



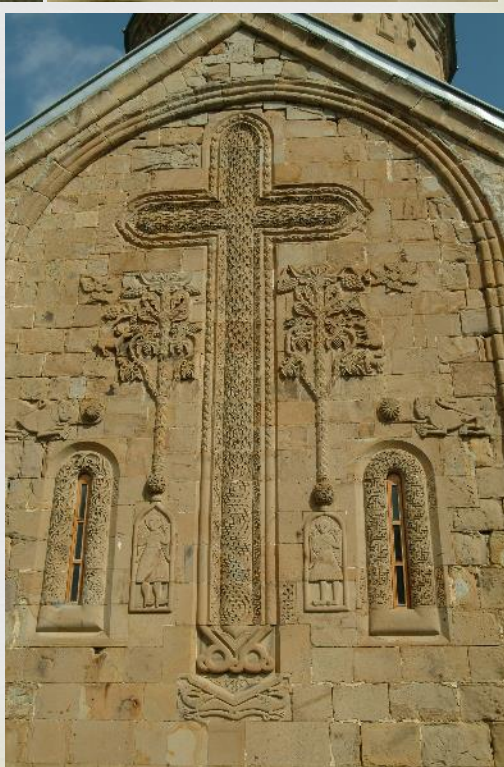
GEORGIA

8000 VINTAGES

To Know Wine is to Know Georgia





















Georgia - The Cradle of Wine



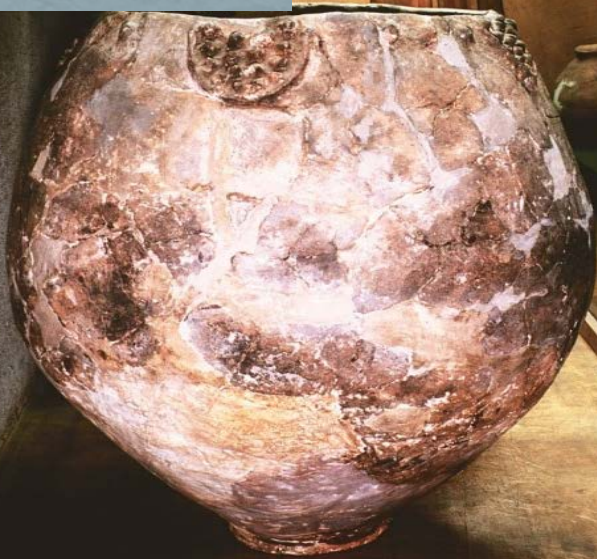
- ☞ Georgia is regarded **the oldest wine producing Country** of the World.
- ☞ The *Vitis Vinifera* grape family originates from *trans-Caucasus*.
- ☞ Georgia is recognised to be the source of the world's first cultured & cultivated grapevines.
- ☞ Here grapes have been cultivated and wines made for at least **8000 years (6000BC)**.
- ☞ Many also believe that the word **wine** is originally derived from the Georgian "*GHVINO*". *It then has become vino, vin, wine, etc.*



8000 Y old vinified pips in this jar



VI-V millennia BC



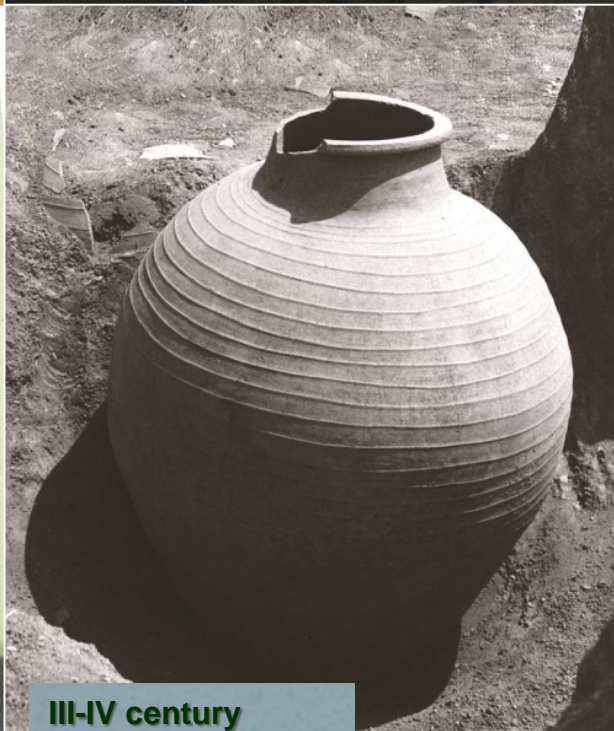
III millennia BC



IV-III century BC



VII century BC



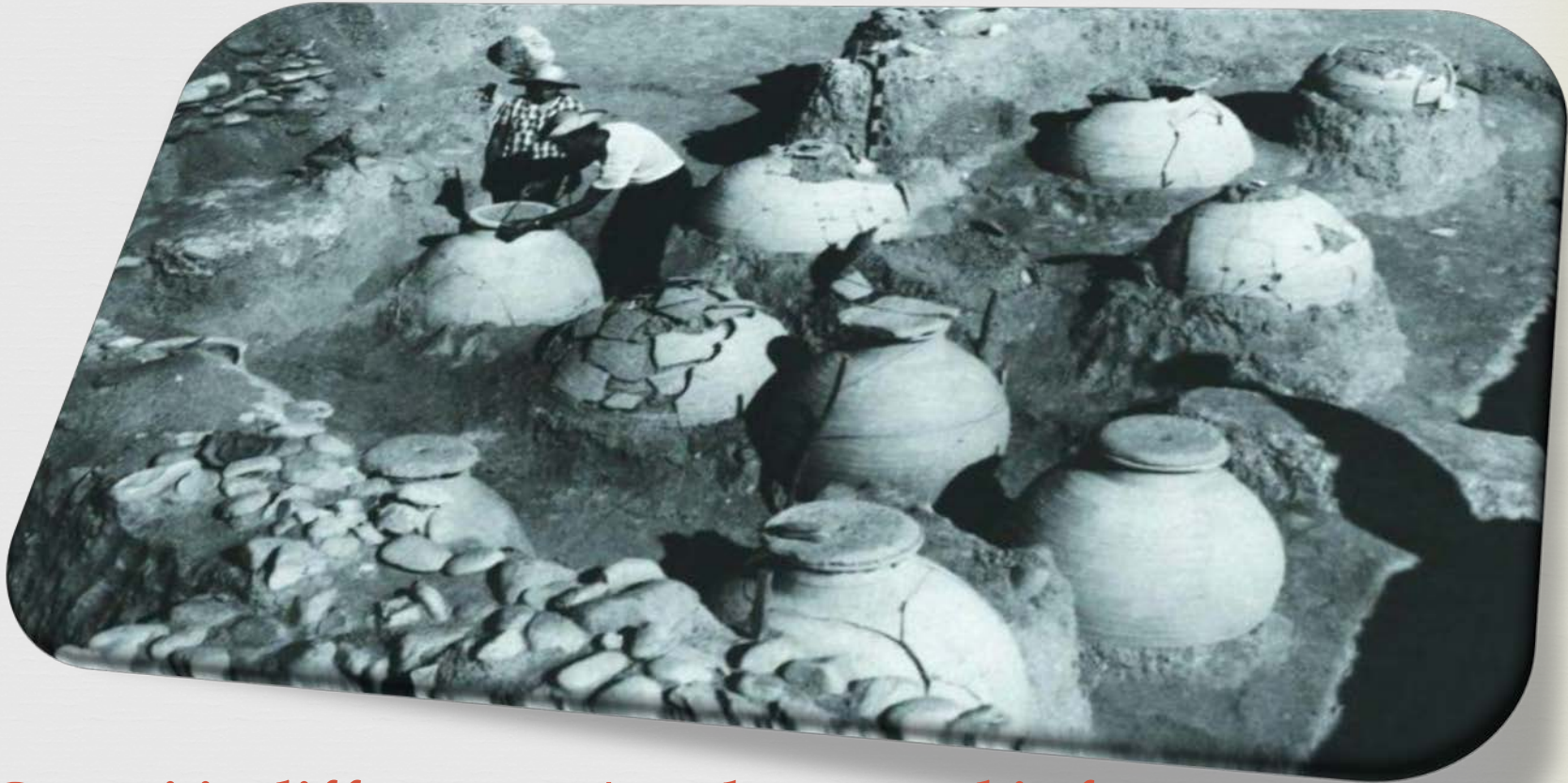
III-IV century



VIII century

Qvevri Cellar.

Excavations in the 20's of XX cent.



Qvevri is different to Amphorae and is for
FERMENTING & STORING of wine.



III millennium amphorae for wine shipping

Black Sea Coast, Samegrelo, Georgia.



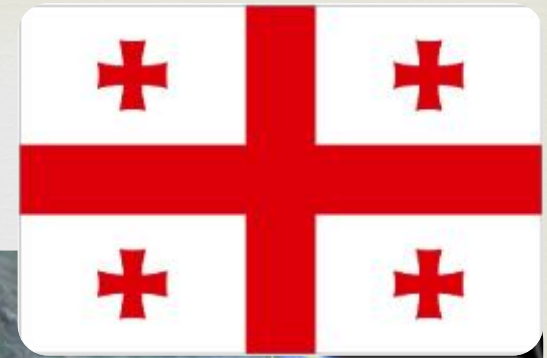




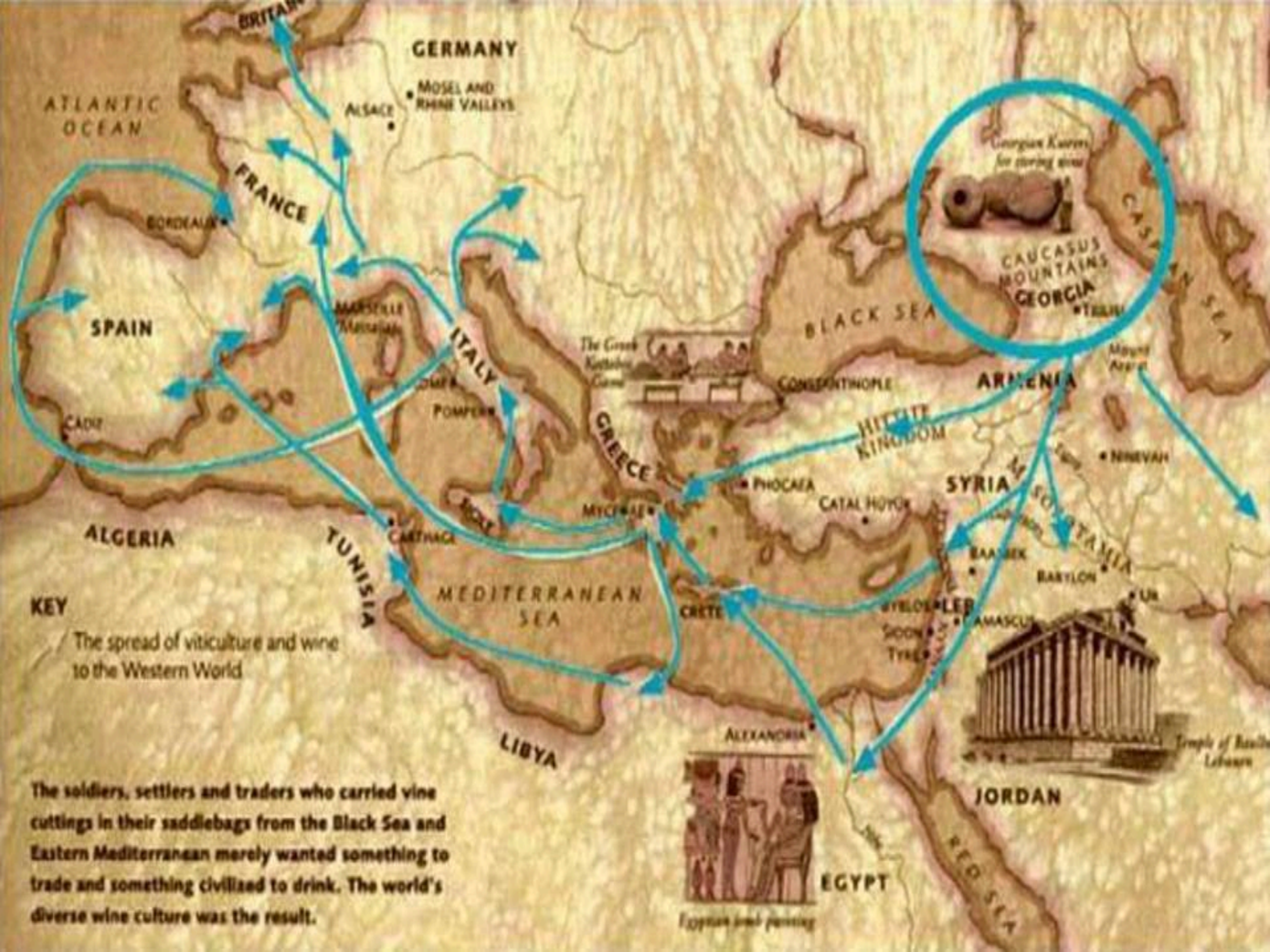


The Republic of Georgia

Where it is?



საქართველო
GEORGIA



KEY
 The spread of viticulture and wine to the Western World

The soldiers, settlers and traders who carried vine cuttings in their saddlebags from the Black Sea and Eastern Mediterranean merely wanted something to trade and something civilized to drink. The world's diverse wine culture was the result.



Highly Suitable Location



Georgia's Climate & Geography Major Factors

- Caucasus and Anti or Lesser Caucasus,
- Black and far Caspian Sea great opening
- as well as South-Eastern Shaki & Shamkori Deserts







Wine is Georgia...



- ☞ It is believed that there were more than **1 400 different grape varieties indigenous to Georgia**.
- ☞ **Most of these were extinct over the centuries during religious invasions** by the Islamic powers of those times.
- ☞ Invaders tried to destroy vineyards as **the Symbol of National Cultural Identity for Georgians**.
- ☞ There are **still 525 surviving** varieties identified, cultivated as well as growing wildly in the forests.
- ☞ **About 45 are commercially grown nowadays.**





Industry Data (brief):



- ❧ **Total area of Vineyards:** 40 000 ha (down from 200 000 in 80's and increasing constantly due to growing exports).
- ❧ **Georgian vineyards** Account for:
 - ❧ Whites 55%
 - ❧ Reds 45%
- ❧ **Appellations:**
 - ❧ 18 Controlled Appellations of Origin (Like French AOC – Appellation d'Origin Controle)
 - ❧ The law also covers second grade appellation – Regional Wines (Like Vin de Pay)
 - ❧ And the third grade – Table Wines (Like Vin de Table)
 - ❧ Individual Producers may have own Appellation if the quality has been proven historically and supported with the last 5 years of gustatory and analytical data.

Main Georgian Grape Varieties

Whites:



Kakhuri Mtsvane



Goruli Mtsvane



Rkatsiteli



Tsolikouri



Tetra



Khikhvi



Chinuri



Tsitska

Main Georgian Grape Varieties

Reds:



Saperavi



**Otskhanuri
Sapere**



Usakhelouri



Ojaleshi



Alexandrouli



Mujuretuli



Shavkapito



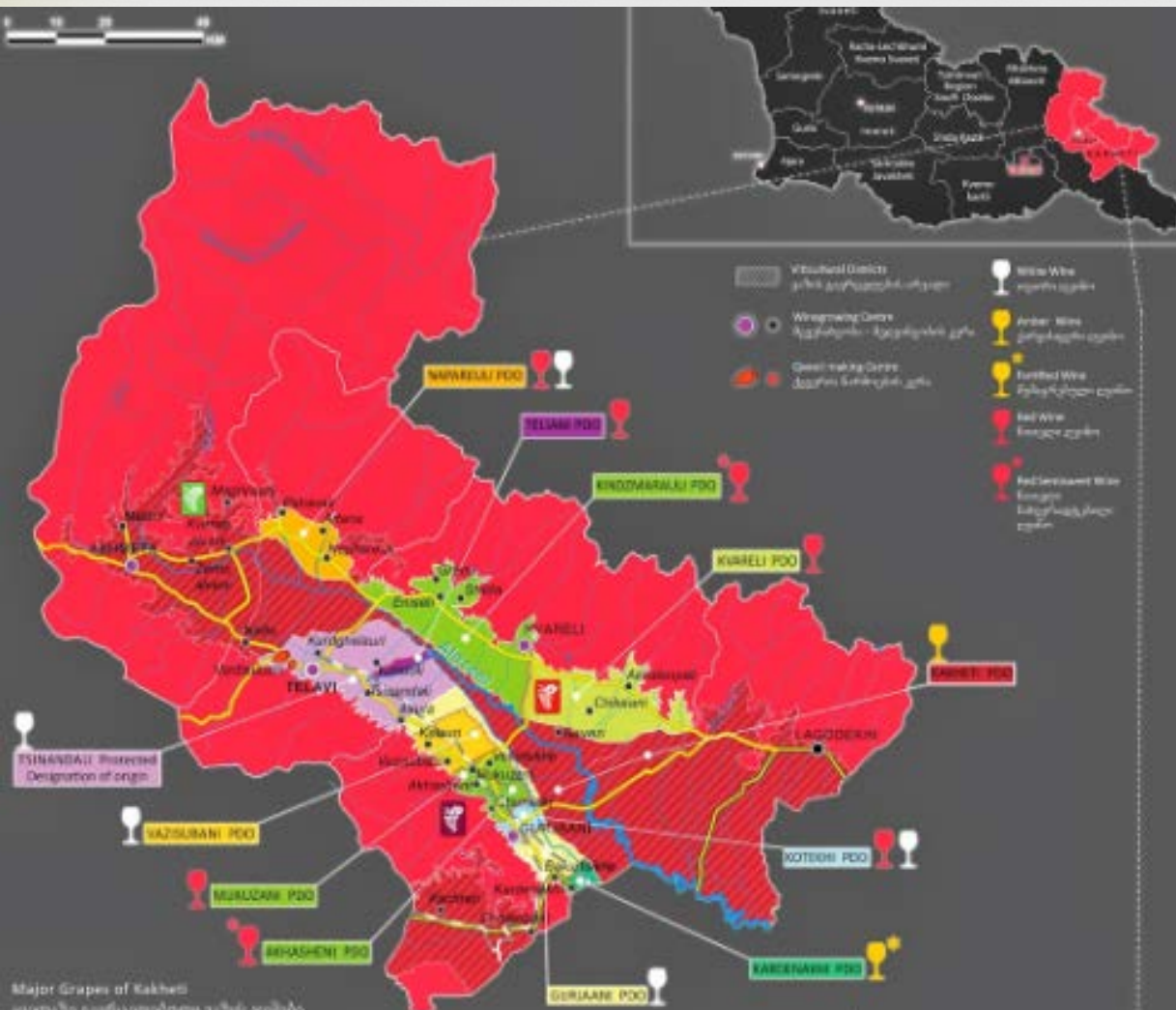
Tavkveri



Kakheti

Dictated by 2 major factors and 2 sub-factors:

- Main Caucasus
- Gombori Mountain Ranges
- far Caspian Sea great opening
- South-Eastern Shaki & Shamkori Deserts



REDS:

1. SAPERAVI
2. GAVAZURI
3. KUMSI BLACK
4. VAZISUBANI RED
5. BUDESHURI RED
6. IKALTO RED
7. KAKHI'S RED
8. PAATASEULI

WHITES:

1. RKATSITELI
2. MTSVANE
3. KISI
4. (KHIKHVI)
5. SAPHENA
6. VAZISUBANI WHITE
7. INGILOURI
8. KAKHI'S WHITE

Kartli

DICTATED BY 3 MAJOR FACTORS:

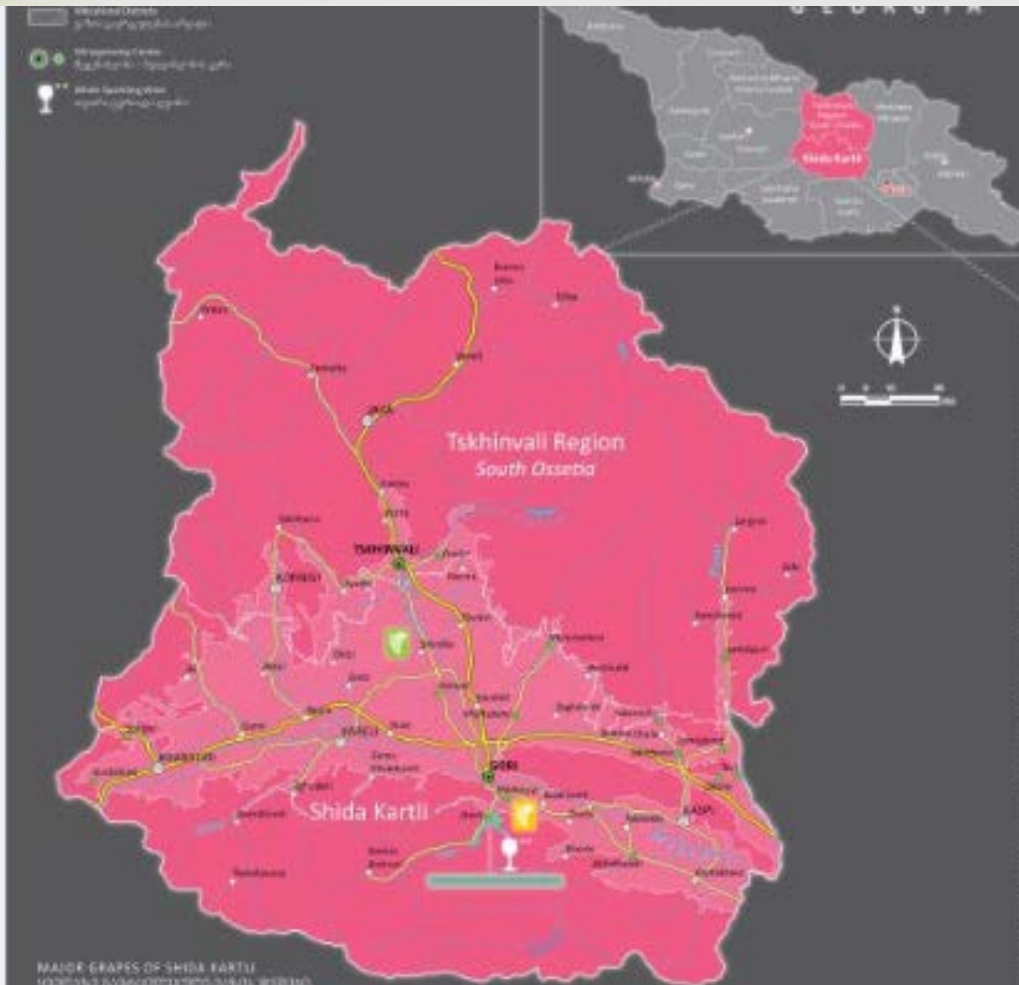
- Main Caucasus
 - Anti or Lesser Caucasus
 - Rare, but Strong incursions of Humid Air-Masses from Black Sea
- (Wind factor is also a considerable one helping keep diseases low.)

REDS:

1. SHAVKAPITO
2. TAVKVERI
3. CHINURI BLACK
4. BUZA
5. ASURETULI BLACK
6. GANAKHARULI
7. DANAKHARULI
8. DIGHMURA

WHITES:

1. GORULI MTSVANE
2. CHINURI
3. CHINURI ROYAL
4. MELIKUDA
5. JVARI
6. KUSHURI WHITE
7. SIONI WHITE



Imereti

Dictated by 3 major factors:

- Main Caucasus
- Anti or Lesser Caucasus
- Black Sea

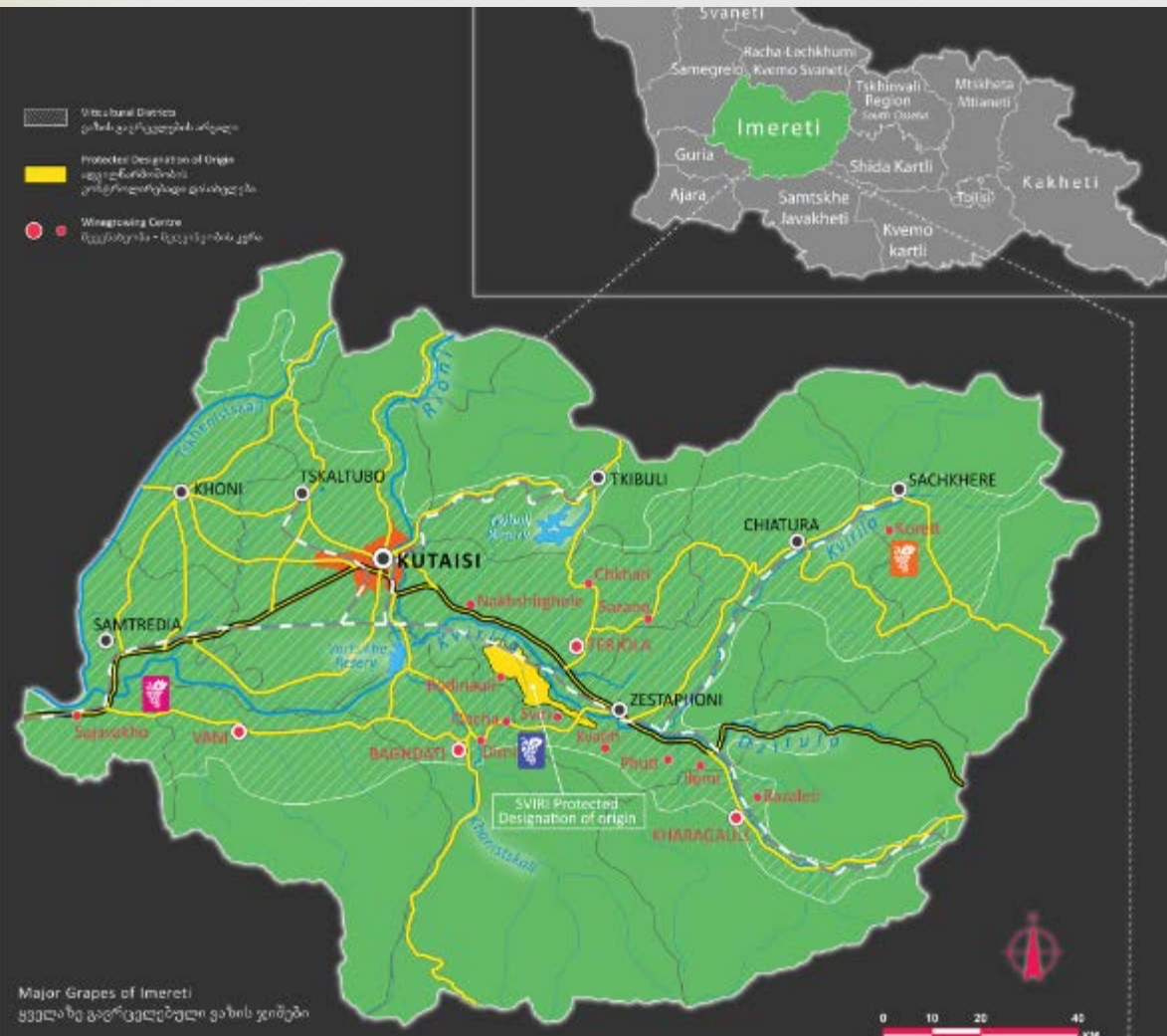
(Micro-climates of various ravines are considerable)

REDS:

1. OTSHANURI SAPHERE
2. KUNDZA BLACK
3. KRAKHUNA BLACK
4. DONDGHLABI BLACK
5. GOMI RED
6. MGALOBlishvili
7. RABATI RED
8. MARGULI SAPHERE

WHITES:

1. KRAKHUNA
2. TSITSKA
3. TSITSKA GABEKHAURI
4. TSOLIKOURI
5. TSOLIKOURI GOLDEN
6. NATELA
7. KUNDZA TETRI
8. KAPISTONI WHITE



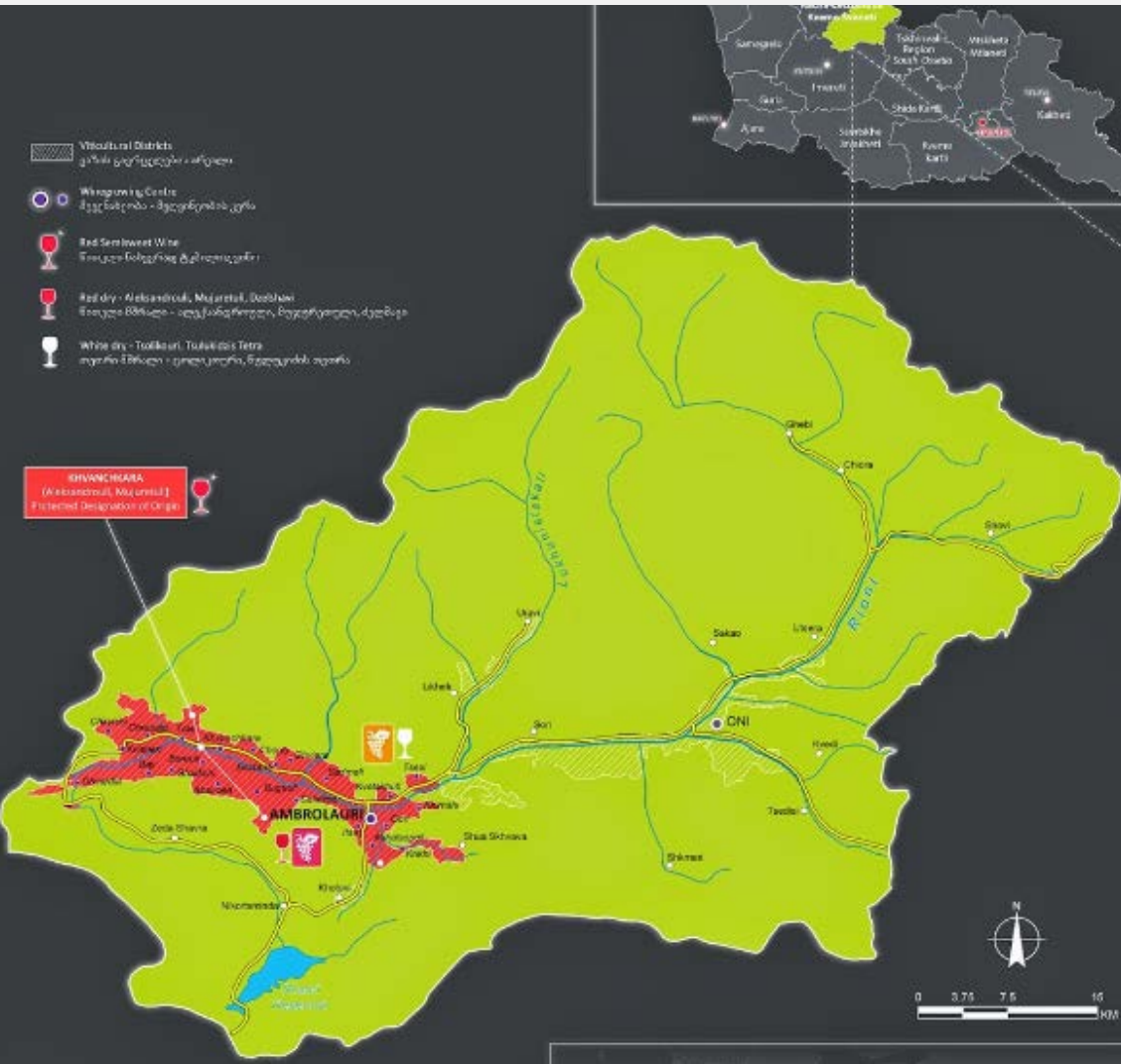
Racha

DICTATED BY 2 MAJOR FACTORS:

- Main Caucasus

- Black Sea

(Micro-climates of RIONI ravine is considerable)



REDS:

1. ALEXANDROULI
2. MUJURETULI
3. KAPISTONI BLACK
4. USAKHELARI
5. KHOTEURA
6. ORBELURI
7. DZELSHAVI
8. NAKUTVNEULI

WHITES:

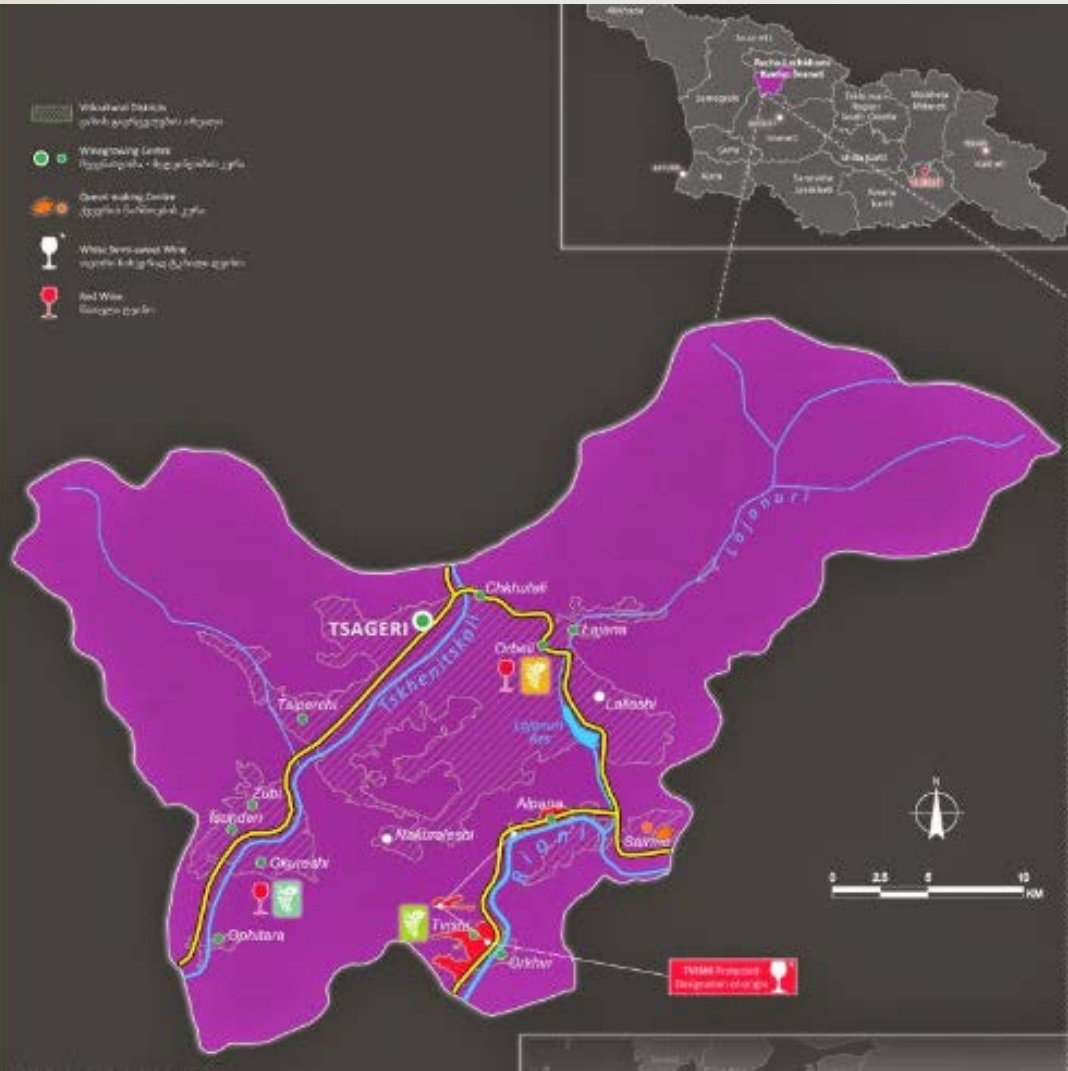
1. RACHULI MTSVANE
2. TETRA
3. TETRA OLD
4. MTSVIVANI RACHULI
5. ALEXANDROULI WHITE
6. BEGLARI'S GRAPE
7. SAINT'S WHITE
8. KHIKHVI RACHULI

Lechkhumi

Dictated by 2 major factors:

- Main Caucasus
- Black Sea

(Micro-climates of Rioni ravine is considerable)



REDS:

1. USAKHELARI
2. ABKHAZURI
3. BELARIANI
4. CHUBULO
5. NAKUTVNEULI
6. ARABEULI BLACK
7. GHVANURA
8. **MUJURETULI**

WHITES:

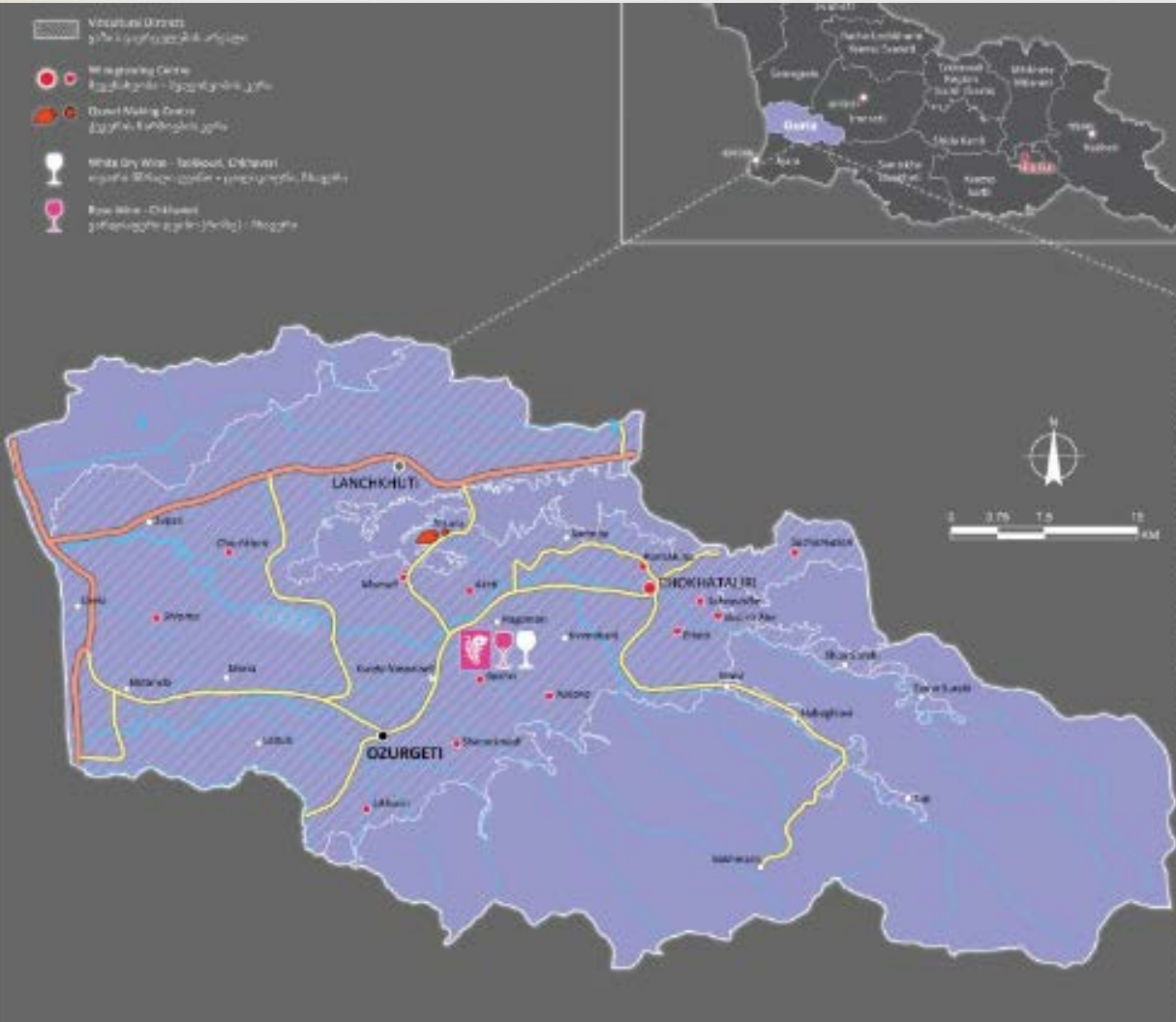
1. TSOLIKOURI
2. TSOLIKOURI GOLDEN
3. GABASHA
4. TOVANI
5. TUTASHI
6. BERULA
7. SAIRMULA
8. LECHKHUMI KHIKHVI

Guria

Dictated by 2 major factors:

- Anti or Lesser Caucasus
- Black Sea

(Micro-climates of local ravines is considerable)



REDS:

1. CHKHAVERI
2. TSIVCHKHAVERA
3. JANI
4. JANI TSIKHURA
5. SAFERAVI GURIAN
6. ALADASTURI
7. BADAGI
8. AKIDO

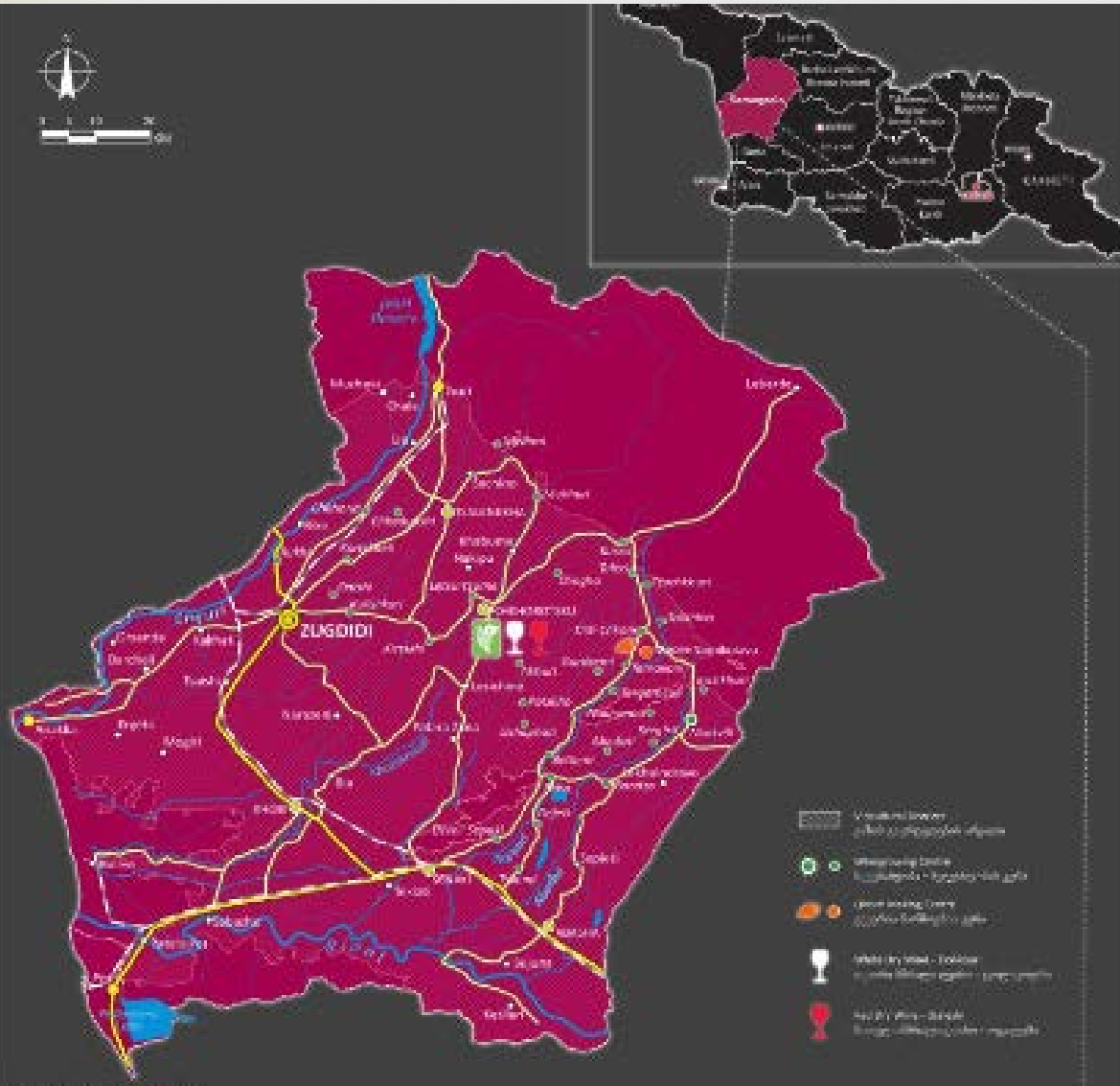
WHITES:

1. SAKMIELA
2. CHKHAVERI WHITE
3. VATSITSVERA
4. KAPISTONI WHITE
5. TQVLAPHA
6. MAISA
7. DORDGO
8. ATINAURI

Samegrelo

Dictated by 2 major factors:

- Caucasus
- Black Sea



REDS:

1. OJALESHI
2. KUTALA
3. ABSHILURI
4. GODAATURI
5. GREKHI
6. KHOJISTOLI

WHITES:

1. KAPISTONI MEGRELIAN
2. CHESHI
3. CHUBERI
4. OQONA
5. DORDGO
6. ATINAURI

KRAKHUNA – 2017



მეღვინეთა სარეზო
WINERY KHAREBA

VARIETAL:

- 100% Krakhuna

TECHNICAL FACTS:

- Harvest by hand & Manual sorting in the cellar

VINIFICATION & AGING:

- Cold maceration at 8°C and pressing after 4hr
- Static settling
- AF in stainless steel tank at 16°C
- Maturation during 2 months on lees
- No MLF



ANALYSIS:

- Alc: 12%
- Residual sugar: 1gr/L
- Total acidity: 6.7gr/L
- pH: 3.34

GEOGRAPHY:

- Western part of Georgia
- Region: Imereti

MTSVANE – 2017



მეღვინეობა ხარება
WINERY KHAREBA

VARIETAL:

- 100% Mtsvane

TECHNICAL FACTS:

- Harvest by hand & Manual sorting in the cellar

VINIFICATION & AGING:

- Direct pressing & static settling
- AF in stainless steel tank at 15°C
- Maturation during 1 months on lees
- No MLF



ANALYSIS:

- Alc: 13%
- Residual sugar: 1.2gr/L
- Total acidity: 5.5gr/L
- pH: 3.54

GEOGRAPHY:

- Eastern part of Georgia
- Region: Kakheti

SAPERAVI PREMIUM – 2013



მეღვინეთა სარეზა
WINERY KHAREBA

VARIETAL:

- 100% Saperavi

TECHNICAL FACTS:

- Harvest by hand & Manual sorting in the cellar

VINIFICATION & AGING:

- Destemming
- AF in AF in stainless steel tank at 26°C
- Maceration during 12 days on skins
- MLF
- Only 7% is aged in oak barrels.



ANALYSIS:

- Alc: 14.5%
- Residual sugar: 1.5gr/L
- Total acidity: 5gr/L
- pH: 3.7

GEOGRAPHY:

- Eastern part of Georgia
- Region: Kakheti

OTSKHANURI SAPERE – 2013



მეღვინეთა სარეზერვუარი
WINERY KHAREBA

VARIETAL:

- 100% `Otskhanuri Sapere

TECHNICAL FACTS:

- Harvest by hand & Manual sorting in the cellar

VINIFICATION & AGING:

- Destemming
- AF in QVEVRY (clay jugs) with 100% of skins during 10 days
- Aged in Qvevri during 6 months
- MLF



ANALYSIS:

- Alc: 12.3%
- Residual sugar: 0.9gr/L
- Total acidity: 6.3gr/L
- pH: 3.57

GEOGRAPHY:

- Western part of Georgia
- Region: Imereti

KINDZMARAULI – 2017



მეღვინეთა სარეზო
WINERY KHAREBA

VARIETAL:

- 100% Saperavi

TECHNICAL FACTS:

- Harvest by hand

VINIFICATION & AGING:

- Destemming
- AF in AF in stainless steel tank at 26°C
- Maceration during 7 days on skins
- NO MLF



ANALYSIS:

- Alc: 12.5%
- Residual sugar: 50gr/L
- Total acidity: 6.7gr/L
- pH: 3.7

GEOGRAPHY:

- Eastern part of Georgia
- Region: Kakheti

Chateau LIPARTIANI – 2012



მეღვინეთა სარეზა
WINERY KHAREBA

VARIETAL:

- 100% Saperavi

TECHNICAL FACTS:

- Harvest by hand & Manual sorting in the cellar

VINIFICATION & AGING:

- Destemming
- AF in AF in stainless steel tank at 28°C
- Maceration during 14 days on skins
- MLF
- Aged in new oak barrels (80%) during 8 months.



ANALYSIS:

- Alc: 14.5%
- Residual sugar: 1.8gr/L
- Total acidity: 5.5gr/L
- pH: 3.54

GEOGRAPHY:

- Eastern part of Georgia
- Region: Kakheti

გმადლობთ



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