (boiled meat). Kakhetian qvevri wines can also be paired with dishes that are seasoned with different spices or garlic. It goes well with *Shila Pilaf* (rice with meat or mushrooms), *Chakapali* (boiled lamb with tangaron) and with skewer-roasted trout or chicken. They are also good to pair with *Bzashvili* (boiled mutton), *Dolma* (vine or cabbage leaves stuffed with meat) and *Satsivi* (veal shoulder or turkey in walnut sauce).



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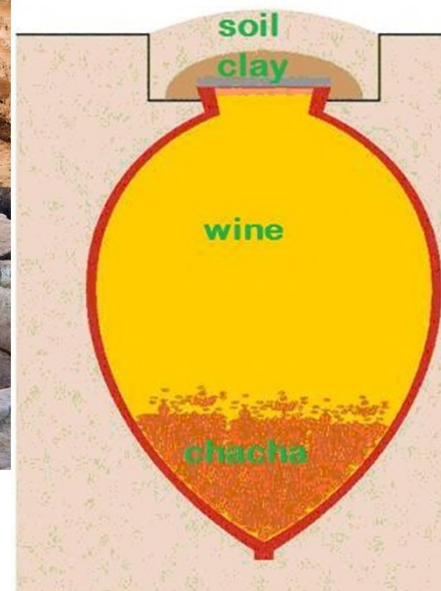


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Традиционный кахетинский метод – изготовление вин в КВЕВРИ



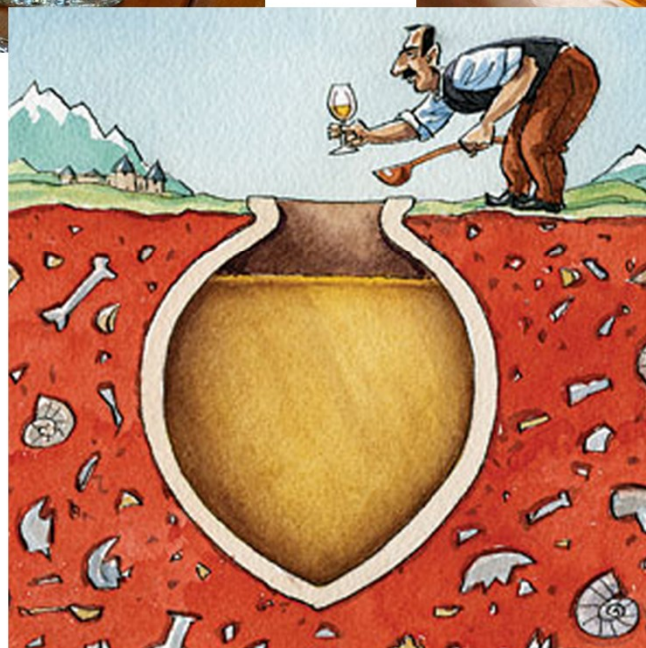
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LA CONFRÈRE
DE VINCENT

Rusimport



Вина из квеври



TSINANDALI

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Geography

The Tsinandali PDO is situated in Telavi municipality along the right bank of the Alazani river, stretching from the wooded north-eastern foothills of the Jir-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 encapsulates the villages of Akura, Vintsi, Buzhet, Kivemo (Lower), Khadasheni, Tsinandali, Kisikhevi, Kondali, Nasamkhali, Shalavi, Kurdghelauri and Vardisubani.



History

Tsinandali PDO is linked to the princely family of Chuchavadze. The poet Aleksandre Chuchavadze 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 qvevri 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, Grdzeli Mindvebi, Nabambari.

Soil

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

Grape varieties

Rkatsiteli, Mtsvane kakhuri, Saperavi.

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.



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%).

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 changed in the 1920s or '30s. It changed again in the 1950s, when the wine began to be manufactured under the name Wine No. 1. 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.



Rkatsiteli



Mtsvane kakhuri



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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Mikhail Golubev | mg5642.livejournal.com

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Rusimport



Georgian Wine Club

Georgia's most widely recognized red wine grape variety from Kakheti wine region.

Other Nuts - Superavi Budenharubeti, Superavi Makhvilmastevale (with large berries), Superavi Doltanakyvstiliini (with large inflorescence), Superavi Makhmestevana (with short bunch)

Some scientists (e.g. Dimitri Tabidze) believe that western Georgia was the birthplace of Superavi. Superavi grapes finally became established in Kakheti towards the end of the XVIIIth century.



ბოცხაფრენის დღეები
ბოცხაფრენის დღეები
ბოცხაფრენის დღეები
Saperavi qvevri wines -
best Qvevri reds in Georgia.

Dry - Makuzani, Kyarifi, Napireuli

36500 00000 1 PCE WIND

ROSE

საშობო ღვინო | TABLE WINE

სიღვრიცა, ხაჭაბეჭდის ყველაზე გავრცელებული წითელი ღვინო
Saperavi, Georgia's most widespread red wine



ხელრეცხვას აყენებენ შაზადრებულ ღვინვებსაც
Also known fortified wines made from Saperavi

საკუთარი ღვინოები დგება შემდეგ ადგილებში: მონღელი
სიფერიაძე; შუკარი-აბაშიძე, ხაშა, ტომარაძე,
ნადარეული, გვარდია, კორძოლი.

The best wine can be produced from Saperavi grapes picked in Makuzani-Akhasheni, Khasheni, Kindimarauli, Napareuli, Kaxreli and Kondali.



ഭാരതകാർഷ്വം സാമൂഹിക മേഖല

In youthful –
deep purple
Aged Superavi –
medium garnet.



მეცნიერული (ბიზესი, რომშიაინი, ფიფის),
ხელი, კუკია, ზოგი (ყოფილი, აღდგანილი,
შავი ქლივი, შავი მოციხარი, შავი ქლი-
ვის ზოგი, აღდგენის მჭარდა). სტყვა შავი

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



სივლითა, მატყლად კომპო-
ში, მატყლანობიან, მატყლ-
განა, ძვლები მუცელიდან
ღრმო, ხშირად გრძელია მუ-
ში და გრძელია ნიშნები, მათ
შითხი ზედაკითხვით ადგილმარ-
ბისი ღრვი (მათ, მუცელი)

Full-bodied, high alcohol, high tannin, high acid, deep wine. Some wines are oak aged, for example PDO wine, Muskatel.

բրնձ, շաղկապ, խմորախմոր, սպառ, բրնձ

შვავი, ხაჭაპური, ხაჭაპური, ხაჭაპური
beans, roast chicken, steak, shashlik, lamb chops,
sausage



© Georgian Wine Club



National Wine Agency

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

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IMPORT
Montenegro 2018



LA CONFRÉRIÉ
DE VINCENT



MUKUZANI

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Georgian Wine Club

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, Papisi Mindvrebi, Damartchine and Nadarbazevi. 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.



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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*, *Akhalsopeli* 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*, *Shorokhevi*, *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%).



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NATIONAL WINE AGENCY

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

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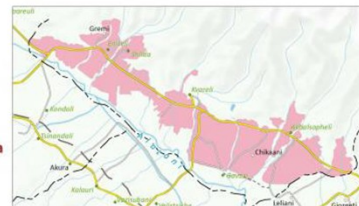
KINDZMARauli

GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Geography

This PDO is situated in the Inner Kakhetian municipality of Kizilel 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 its tributaries of the Alazani — the Dugji, Buri, Cheti, Imetli, Avanshevi and Shorokhevi rivers. The PDO's area has increased over time, and currently comprises the villages of Shida, Imetli, Sabue, Almat, Gemi, Shokiani, Senavda, Kacheti, Tskhanovani, Chantkuri, Znobani, Akhokopeli, Tbilistkura, Tsidzi, Chikauri, and some parts of Gvazi 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 12.5°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

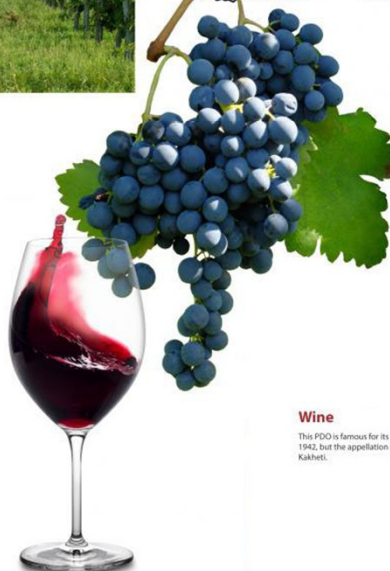
Saperavi.

Soil

Mostly alluvial — more specifically, the loose black shale washed down by the Dugji 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, Kellandebi, Samebi, zvebi, Lomanebi, Gurgvili (khevi), Gunashauri (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.



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"МЫ ВСЕГО ЛИШЬ РЕШИЛИ ВЫПИТЬ С ДЕВОЧКАМИ ПО БОКАЛУ ИГРИСТОГО, И НЕЧЕГО ТАК КРИЧАТЬ, ПРОСТО ЗАБЕРИ МЕНЯ ИЗ ТБИЛИСИ!"