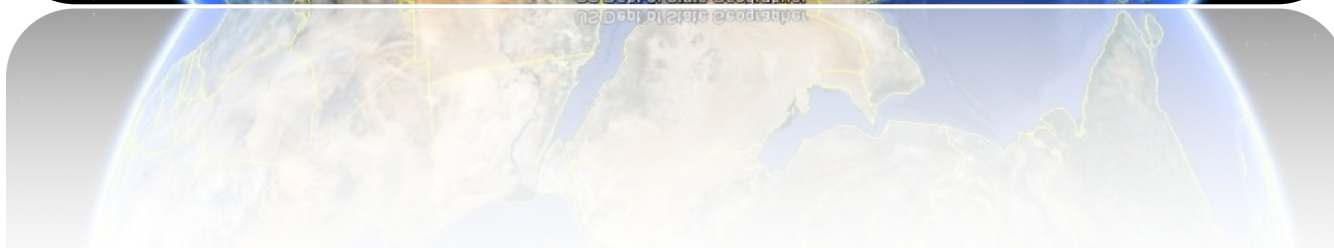
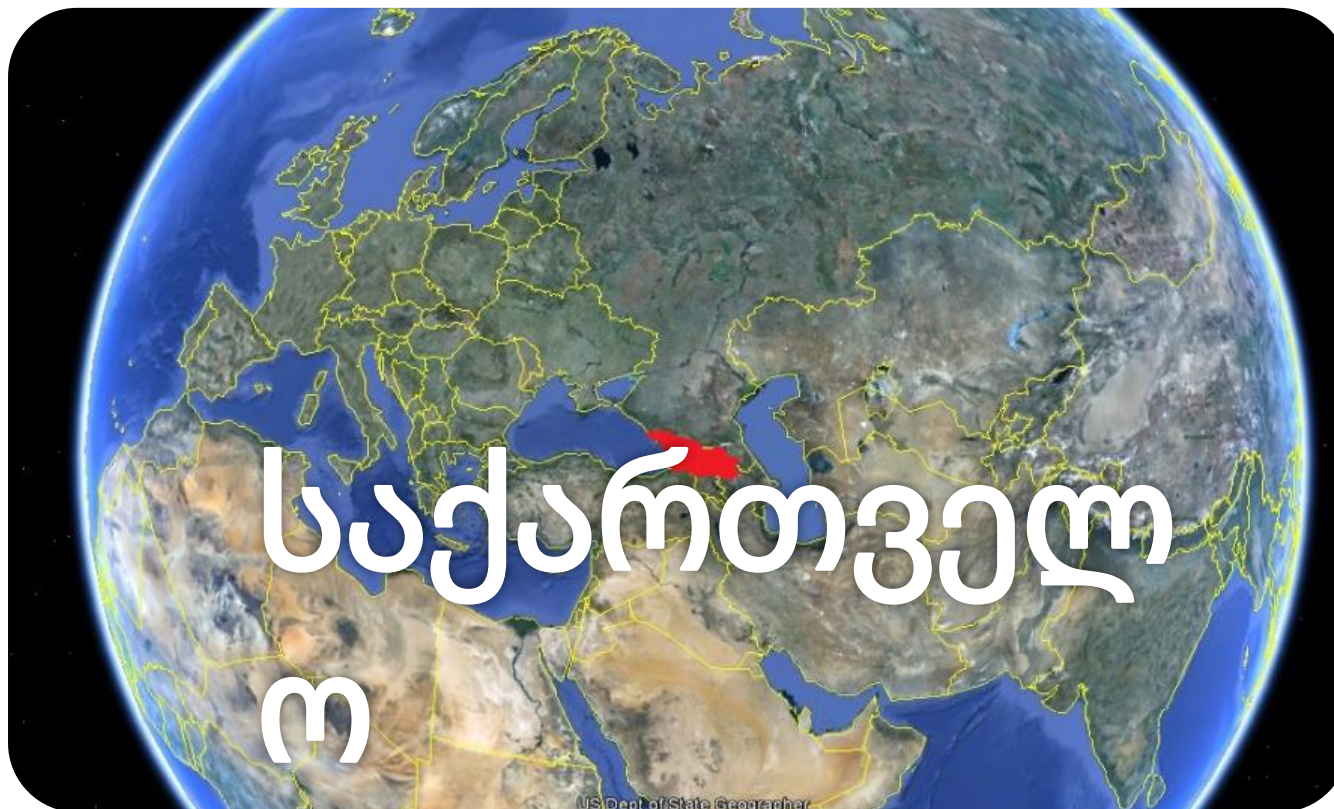




# GEORGIA – Where Are We ?



# GEORGIA – Climate and Geography

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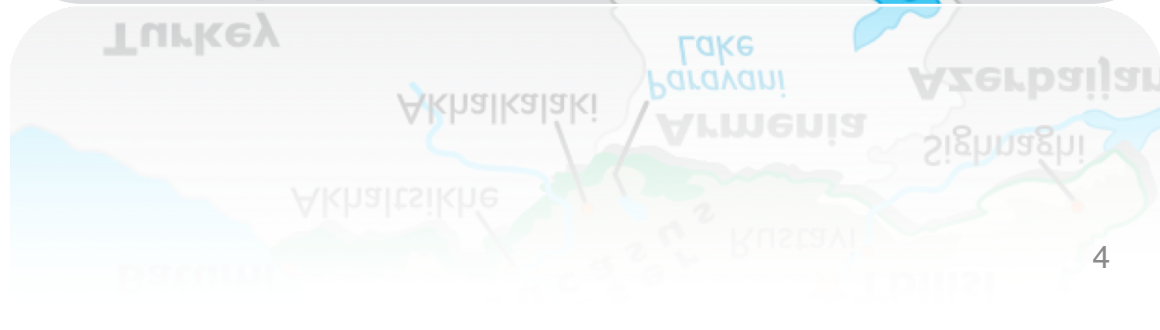
- Location - South Caucasus
- Mountains of the High Caucasus in the north protecting from the Northern Winter.
- Complex topography
- A great diversity of micro-zones which influence grape culture



# GEORGIA – Some Facts and Figures

- Capital – Tbilisi
- Population – 3,8 mln
- Total surface - 69,700 km<sup>2</sup>
- Code ISO 3166-1 - GEO, GE
- Internet Domain - .ge
- Telephone code - +995
- Official Language - Georgian
- Alphabet – Georgian

ქართული ღვინო





# HISTORY...

- Georgia – one of the ancient countries of the world with uninterrupted tradition of viticulture and winemaking.
- Cultivated grape pips found on Georgian territory date back 8000 years considered to be the only proof nowadays in the world that wines started here.
- 525 indigenous grape varieties of Georgia.
- Georgian winemaking – The Qvevri (clay vessel used for fermentation of wine) Method, UNESCO Intangible Heritage enlisted.
- Numerous artefacts dating back IV-III c. and older found evidence that Georgia is the oldest wine country.
- Nowadays, about 30 varieties used in the industry.



Organisation  
des Nations Unies  
pour l'éducation,  
la science et la culture



Patrimoine  
culturel  
immatériel

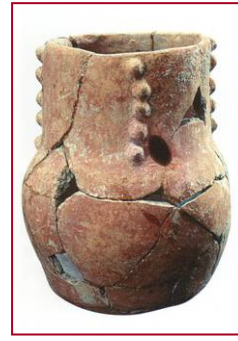


# GEORGIA – 8000 YEARS

## Culture of Shulaveri (6-4 millennium BC)



Khramis didi gora (6-5th millennium BC)



Arukhlo

(4th millennium BC)

## Culture of Trialeti (2nd millennium BC)



Badeni



Trialeti

## Culture of Kura-Araxes (3rd millennium BC)



Vessel with shape of  
grapevine leaf  
Khizannaant Gora



Kvatskhelebi

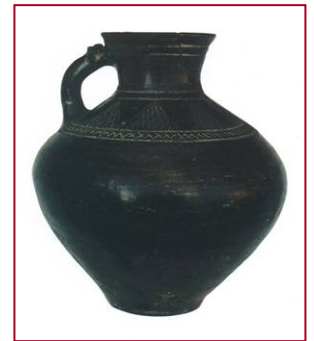


Berikldeebi

## 1st millenium BC

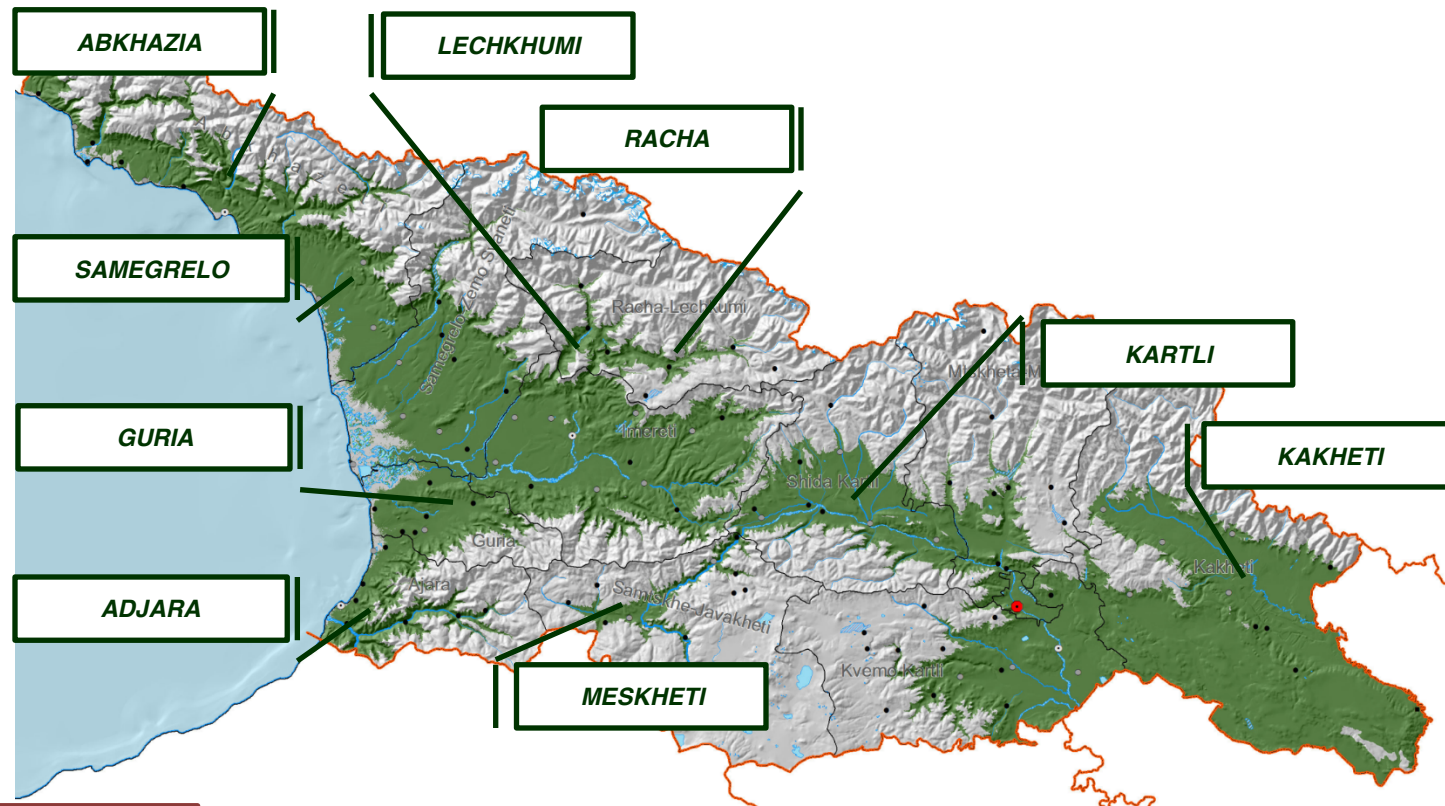


Sioni  
8-6th cent. BC



Mtskheta  
9th sent. BC<sub>6</sub>

# Georgian Winegrowing Regions



Whites account  
for 75 % and  
reds – 25%

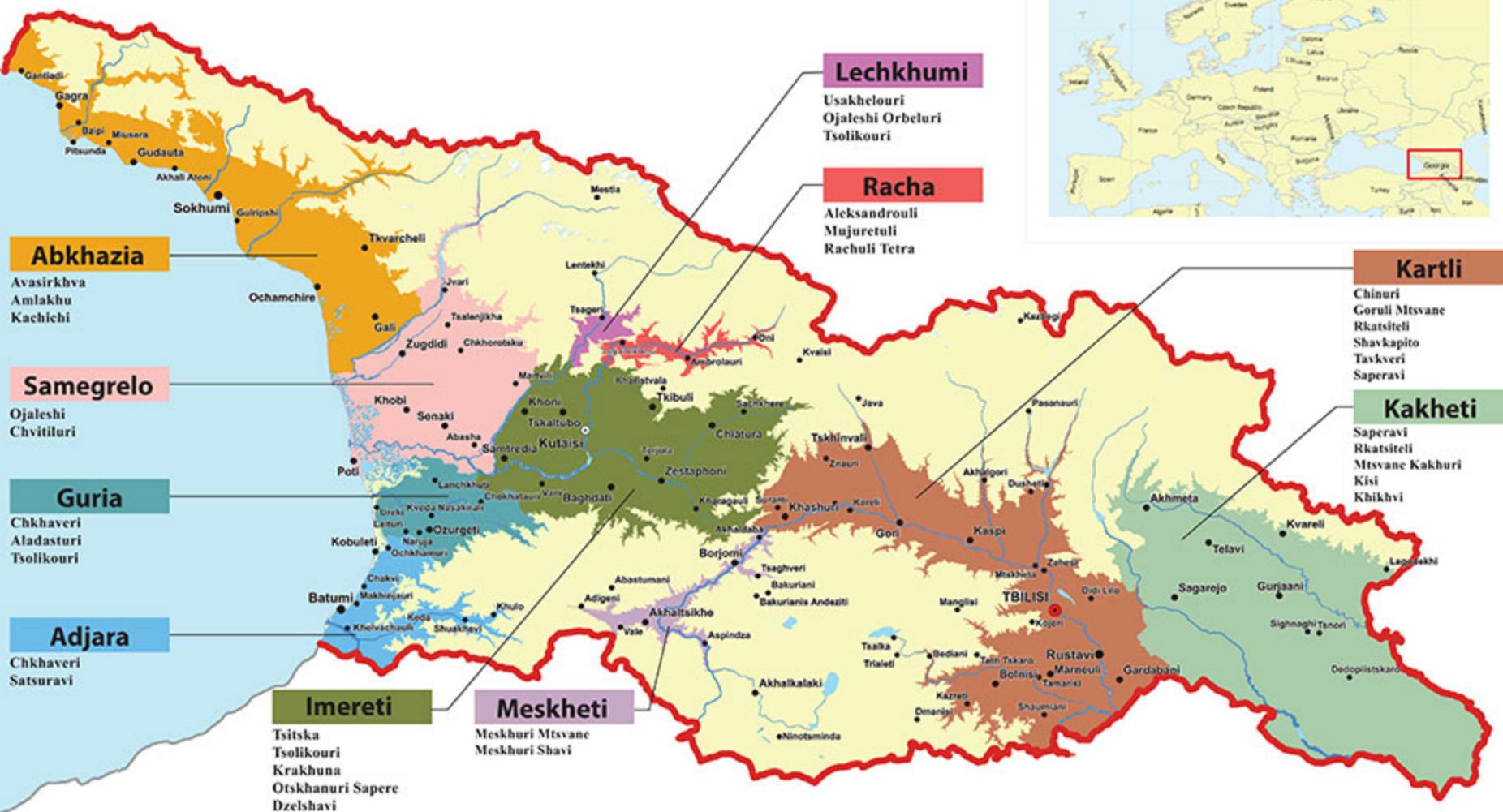
Circa 45,000 ha vineyards today  
down from 150,000 ha  
during Soviet times

Yield for industry  
~145000 tons p/  
a nowadays

Total 18 PDO

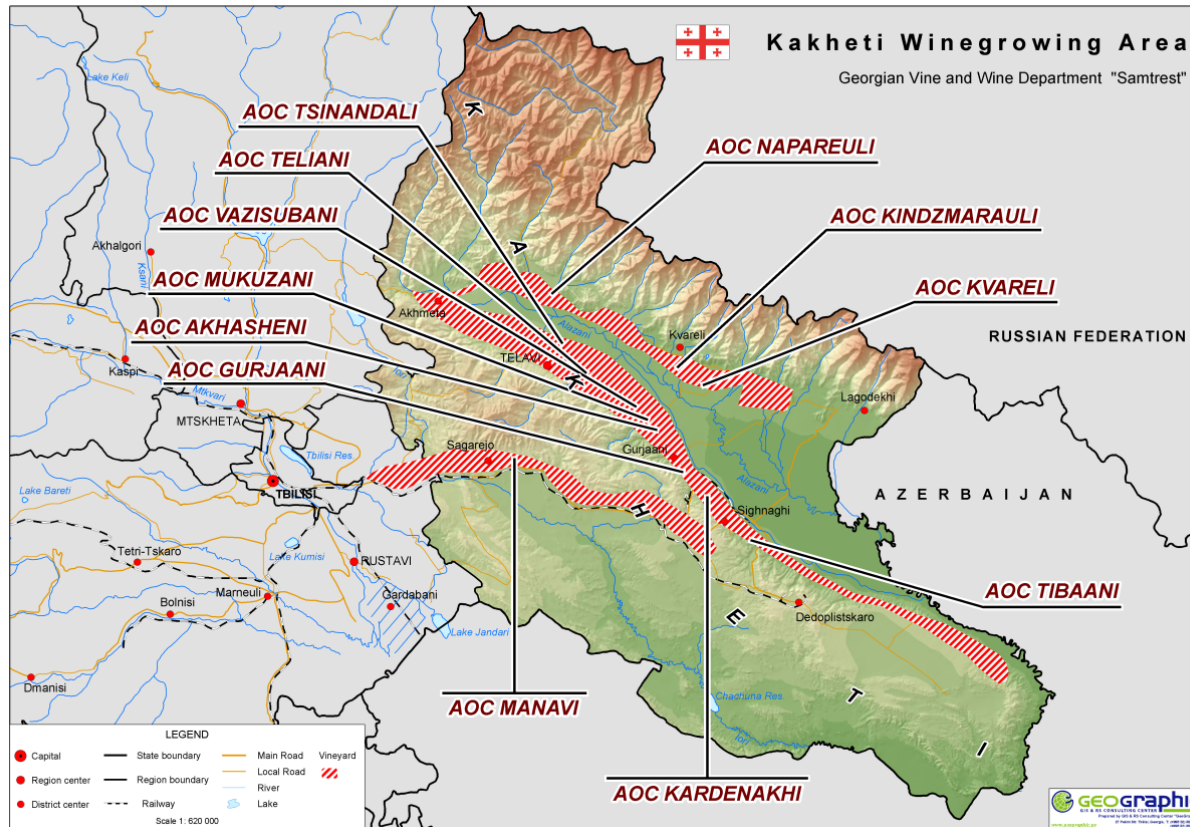


# WINEGROWING REGIONS OF GEORGIA





# MAIN WINE AREAS – SOUTH/EAST



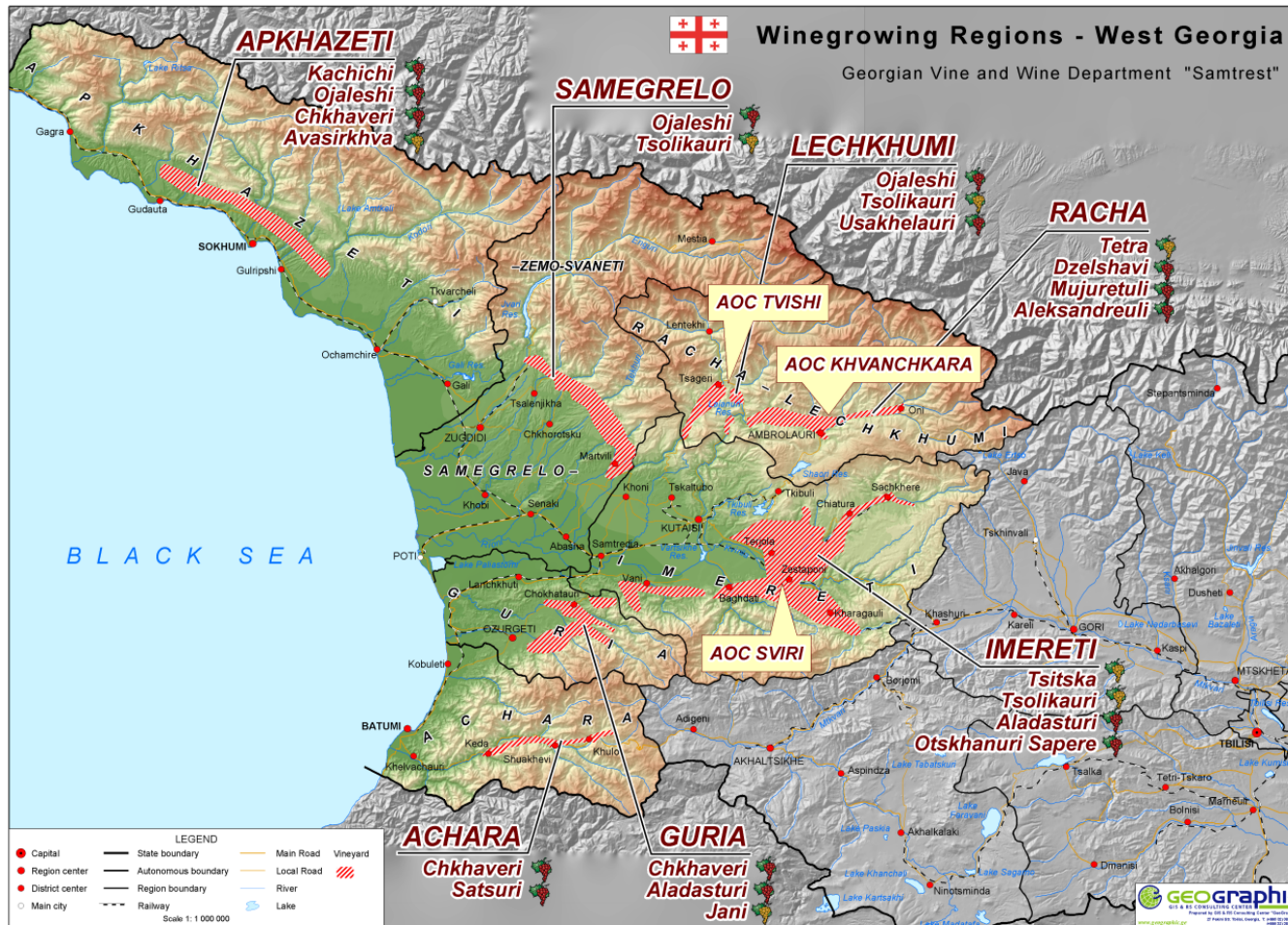
Main varieties used are Rkatsiteli, Mtsvane and

\* PDO – Protected Denomination of Origin

This is the main area accounting for 70% of the yield

Total 15 PDO

# MAIN WINE AREAS – CENTRAL/WEST



Common white varieties are Tsitska, Tsolikauri, Chinuri producing fresh wines with fruity aroma

Total 3 PDO

The area where famous Khvanchkara and other semi sweet wines are made

Khvanchkara grape varieties – Aleqsandrouli and Mujuretuli



# DIVERSITY OF GEORGIAN GRAPE VARIETIES

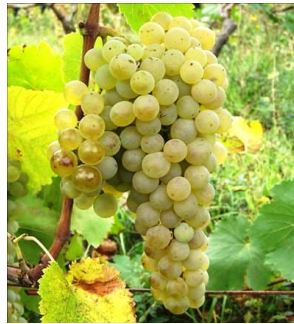
- **525 Endemic Grape Varieties**
- **437 Grape Varieties Kept in Collections**
- **Approximately 30 Grape Varieties are In Use Commercially**  
**Nowadays**



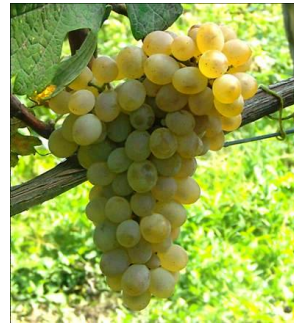
**RKATSITELI**



**KHIKHVI**



**CHINURI**



**KRAKHUNA**



**KISI**



**TSOLIKOURI**



**SAPERAVI  
BUDESHURISEBURI**



**MGALOBlishVILI**



**OTSKHANURI SAPERE**



**ALEXANDROULI**



**MUJURETULI**



**OJALESHI**

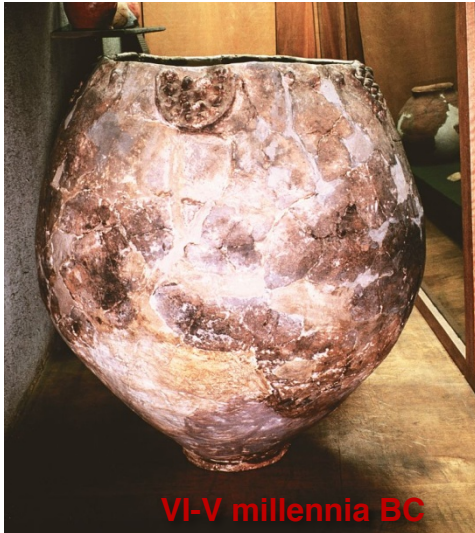
# QVEVRI – THE GEORGIAN METHOD

- The Qvevri – clay vessel dug into the soil inside Marani (Wine Cellar).
- The grape crushed into the wooden crusher with the juice running down to the Qvevri. The skin is also used during fermentation process which continues for approximately 6 months. After 6 months wines are moved to another Qvevri to be cleaned and ready to drink; wine can also be matured for 2 years or more, depending on winemaker's choice.
- Wine gets “orange” (“gold” or “amber” also used for colour description) in colour, full of tannins and natural vigour.

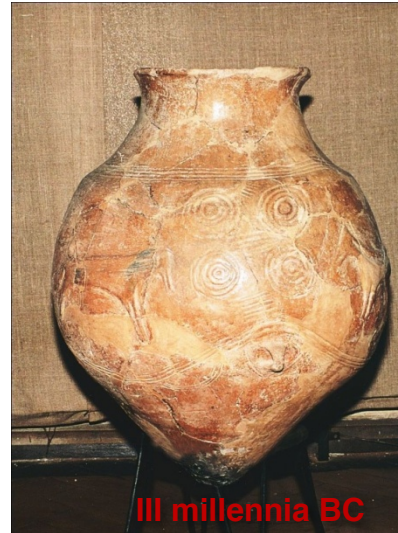




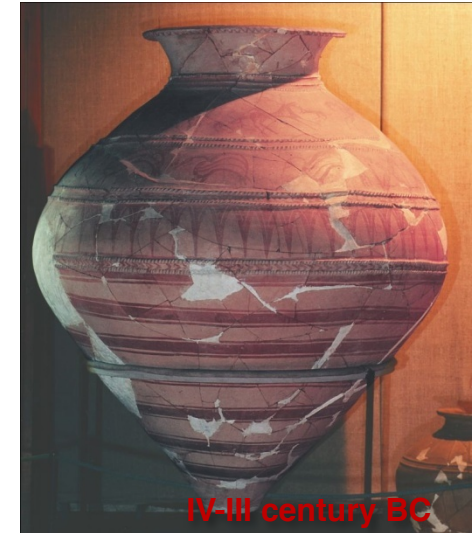
# QVEVRI – GEORGIAN TRADITIONAL CLAY VESSEL FOR MAKING WINE



VI-V millennia BC



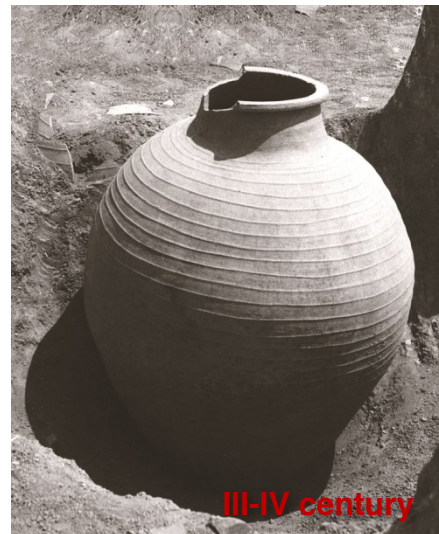
III millennia BC



IV-III century BC



VII century BC



III-IV century



VIII century



# Harvest





# Harvest





## Saperavi

### Red dry wine

Wine is made from «Saperavi» variety grapes cropped in Kondoli, by traditional Kakhetian technology. It is notable for black ripe cherry colouring, aroma of ripe cherry, blackberry and dried fruit, blended with oak tone, dominate in a smell, it is characterized by slight vanilla tones and long aftertaste with ripe tannins. Recommended to take with roasted meat, at 18-20°C. Keep in a dry place at 5 - 20°C.

750ml, Alc. 12.5% by vol.

Village Vardisubani, Telavi Region, Kakheti, Georgia  
www.winiveria.ge



## Saperavi Qvevri

### Red Dry Wine

Wine is made from «Saperavi» variety grapes cropped in Tibaani zonule of Kakheti region. It is fermented by the traditional Kakhetian technology in qvevri (earthenware vessel). It is notable for dark pomegranate colouring and harmonious bouquet, is distinguished by black cherry and blackberry aroma, it is corpulent and full of fruit tones, strong tannin and aftertaste. Wine is bottled without any processing and filtration.

Recommended to take with roasted meat, at 16°C-18°C. Keep in a dry place at 5°C-20°C. Limited quantity

Village Vardisubani, Telavi Region, Kakheti, Georgia  
www.winiveria.ge



## Mtsvane

### White dry wine

Wine is made from Mtsvane grapes variety, cropped in Akhmeta zonule of Kakheti region. It is notable for light hay colouring, scent of grapefruit, tropic fruit and field flowers. During degustation it leaves a light and refined aftertaste of a green apple. It is recommended to take with fish and seafood at 10-12 °C. Keep in a dry place at 5°C-20°C. Limited edition.

750ml, Alc. 12.5% by vol.

Village Vardisubani, Telavi Region, Kakheti, Georgia  
www.winiveria.ge



## Kisi Qvevri

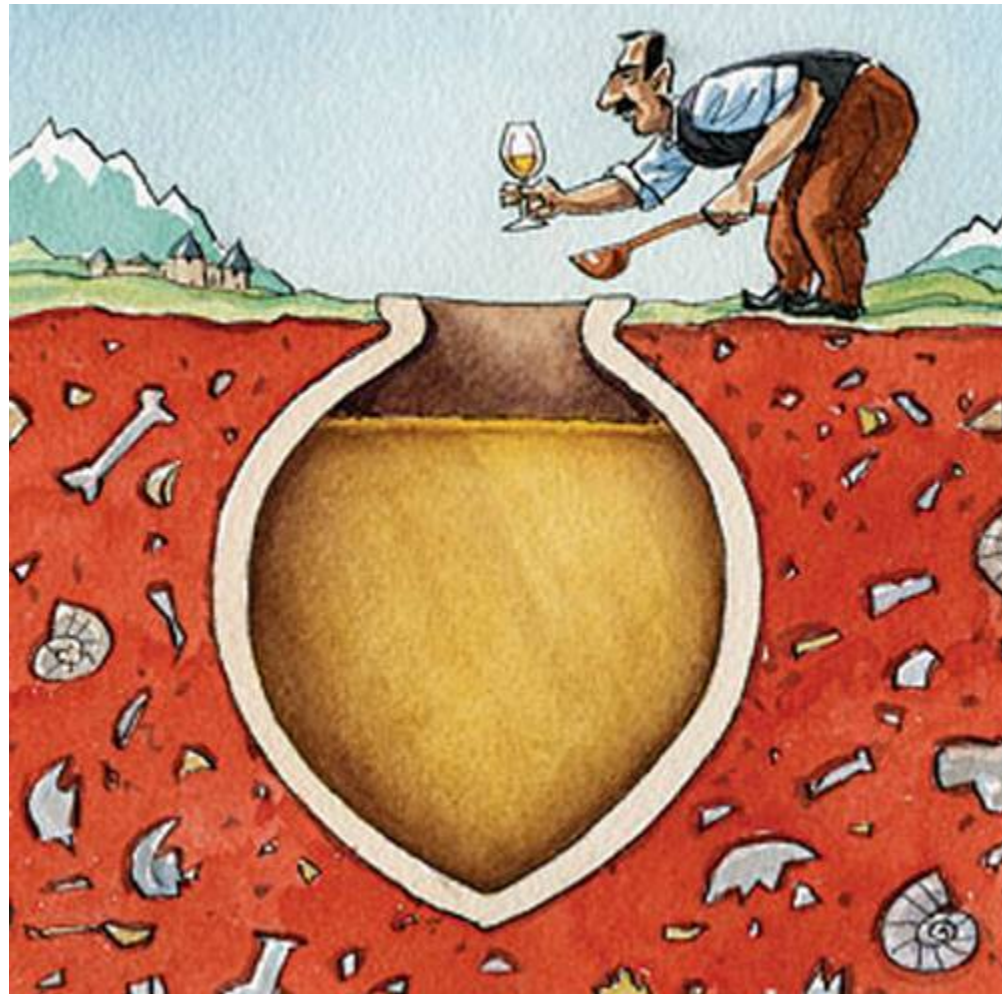
### White dry wine

Wine is made from «Kisi» variety grapes cropped in Tibaani zonule of Kakheti region. It is fermented and aged by the traditional Kakhetian technology in qvevri (earthenware vessel). It is notable for amber-golden colouring with dried apricot and peach tones. During tasting it felt soft and long aftertaste. Wine is bottled without any processing and filtration.

Recommended to take with roasted meat and seafood at 12°C-14°C. Keep in a dry place at 5°C-20°C. Limited quantity.

Village Vardisubani, Telavi Region, Kakheti, Georgia  
www.winiveria.ge







Kontakt oss

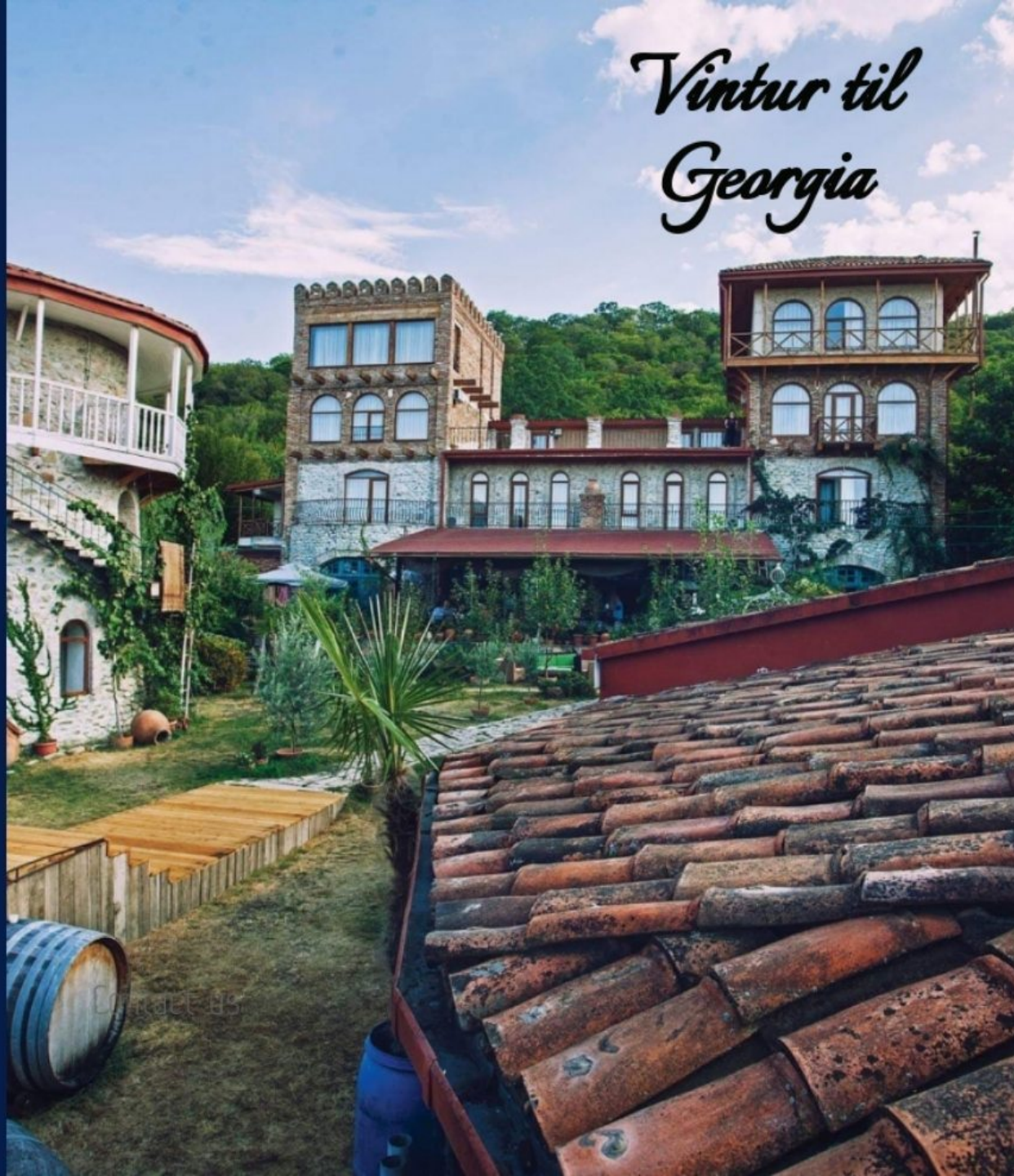
Natia Kurua

e-mail: [Natia@gvino.no](mailto:Natia@gvino.no)

Mob: +47 47392500

Web: [www.gvino.no](http://www.gvino.no)

*Vintur til  
Georgia*





# Nytt eventyr for vinelskere - Varighet 3/5 dager



## Dag 1

Dere blir hentet på Tbilisi flyplass og kjørt til Telavi byen, som ligger i Georgias vinproduserende område ved Alazani dalen.

08:00 Frokost på hotell Chateau Mere Tidlig innsjekking.

14:00 Lunsj på Chateau Mere

15:00 Transport til Napareuli vinkjeller.

16:00 Besøke vinmuseum

17:30 Tilbake til Chateau Mere. 18:30

Innføring i georgisk kjøkken på Chateau Mere. Lær å lage spesialiteter som Churchkela og Khinkali. Vinsmaking av georgiske viner fra Winiveria og Gurashvili's. Middag på Chateau Mere.



## Dag 2

08:00 Frokost på Chateau Mere

09:00 Transport til Signagi - en liten fjellandsby bak borgmur med 29 vakttårn.

10:00 Vandre langs borgmuren i Signagi med en fantastisk utsikt over Alazani og klosteret i Bodbe. 13:00 Vinsmaking av fire typer vin samt Chacha med brød og ost på Pheasant's Tears.

15:00 Lunsj på restaurant Crazy Pomegranate.

18:00 Tilbake til Royal Batoni.

20:00 Middag i Telavi på restaurant Nadikvari Terrace

## Dag 3

08:00 Transport fra Chateau Mere til hotell Royal Batoni, som ligger i et pittoresk område ved bredden av Ilia innsjøen, mellom Kvareli fjellene og Duruji elven

10:00 Frokost på Royal Batoni

11:00 Transport til Khareba vinhus i Kvareli hvor dere kan se en unik og sjelden vinkjeller som ligger i Kvareli.

Kjelleren/tunnelen er gravet inne i Kaukasus fjell og er 7,7 kilometer lang.

Vi smaker fire ulike vintyper. Etter det blir det anledning å lære å bakte georgisk brød og å se hvordan chacha lages

14:30 Lunsj og vinsmaking i

Javakhishvilis Kjeller

17:30 Tilbake til Royal Batoni

20:00 Middag på Royal Batoni



## Dag 4

08:00 Frokost på Royal Batoni.

10:30 Transport til Kinzmarauli vinhus. Omvisning og vinsmaking av fire typer vin med etterfølgende lunsj på Kinzmarauli restaurant.

15:00 Besøke klosteret i Nekresi og klosteret i Gremi.

17:00 Tilbake til Royal Batoni.

20:00 Middag i Kvareli - på Kudigora



## Dag 5

08:00 Frokost på Royal Batoni. Etter frokost har dere 3 timer til egen disposisjon.

11:00 Transport til en familiedrevet Vingård # 1 i Akhalsopheli for vin- og chachasmaking. Etter smaking får dere sjansen til å være med på å lage egen lunsj etter fordypningskurs i baking av brød og Khachapuri og grilling på den autentiske georgiske måten.

16:00 Tilbake til Royal Batoni

20:00 Middag på Royal Batoni



## Dag 6

11:00 Etter frokost og utsjekk blir dere kjørt til Tbilisi.

Hele turen inkluderer guide.







JAZZME









