



CORUS
imports

Fine wines and spirits

Ancient Georgian traditional Qvevri wine-making method

Inscribed in 2013 on the Representative List of the Intangible Cultural Heritage of Humanity

Qvevri wine-making is practiced throughout Georgia, particularly in village communities where unique varieties of grapes are grown. The Qvevri is an egg-shaped earthenware vessel used for making, ageing and storing the wine. Knowledge and experience of Qvevri manufacture and wine-making are passed down by families, neighbors, friends and relatives, all of whom join in communal harvesting and wine-making activities. Children learn how to tend the vines, press grapes, ferment wine, collect clay and make and fire Qvevris through observing their elders. The wine-making process involves pressing the grapes and then pouring the juice, grape skins, stalks and pips into the Qvevri, which is sealed and buried in the ground so that the wine can ferment for five to six months before being drunk. Most farmers and city dwellers use this method of making wine. Wine plays a vital role in everyday life and in the celebration of secular and religious events and rituals. Wine cellars are still considered the holiest place in the family home. The tradition of Qvevri wine-making defines the lifestyle of local communities and forms an inseparable part of their cultural identity and inheritance, with wine and vines frequently evoked in Georgian oral traditions and songs.



WINE

GEORGIA

Telavi Wine Cellar



RKATSITELI Dry white, Rkatsiteli 100%

Light straw color. Intense floral aroma with hints of peach and apricot. Full and crisp palate, with poached pear and honey flavors, lively acidity and fresh mint. Long lingering, crisp and zesty finish.

MTSVANE Dry white, Mtsvane 100%

Pale gold with green highlights color. Leafy grapefruit and passion fruit aromas. Fresh lime mid palate, long, complex finish, with mint, gooseberry, and cut grass notes.



RKATSITELI-CHARDONNAY

Dry white, Rkatsiteli 70%, Chardonnay 30%

Bright golden straw color. Rich aromas of pear, quince, peach, cut grass and asparagus. Smooth palate, with balanced mix of ripe yellow fruits and lemon juice, followed by long lasting finish.

TSOLIKAURI Dry white, Tsolikauri 100%

Light golden color. Prevailing aromas of white and yellow fruits. Fresh and fruity, with lively acidity palate, dominant banana, pear and apple flavors with spices and cinnamon notes.



MTSVANE QVEVRI Dry amber, Mtsvane 100%

Light orange color wine with golden highlights, made in Qvevri, traditional ancient technology. Intense aromas of dried apricot, yellow peach and melon. The palate is soft and rich, with elegant citrus custard notes. Long finish with silky tannins.

RKATSITELI QVEVRI Dry amber, Rkatsiteli 100%

Light amber color wine with orange highlights, made in Qvevri, traditional ancient technology. Intense aromas of white fruits. The palate is complex and mineral, with elegant dry fruits and herb notes. Long finish with silky tannins.





SAPERAVI ROSE **Dry rose, Saperavi 100%**

Light pink color. Aromas of pomegranate, barberry, ripe peach and raspberry. Medium body, crisp and fresh, with flavors repeating the nose laced with lively rose petal, and well balanced finish.

SAPERAVI **Dry red, Saperavi 100%**

Deep, dark red color. Ripe black cherry and blackcurrant aromas. Fleshy, juicy blackberry and overripe cornelian cherry flavors with notes of dried prune. Round finish, with firm tannins.



SAPERAVI-CABERNET **Dry red, Saperavi 50%, Cabernet Sauvignon 50%**

Deep red color. Cherry, black currant and prune aromas with peppery and floral tones. Full body, with strawberry, red pepper, cherry and toasted oak flavors. Long finish with mild tannins.

SAPERAVI QVEVRI **Dry red, Saperavi 100%**

Deep red color wine with dark purple tones, made in Qvevri, traditional ancient technology. Intense aromas of fresh ripe red fruits. The palate is soft and juicy with minty notes finishing on sweet spices and young tannins.



GEMIERI WHITE **Semi-Dry white, Rkatsiteli 35%, Mtsvane 35%, Tsolikouri 30%**

Bright greenish straw color. Prominent green apple, apricot and grapefruit aromas, slightly acidic, zesty, well balanced palate, with notes of citrus, quince and pear. Long lingering fresh mint finish.

GEMIERI RED

Semi-Dry red, Saperavi 30%, Aleksandreuli 40%, Malbec 30%

Deep red with purple rim color. Red plum, dried apricot and raisins aromas followed by full body, well balanced palate, with flavors of fig jam, prune and blackberry. Long finish with slight astringency.



**PIROSMANI Semi-Dry red, Saperavi 100%**

Intense ruby color with violet hue. Ripe blackberry and blackcurrant, and prune aromas. Young, full-body, with dense sweet fruits flavor. Soft, spicy, well balanced blackberry finish.

ALAZANI VALLEY WHITE**Semi-Sweet white, Rkatsiteli 90%, Mtsvane 10%**

Bright greenish straw color. Aroma of toasted nuts and ripe apples, with a touch of quince and melon. Fresh, well-balanced taste, with notes of candied quince peel, mild acidity and sweetness.

**ALAZANI VALLEY RED****Semi-Sweet red Saperavi 100%**

Dark red with purple hue color. Blackcurrant, blackberry and cherry aromas. Fresh and fruity, full bodied palate. Varietal flavors are perfectly balanced, followed by versatile and sweet finish.

ODJALESHI Semi-Sweet red, Ojaleshi 100%

Light ruby color. Cherry and raspberry with crushed pine nuts aromas. Light and elegant taste, prevailed by red fruits and herbal tones. Delicate and persistent finish with candied raspberry.

**ALEXANDREULI****Semi-Sweet red, Alexandreuli 50%, Mujuretuli 50%**

Light ruby color. Intense fruity and spicy nose, laced with cinnamon, raspberry and cherry. Sweet strawberry and cherry flavors with almonds and herbal notes. Long finish with light acidity.

TSINANDALI**Dry white, PDO Tsinandali, Rkatsiteli 80%, Mtsvane 20%**

Bright golden color. Intense but elegant white flowers, yellow peaches, and toasted almonds aromas. Full bodied, citrus and ripe pear flavors with fried walnuts tones revealing oak aging.





TVISHI Semi-Sweet white, PDO Tvishi, Tsolikauri 100%

Light golden color with greenish reflection. Quince, pineapple and mint aromas, with subtle scents of honeysuckle and apricot. Beautifully fresh and zesty palate, with notes of quince and pear.

MUKUZANI Dry red, PDO Mukuzani, Saperavi 100%

Deep red color. Complex with prominent cherry aroma, overlaid by coffee and chocolate overtones. Oily textured palate is dominant of juicy ripe cherry, with a touch of vanilla and toasted oak.



KVARELI Dry red, PDO Kvareli, Saperavi 100%

Dark red color. Complex varietal aroma with red and black fruits, smoke and spices. Well structured palate with blackberry tones. Long lingering finish with ripe tannins.

AKHASHENI Semi-Sweet red, PDO Akhasheni, Saperavi 100%

Dark red color. Blackberry, cherry and liquorices aromas. Black fruit on the palate, with notes of damson plum. Mid-palate is round and sweet, with blackberry jam flavor. Well balanced finish.



KINDZMARALI

Semi-Sweet red, PDO Kindzmarauli, Saperavi 100%

Purple red with inky rim color. Crashed blackberry jam and wild raspberry aromas. Sweet and ripe blackberry and raspberry jam are prevailing on the palate. Well balanced with lively acidity finish.

KHVANCHKARA

Semi-Sweet red, PDO Khvanchkara, Alexandreuli 50%, Mujuretuli 50%

Light ruby color. Intense fruity and spicy nose, laced with cinnamon, raspberry and cherry. Sweet strawberry and cherry flavors with almonds and herbal notes. Long finish with light acidity.



KONDOLI RKATSITELI

Dry white, Single Estate vineyard, Rkatsiteli 100%

Bright golden color. Elegant mineral, with toasted almond and ripe yellow fruit aromas. Rich, ripe apricot, melon and peach flavors, supported by baked hazelnut, oak, and buttery notes on the juicy finish.



KONDOLI MTSVANE-KISI

Dry white, Single Estate vineyard, Mtsvane 50%, Kisi 50%

Light gold with greenish hue color. Fresh green leaf, flower blossom, rich tropical fruit, pineapple and ripe plum aromas. White peach with creamy layers of mango, pineapple and floral tones flavor.

KONDOLI SAPERAVI

Dry red, Single Estate vineyard, Saperavi 100%

Deep cherry red color. Complex and rich, with cherry, prune, blackberry, dried fruit and toasted oak aromas. Elegant, aromatic and soft black fruit and vanilla flavors. Long and spicy finish.



KONDOLI SAPERAVI-MERLOT

Dry red, Single Estate vineyard, Saperavi 50%, Merlot 50%

Dark red color. Black currant and blackberry aromas, with mint and smoke hints. Juicy, full of blackberry, prune, dried fruits, tobacco, toasted herbs and oak flavor. Long lingering finish.

KONDOLI SAMI

Dry red, Single Estate, Alexandreuli 50%, Saperavi 25%, Merlot 25%

Dark ruby color with crimson and brick rim. Red berries, cherry, mint, spice and toasted oak aromas. Perfectly balanced, full body palate, with intense strawberry, ripe black fruit, and sweet vanilla flavors.



SATRAPEZO 10 QVEVRI

Dry amber, Qvevri, Limited Estate production, Rkatsiteli 100%

Deep amber color. Dried apricot, quince and lemon aromas, with cinnamon, white pepper and saffron notes. Jammed yellow plums, roasted pears and butter cookie flavors. Mineral and long finish.

SATRAPEZO MTSVANE

Dry amber, Qvevri, Limited Estate production, Mtsvane 100%

Deep amber color. Layers of dry white and yellow fruit, sweet pie and coconut aromas. Buttery, flavors of ripe quince, pear and yellow fruits, with a touch of oak. Long fruity and lightly citric finish.



SATRAPEZO SAPERAVI

Dry red, Qvevri, Limited Estate production, Saperavi 100%

Overripe Cornelian Cherry color. Intense fruity and spicy aromas of blackberry, ripe cherry and tobacco. Sweet cherry, prune and chocolate flavors, moving to a ripe black fruit. Long and spicy finish.

SATRAPEZO ICEWINE

Sweet, Limited Estate production, Rkatsiteli 100%

Beaten gold color with glimmering highlights. Ripe poached pear, candied berry, honey and golden raisin aromas. Vibrant sweet fruit, with orange zest flavor. Long finish leading to a tantalizing citrus aftertaste.



SATRAPEZO ICEWINE CABERNET

Sweet, Limited Estate production, Cab. Sauvignon 100%

Light pomegranate color, with brick highlights. Honey, strawberry jam, poached quince and red grape aromas. The taste repeats the nose, adding mandarin and prune jam. Long lingering finish.

MARANI VELURI SAPERAVI

Dry vintage red, Limited production of 2496 btls, Saperavi 100%

MARANI VELURI SAPERAVI stands as a truly natural wine, having undergone absolutely no intervention from the winemaker. Its journey begins with Qvevri fermentation and a meticulous 3 month skin maceration process, after which it is transferred to oak barriques. During the months of December to April, the wine is left outdoors, allowing it to embrace the untamed elements of nature for stabilization and maturation.

This wine has a dark red with purple tones color, intense and complex aromas featuring black and red berries, red plum pie and hints of black pepper and mint. The palate is fresh and chewy, with concentrated pomegranate and blackberry notes complemented by crisp phenolic undertones. The lingering finish is fresh, juicy, and spicy, supported by firm tannins. Food pairing: grilled beef and lamb, cold cuts and aged cheese at temperatures of 16°-18°C.



MARANI RESERVE

Dry vintage red, Limited production, Saperavi 100%

The wine has a deep shining ruby red color, intense nose offering aromas of cherry liquor, red fruit jam and a beautiful spicy-smoky-earthy bouquet. The mouth is soft, elegant and silky, invading your palate with creamy flavors of red fruit, sweet spices, leather and blond tobacco. The finish is long and spicy supported by smooth and ripe tannins.



SPARKLING WHITE BRUT

This sparkling wine is produced from selected Mtsvane, Kisi and Rkatsiteli grape varieties using Charmat method. The wine has pale gold color with green hints, intense fruit aroma accompanied by subtle herbal notes due to prolonged aging on lees. The palate is wrapped in a soft texture of citrus and apricot flavors followed by long lingering finish.

SPARKLING ROSE BRUT

This sparkling wine is produced from selected Saperavi, Alexandrouli and Malbec grapes using Charmat method. The wine has pale salmon color with extensive red berry fruit aromas and a light touch of herbal notes due to prolonged aging on lees; intense flavor of pears, peaches and strawberry. The palate is fresh and elegant finishing with wild berries notes.



SPARKLING WHITE SEMI SWEET

This sparkling wine is produced from selected Mtsvane, Chardonnay and Sauvignon Blanc grapes using Charmat method. The wine has pale golden color, intense apple and peach aromas with a touch of wild flowers fragrances, soft texture of citrus and apricot flavors followed by a lingering sweet finish.

SPARKLING RED SEMI SWEET

Deep red color with purple hints. The nose is intense with black cherry jam, raspberry and black currant aromas. The palate is soft, with red fruits and spices leaving an imprint of fresh black fruit flavors.



WINERA

RKATSITELI Rkatsiteli 100%

Dark straw color. Amber, with gold highlights color. Fruity, with apple and melon notes aroma. Full bodied, with lots of dried fruits and slight astringency, lingering and spicy aftertaste with firm and ripe tannins.

12x750mL

6x1.5L

4x3L



SAPERAVI Dry red, Saperavi 100%

Dark crimson color. Varietal aromas of dark fruits and tobacco. Well balanced. Smooth texture, flavors of prune, fig and spice. Long finish with pleasant astringency.

12x750mL

6x1.5L

WINERA SAPERAVI DESSERT

Sweet red, Saperavi 100%

This dessert wine is fermented from Saperavi grapes harvested in Napareuli micro-zone using specialized equipment. It is sweet, pomegranate-colored wine with the distinct blackcurrant aroma and a pleasant taste.



Alapiani's Marani

ALAPIANI CHINURI

Dry amber, Qvevri, Limited, Chinuri 100%, Kartli

Bright greenish gold color, medium viscosity. Light floral aromas interlaced with dry pear, apple and mint. Palate is mild and crisp with passion fruit, ripe quince and lemon curd notes. The finish is mineral and long with lime tones.



ALAPIANI RKATSITELI KAKHURI

Dry amber, Qvevri, Limited production, Rkatsiteli 100%, Kakheti

Deep gold color, high viscosity. Aromas of Intense dried apricot, ripe quince and lemon curd are laced with cinnamon, white pepper and saffron spicy notes. Palate is big and soft. Flavors are complex, with jammed yellow plums, roasted pears and butter cookies. Finish is mineral and long



ALAPIANI RKATSITELI BOLNURI

Dry amber, Qvevri, Limited production, Rkatsiteli 100%, Kartli

Deep gold color, high viscosity. Intense aromas of dried apricot, ripe quince and lemon curd are laced with cinnamon, white pepper and saffron spicy notes. Palate is big and soft. Flavors are complex, with jammed yellow plums, roasted pears and butter cookies. Finish is mineral and long.



ALAPIANI SHAVKAPITO

Dry red, Qvevri, Unfiltered, Shavkapito 100%

This wine produced from Shavkapito grapes harvested in Kvemo Kartli region. Fermented and aged in Qvevri with no sulfites added. Unfiltered. Ripe cherry with violet rim color. Bright red berries, cherry and herbs aromas. Vibrant elderberry, cherry and light smoke flavors, with long lasting finish.



TAVKVERI Dry red, Qvevri, Unfiltered, Limited

Light ruby color. Cherry and raspberry with crushed pine nuts notes aromas. The taste is light and elegant, prevailed by red fruits and herbal tones. Delicate and persistent finish with candied raspberry and mild acidity.





SAPERAVI Dry red, Qvevri, Unfiltered, Limited, Saperavi 100%

Fermented and aged in Qvevri. Dark ruby with violet rim color. Aromas of ripe blackberry, cherry, black currant and plums. Silky complex initial palate leads to a full flavored mid-palate, with cherry, blackberry and prune tones. Long, well balanced fruity finish.

CABERNET SAUVIGNON

Dry red, Qvevri, Unfiltered, Limited, Cabernet Sauvignon

Fermented and aged in Qvevri. Dark ruby color. Aromas of ripe blueberry, cherry, black currant and plums. Typical varietal notes with complex initial palate leads to a full flavored mid-palate, with cherry, blackberry and pomegranate tones. Long, well balanced fruity finish.



Vine Ponto

VINE PONTO RKATSITELI

Dry amber, Qvevri, Oak, Limited production Rkatsiteli 100%

Hand-picked Rkatsiteli grapes fermented in Qvevri on skins and seeds for six months using natural yeasts. After the primary fermentation the wine is gently transferred into French oak barrels for further maturation. Deep golden color, full bodied, rich and complex, this wine is crafted to pair with chicken, veal and pork dishes.



VINE PONTO MTSVANE

Dry amber, Qvevri, Oak, Limited production Mtsvane 100%

Fully ripen hand-picked Mtsvane grapes fermented on skins and seeds with natural yeasts for six months in Qvevri. After the primary fermentation the wine is gently transferred into French oak barrels for further maturation. Dark copper color, aromas of dried fruit, sweet pie and coconut. The palate is full and buttery, with flavors of quince, pear and a touch of toasted oak, followed by a long lingering finish.



VINE PONTO KISI

Dry amber, Qvevri, Oak, Limited production Kisi 100%

Selected Kisi grapes fermented in Qvevri with natural yeasts for six months. After the primary fermentation the wine is gently transferred into French oak barrels for further maturation. This full-bodied wine has pleasant dried peach, apricot and white rose aromas. The palate is full, with flavors of white peach, followed by a long lingering finish.



VINE PONTO KHIKHVI

Dry amber, Qvevri, Limited production Khikhvi 100%

Selected Khikhvi grapes fermented in Qvevri with natural yeasts for six months. After the primary fermentation the wine is gently transferred into French oak barrels for further maturation. Aromas of ripe tropical fruit, mango, pineapple and magnolia. The wine is complex and sophisticated. The palate is full, with flavors of lilac, followed by a long lingering finish.



VINE PONTO CHINURI

Dry amber, Qvevri, Limited production Chinuri 100%

Hand-picked Chinuri grapes fermented on skins and seeds for six months using natural yeasts in the traditional clay vessel – Qvevri buried in the ground. The wine is straw-colored, with soft and light aromas. The palate is rich with meadow flowers, pear and white rose notes followed by a long lingering finish.



VINE PONTO SHAVKAPITO

Dry red, Qvevri, Limited production Shavkapito 100%

Shavkapito grapes fermented with skins and seeds using natural yeasts. After 1 month maceration wine is decanted and kept in Qvevri for the next 5 months. After that the wine is transferred into oak barrels. Wine has light ruby color, well-expressed berry and herbal aromas. Ripe plums and cherries on the palate. with long-lasting finish.



VINE PONTO SAPERAVI

Dry red, Qvevri, Limited production Saperavi 100%

Hand-selected Saperavi grape fermented with natural yeasts on skins and seeds for six months in Qvevri buried in the ground. Superb grape quality and wine-making techniques produced an exceptional, highly extractive full body wine. It has a dark pomegranate color, with strongly expressed spices and violet aromas. The palate is dominant of black currant and prune flavors, followed by a long lingering finish.



VINE PONTO MUKUZANI

Dry red, Qvevri, Oak, PDO, Limited production Saperavi 100%

Manually selected SAPERAVI grapes harvested in Mukuzani mincrozone were fermented for six months in Qvevri. After the primary fermentation the wine is pressed and transferred to the French oak barrels for malolactic fermentation and maturation. The nose reveals vanilla oak, and bright wild berries aromas. The palate is dominant of black currant and prune flavors, supported by silky tannins.



VINE PONTO MUKUZANI RESERVE

Dry red, Qvevri, Oak, PDO, Limited production Saperavi 100%

The wine is produced from the highest quality Saperavi grapes handpicked from Nadarbazevi vineyards in Mukuzani appellation located 600m above the sea level. The grapes were fermented in the clay vessel Qvevri – buried in the ground in our wine cellar. After the primary fermentation wine was transferred to the Seguin Moreau Premium French oak barrels for malolactic fermentation and 24 months maturation. The wine has a dark ruby color with strongly expressed aromas of wild berries and vanilla. It's characterized by ripe fruits flavor and a highly extractive body with the long balanced finish. Recommended serving at +16-18°C.



Mosmieri



MOSMIERI



MOSMIERI TSINANDALI DOMAINE MATTHIES

Dry white, PDO Tsinandali, Rkatsiteli 100%, Kakheti

This light straw-colored wine has great fruit aromas and astonishingly pleasing acidity and crispness on the palate, with a finish reminiscent of grapefruit notes. Harmonious and aromatic, the wine best paired with fish and vegetable dishes

MOSMIERI KISI DOMAINE MATTHIES

Dry white, Kisi 100%, Kakheti

This is a white dry wine made from Kisi grapes harvested in Tsinandali micro-zone of Kakheti region. The wine is full-bodied, of light gold color with well balanced acidity, mature and harmonious bouquet and mild tannins. The wine is dominated by flavors of ripe pears, peaches and almonds, typical to Kisi grapes. Pairs ideally with fish, vegetable dishes and cheese. Consuming temperatures: 10⁰-12⁰C



MOSMIERI SAPERAVI DOMAINE MATTHIES

Dry red, Saperavi 100%, Kakheti

This is a full-bodied and rich wine with an extraordinary purple color. This mature wine offers balanced and harmonious bouquet, with pleasant tannins, light acidity and hints of cherries, plums and black pepper on the palate. Pairs well with red meats and cheese.

MOSMIERI SAPERAVI RESERVE DOMAINE MATTHIES

Dry red, Saperavi 100%, 8 month French oak aging, Kakheti

This purple color wine is full-bodied and mature, with aromas of cherries, vanilla and black pepper. The wine offers well balanced and harmonious taste, with pleasant fruit finish. Powerful tannins ensure long aging in a bottle. Pairs well with red meats and aged cheeses.



MOSMIERI SAPERAVI QVEVRI DOMAINE MATTHIES

Dry red, Qvevri, Saperavi 100%, Kakheti

This dark garnet color wine has balanced and harmonious bouquet of ripe cherries and plums with long-lasting finish. It is a full-body wine with rich and expressive tannins typical to Qvevri wines. Pairs well with red meat dishes.

Vaziani



TSITSKA

Dry white, Tsitska 100%, Kakheta

Pale straw color. intense but elegant aromas of apple, pear and quince. Medium bodied, with intense flavors of apple, pear, citrus, cedar and vanilla. Buttery long finish with refreshing acidity is elegant and balanced.

KRAKHUNA

Dry white, Krakhuna 100%, Kakheta

This delicate wine with bright straw color and medium body, has intense yellow fruits aroma, soft, delightful flavors of pineapple and pear supported by pleasant acidity and a long lasting finish.



KISI

Dry white, Kisi 100%, Kakheta

Pale straw color wine with intense but elegant floral aromas. Medium bodied, with soft, delightful flavors of tropical fruits and green tea. Crispy long finish with refreshing pleasant acidity is elegant and balanced.

MTSVANE-KHIKHVI

Dry white, Mtsvane 50%, Khikhvi 50% Kakheta

This beautiful blend shows bright straw color. The aromas of herbaceous wildflower complement the delicate and aromatic flavor of green fruits and citrus. The finish is long, with well balanced acidity



TSINANDALI

Dry white, PDO, Rkatsiteli 80%, Mtsvane 20%, Kakheta

Pale straw color. Intense but elegant aromas of apple, pear and quince. Medium bodied, with intense flavors of apple, pear, citrus, cedar and vanilla. Buttery long finish with refreshing acidity is elegant and balanced.

VAZIANI PIROSMANI



Semi-Dry white, Rkatsiteli 100%, Kakheti

Rkatsiteli grapes harvested in our own vineyard fermented on natural yeasts in the temperature controlled stainless steel tanks. This semi-dry wine is characterized by a pale straw color, with the rich bouquet of exotic fruits and blossoming flowers. It is fresh and harmonious wine with pleasant aftertaste. Serving temperatures: 8^o-10^o C (46^o-50^o F)

VAZIANI ROSE

Dry, Cabernet Sauvignon 50% Montepulciano 50%, Kakheti

Bright pink color, aromas of strawberry, barberry and raspberry, with hints of nectarine. The palate is fresh and crisp, perfectly balanced, with vibrant acidity and complexity, with long aromatic finish.



VAZIANI SAPERAVI

Dry red, Saperavi 100%, Kakheti

Purple color wine has been produced from the highest quality Saperavi grapes harvested in Kakheti. Strong varietal aromas of prune, black tea and spice. The palate is full, with black currant, blackberry and cornel cherry flavors. Long lasting finish with perfectly balanced tannins.



VAZIANI MUKUZANI

Dry red, PDO, Oak, Saperavi 100%, Kakheti

Dark red with purple rim color. Aromas of cherry and prune harmoniously interlaced with spice and toasted oak tones. The palate is full, repeating the nuances of aroma, impressing its structure with rounded tannins, warm and spicy, and long lasting finish with velvety oak notes.



VAZIANI KINDZMARAULI

Semi-Sweet red, PDO, Saperavi 100%

Deep red with purple rim color. Aromas of ripe blackberry, cherry, black currant and plums. Silky complex initial palate leads to a full flavored mid-palate, with cherry, blackberry and prune tones. Long, well balanced fruity finish with ripe tannins.





VAZIANI SAPERAVI OAK

Dry red, Saperavi 100%, Kakheti

Dark red color. Aromas of raspberry, strawberry, blackberry and black currant, with notes of oak and vanilla. The palate is full and powerful, with well defined tannins. Fresh notes of dark fruits and berries combined with hints of spices and oak, to form a harmonious bouquet. Long lasting finish with perfectly balanced tannins.

VAZIANI SAPERAVI-CABERNET OAK

Dry red, Saperavi 70%, Cabernet Sauvignon 30%, Kakheti

Dark red color, aromas of cherry and black currant with notes of oak and vanilla. The palate is full and powerful, with fresh notes of dark fruits and berries combined with hints of spices and oak, to form a harmonious bouquet. Long lasting finish with perfectly balanced tannins.



MAKASHVILI KHIKHVI

Dry amber wine, Qvevri, Kakheti

This wine is produced from the highest quality selected Khikhvi grapes using Kakhetian traditional method in Qvevri. It has deep golden color, pleasant aromas of apricot, nutmeg and honey, full body, and is round and delicious on a palate. Pairs nicely with meat and vegetables.

MAKASHVILI KISI

Dry amber wine, Qvevri, Kisi 100%, Kakheti

This amber wine is produced from the highest quality selected Kisi grapes harvested in Kakheti. Very aromatic, with intense sweet peach, herbal and floral notes, and an intriguing taste, with stone fruit flavors and a hint of almonds. Mouth-coating with touches of honey and astringent tannins on the finish.



MAKASHVILI MTSVANE

Dry amber wine, Qvevri, Kakheti

This wine is produced from the highest quality selected Mtsvane grapes harvested in Kakheti using Kakhetian traditional method in Qvevri. Pleasant varietal aromas dominated by citrus tones. On a palate the wine is fresh and round, with velvety tannins. Pairs well with meat, vegetables and hard cheese.

MAKASHVILI TSITSKA

Dry amber wine, Qvevri, Kakheti

This wine is made using traditional Kakhetian method in Qvevri with six months long skin contact. It has light golden color and a typical varietal aroma. Tsitska is an indigenous variety of Imereti region. On the palate it is crisp and fresh, with hints of ripen apple and pear. Pairs nicely with fish and fresh salads.



MAKASHVILI KRAKHUNA

Dry amber wine, Qvevri, Kakheti

This wine is made using traditional Kakhetian method in Qvevri with six months long skin contact. It has golden color and a typical varietal aroma. Krakhuna is a rare variety originated from Imereti region. On the palate this wine is fresh and harmonious. Pairs nicely with white meat and mushroom dishes.

MAKASHVILI SAPERAVI

Dry red wine, Qvevri, Saperavi 100%, Kakheti

This dark ruby color wine has been produced from the highest quality Saperavi grapes harvested in Kakheti. Strong varietal aromas of prune, black tea and spice. Full body, with black currant, blackberry and cornel cherry flavors palate. Long lasting finish with perfectly balanced tannins.



Binekhi

KRAKHUNA

Dry white, Krakhuna 100%, Imereti

This white wine produced from Krakhuna grapes harvested in Imereti region of Western Georgia. The wine has a pale straw color, aromas of pear and citrus, with fresh and balanced acidity and minerality on the palate. Food pairing: fish and salads.



TSITSKA

Dry white, Tsitska 100%, Imereti

This white wine produced from Tsitska grape variety harvested in Imereti region. The wine has a pale straw color with tints of gold, characterized with the aromas of pear and wild flowers and well balanced acidity on the palate. Food pairing: chicken salad, cold dishes.

TSOLIKOURI

Dry white, Tsolikouri 100%, Imereti

This dry white wine is produced from Tsolikouri grape variety cultivated in Imereti region. The wine has a pale straw color with tints of gold, characterized with aromas of citrus and tropical fruits, and well balanced acidity on the palate. Food pairing: fish, cheese, vegetable and seafood.



GORULI MTSVANE QVEVRI

Dry amber, Goruli Mtsvane 100%, Kartli

This dry amber wine is made from Goruli Mtsvane grapes harvested in Kartli region. It's produced in Qvevri with the long skin contact. It has amber color and dominant aromas of yellow fruits, almonds, dried fruits and spices. The wine is well balanced with velvety tannic finish. It perfectly pairs with grilled vegetables and barbeque.

KHIDISTAURI

Dry red, Tavkveri, Shavkapito, Goruli Mtsvane, Chinuri. Kartli

This dry red originated from Kartli region. The wine is fermented in the oak vats. It has ruby color and delicious aromas of forest berries. It is mouthful, medium body wine with long finish. Perfect pair to stakes and chicken dishes.





OJALESHI QVEVRI

Dry red, Ojaleshi 100%, Samegrelo

This wine is produced from Ojaleshi grapes harvested in Samegrelo region of Georgia. It is made in a traditional Georgian Qvevri, and aged in oak barrels for 2 months. It has a deep purple color, aromas of berries, and a pleasant acidity with bold tannins.

OTSKHANURI SAPERE QVEVRI

Dry red, Otskhanuri Sapere 100%, Imereti

Dry red wine made from Otskhanuri Sapere grape variety, harvested in Imereti region of Georgia. It is made in a traditional Georgian Qvevri, and aged in oak barrels for 2 months. Wine has a deep pomegranate color with aromas of ripe berries, cherry and spices. Long finish with bold tannins and balanced acidity



OJALESHI SEMI-SWEET

Semi-sweet red, Ojaleshi 100%, Samegrelo

Light ruby color with medium body. Cherry and raspberry with crushed pine nuts aromas. Light and elegant taste, prevailed by red fruits and herbal tones. Delicate and persistent finish with candied raspberry. Food pairing: poultry dishes, cold dishes and desserts.

KINDZMARAULI

Semi-sweet red, Saperavi 100%, Kindzmarauli PDO, Kakheti

This PDO Naturally semi-sweet red wine, made from Saperavi grape variety cultivated in Kvareli micro zone of Kakheti region. It has dark pomegranate colour, a strong characteristic bouquet and aroma, with a gentle harmoniums varietal taste with lively fruit flavor.



RKATSITELI QVEVRI PREMIUM

Dry amber, Limited, Qvevri, Rkatsiteli 100%, Kakheti

This natural wine is produced from Rkatsiteli grapes, harvested in Kakheti region using traditional method of winemaking in Qvevri, and aged in oak barrels. Wine has dark golden color and aromas of ripe yellow fruit and spices. Pleasant acidity with well integrated tannins and a long finish.

KISI QVEVRI PREMIUM

Dry amber, Limited, Qvevri, Kisi 100%, Kakheti

This natural wine is made from Kisi grapes, harvested in Kakheti region using traditional method of winemaking in Qvevri, and aged in oak barrels. Wine has bright amber color and aromas of dry flowers and spices. Full body wine with pleasant acidity, well balanced tannins and a long finish.



SAPERAVI OAK RESERVE

Dry red, Limited, Qvevri, Saperavi 100%, Kakheti

This natural wine is made from Saperavi grapes, harvested in Kakheti region. It was fermented in large oak vats, and aged in small oak barriques for 18 months. The wine has a deep pomegranate color with the aromas of black fruits and spices. This is a full bodied wine with bold and balanced tannins and a long finish with berry aromas.

SAPERAVI QVEVRI RESERVE

Dry red, Limited, Qvevri, Saperavi 100%, Kakheti

This natural wine is made from Saperavi grapes, harvested in Kakheti region. It was fermented in qvevri, using Georgian traditional method of winemaking and aged in oak barrels. Wine has deep garnet color with the aromas of ripe cherry, cream and flowers. This full bodied wine is characterized with balanced tannins and long finish with berry aromas.



OTSKHANURI SAPERE QVEVRI RESERVE

Dry red, Limited, Qvevri, Otskhanuri Sapere 100%, Imereti

This natural wine is produced from Otskhanuri Sapere grapes harvested in Imereti region of Western Georgia. It's fermented in Qvevri, using traditional Georgian method of winemaking and aged in oak barrels. Wine has a deep pomegranate color with aromas of ripe berries, cherry and spices, showing strong tannins and balanced acidity.

OJALESHI QVEVRI RESERVE

Dry red, Limited, Qvevri, Ojaleshi 100%, Samegrelo

This natural wine is made from Ojaleshi grapes, harvested in Samegrelo region. It's fermented in Qvevri, using traditional Georgian method of winemaking, and aged in oak barrels. Wine has deep purple color, aromas of berries, pleasant acidity and a long finish with bright tannins.



Mtevino



RKATSITELI

Dry white, Rkatsiteli 100%, Kakheta

Medium body wine made from Rkatsiteli grapes harvested in our own vineyards located in Hashmi village. The wine has light straw color. Distinguished by the pleasant fruit tones of pear and pineapple, and cheerful, harmonious taste. Served with cheese, vegetables and seafood at 10⁰-12⁰ C (50⁰-54⁰ F)

KHIKHVI

Dry white, Khikhvi 100%, Kakheta

Medium body white wine made from Khikhvi grapes harvested in Kakheta region. It has greenish yellow color, harmonious taste with lively acidity, and a pleasant aroma of tropical fruits and citrus and wild flowers. Served with cheese, vegetables and seafood at 10⁰-12⁰ C (50⁰-54⁰ F)



SAPERAVI

Dry red, 100%, Kakheta

This wine is produced from selected Saperavi grapes harvested in Kakheta region of Georgia. The wine has dark pomegranate color, distinct varietal flavor and perfect velvet bouquet. Pairs well with beef, lamb, pork and hard cheeses. Served between 16⁰-18⁰ Celsius (62⁰-66⁰ Fahrenheit)

KHASHMI SAPERAVI

Dry red, Khashmi Saperavi 100%, Khashmi PDO, Kakheta

Appellation controlled full-bodied wine from Khashmi viticulture micro-zone of Kakheta. The wine has dark ruby color, distinct varietal flavor and perfect velvet bouquet. Pairs well with beef, lamb, pork and hard cheeses. Served between 16⁰-18⁰ C (62⁰-66⁰ F)



MUKUZANI

Dry red, Saperavi 100%, Mukuzani PDO, Kakheta

Full body wine made from Saperavi grapes harvested in Mukuzani micro-zone. The wine has a dark ruby with crimson hue color. Distinguished by bright plum and cherry aromas followed by fruit and dark chocolate harmonious flavor. Served with cheese, meat and beans dishes at 16⁰-18⁰ C (62⁰-66⁰ F)

KINDZMARAU LI

Semi-sweet red, Saperavi 100%, Kindzmarauli PDO, Kakheti

Appellation controlled red naturally medium sweet wine made from selected Saperavi grapes. It has a dark pomegranate with inky rim color, crashed blackberry and wild raspberry aromas on the nose. Sweet and ripe blackberry and raspberry jam are prevailing on the palate, with well balanced lively acidity finish.



MTSVANE QVEVRI

Dry amber, Manavis Mtsvane 100%, Kakheti

This full body wine is made using traditional Georgian Qvevri. It has a dark amber color and characterized by notes of dry fruit, exotic spices and harmonious taste. Well balanced with lively acid finish. Paired with meat, fish and vegetable dishes at 14^o-15^o Celsius

MTSVANE-RKATSITELI QVEVRI

Dry amber, Rkatsiteli 50%, Manavis Mtsvane 50%, Kakheti

Full body wine made using traditional Georgian method of winemaking in Qvevri. The wine has a dark amber color and distinguished by a long-lasting taste and notes of dry fruit, exotic spices and harmonious taste. Paired with meat, fish and vegetable dishes at 14^o-15^o C.



RKATSITELI QVEVRI

Dry amber, Rkatsiteli 100%, Kakheti

This full body wine is made using traditional Georgian Qvevri method. It has a dark amber color and characterized by notes of dry fruit, exotic spices and harmonious taste. Well balanced with lively acid finish. Paired with meat, fish and vegetable dishes at 14^o-15^o C

KISI QVEVRI

Dry amber, Kisi 100%, Kakheti

This full body wine made from Kisi grapes using traditional Georgian method of winemaking in Qvevri. The wine has a dark amber color and characterized by tones of dry fruit, exotic spices a long-lasting harmonious taste. Paired with meat, fish, vegetable dishes and cheese at 14^o-15^oC.



SAPERAVI QVEVRI

Dry red, Saperavi 100%, Khashmi PDO, Kakheti

Full body wine made from Khashmi Saperavi grapes using the traditional Georgian method of winemaking in Qvevri. Wine has dark ruby color. Distinguished by a long-lasting taste and aromas of the ripe berries. Pair with spicy meet and vegetable dishes at 16⁰-18⁰C (62⁰ - 66⁰ F).



GK Winery



GK RKATSITELI

Dry white, Kakheta

This dry white wine is produced from Rkatsiteli grapes in stainless steel tanks in Kakheta region, village Nukriani. The wine has a pale straw color with distinctive yellow fruit aromas, flavors of quince and tropical fruits, well balanced lively acidity and a delightful finish. Best enjoyed at 10⁰-12⁰ C

GK VARDISPERI RKATSITELI

Dry rose, Kakheta

The wine is made from a rare variety - pink Rkatsiteli. It has intense aromas of rose petal, cranberry and gooseberry. The palate is crisp and fresh, with vibrant acidity, complex and perfectly balanced, with flavors of raspberry and quince, followed by a long lasting aromatic finish.



GK KISI AMBER

Dry amber, Kakheta

This Dry amber wine made from Kisi grape variety produced in Kakheti region of Georgia, village Nukriani. The wine has amber color, distinctive yellow fruit and almond aromas, full body, flavors of dry apricot and toasted almonds and a delightful finish. Pairs well with Asian dishes, meat dumplings and salty cheeses at 12⁰-14⁰C.

GK BUDESHURISEBURI SAPERAVI

Dry red, Kakheta

This dry red qvevri wine is produced from Budeshuriseburi Saperavi grape variety harvested in Kakheta region of Georgia, village Nukriani. The wine has a dark pomegranate color, distinctive blackberry and prune aromas with black pepper and tobacco notes, full body palate with flavors of figs and dark fruit, and a delightful tannic finish. Best enjoyed with grilled meats at 16⁰-18⁰C.



Ancient Valley



GVINO RACHULAD

Dry white, Rachuli Mtsvane 40%, Tsoликouri 30%, Rkatsiteli 30%, Racha
Pale straw color with greenish highlights, the wine is tender and pleasant, with rich aromas of spring flowers, pears and citrus. Best enjoyed with seafood, cheeses and salads.

RACHULI TETRA SEMI-SWEET

Naturally semi-sweet white, Rachuli Tetra 100%, Racha
Bright golden color, the wine is tender and pleasant, with distinct initial aromas of white fruit, white flowers, pears, mulberries and white peach. Best enjoyed with salads, fish, cheeses and dry cakes.



ALEKSANDROULI

Dry red, Alexandreuli 50%, Mujuretuli 50%, Racha-Lechkhumi
A mix of Aleksandrouli and Mujuretuli grape varieties, this dry red wine has a dark ruby red color, and rich bouquet with pleasant and soft aroma of raspberries, wild strawberries, red plums and wild berries. The taste is fresh and elegant followed by a long, pleasant and harmonious finish. Best to enjoy at 8-10° C.

ALEKSANDROULI OAK

Dry red, Alexandreuli 50%, Mujuretuli 50%, Racha-Lechkhumi
Dry red wine made from Aleksandrouli and Mujuretuli grape varieties grown in Racha- Lechkhumi region. It has a dark ruby color and a rich bouquet with pleasant and soft aromas of raspberries and wild strawberries combined with rich oak tones. The wine pairs well with red meat, cheese and salads.



BARAKONI

Naturally Semi-Dry red, Racha-Lechkhumi
Barakoni blend is made of west Georgian grape varieties: Aleksandrouli, Mujuretuli, Dzelshavi and Usakhelauri. The wine has a deep red color and distinctive aromas of wild berries. After prolonged decantation sweet cherry aroma dominates. This medium body with balanced acidity wine is easy and pleasant to drink. Best to enjoy at 12°-15° C.



KHVANCHKARA

Naturally semi-sweet red, PDO, Alexandreuli 50%, Mujuretuli 50%

This appellation controlled wine made from Aleksandrouli and Mujuretuli grapes cultivated in Racha. It has ruby red color with a violet gleam on the edges, intense fruity and spicy nose, laced with cinnamon, raspberry and cherry. On the palate sweet strawberry and raspberries flavors with almonds and herbal notes. Long finish with light acidity.

USAKHELARI

Naturally semi-sweet red, Usakhelauri 100%, Racha-Lechkhumi

Georgia's rarest and most precious wine, made from the grapes that only grow in Georgia's Racha-Lechkhumi region. It has a very handsome appearance with a lustrous ruby-red color and a bouquet of raspberry, blueberry and forest berries tones. Best enjoyed with different desserts and fruits.



Rtoni



SATIANO RKATSITELI QVEVRI

Dry amber, Qvevri, Rkatsiteli 100%, Akhmeta Kakheti

This natural unfiltered amber wine is made using traditional Kakhetian methodology. Aromas of grass, citrus, black tea, mint. The palate is full, with flavors of dry apricot interlaced with notes of black tea and mint with medium acidity and bold tannins. Wine pairs nicely with fish, chicken and vegetable dishes.

KISI QVEVRI

Dry amber, Qvevri, Kisi 100%, Akhmeta Kakheti

This natural unfiltered amber wine is made using traditional Kakhetian methodology. Aromas of white flowers. The palate is full, with flavors of quince, dry peach, red apple with medium acidity and bold tannins. Wine pairs nicely with fish, and vegetable dishes.



KHIKHVI QVEVRI

Dry amber, Qvevri, Khikhvi 100%, Vazisubani Kakheti

This natural unfiltered amber wine is made using traditional Kakhetian methodology. Aromas of jasmine and orange eucalyptus. The palate is full, with flavors of leeches and melon, interlaced with white cherry jam and wood. Wine pairs nicely with chicken, barbeque and vegetable dishes.

KAKHURI MTSVANE QVEVRI

Dry amber, Qvevri, Kakhuri Mtsvane 100%, Akhmeta Kakheti

This natural unfiltered amber wine is made using traditional Kakhetian methodology. Aromas of bell pepper, yellow grass and spices. The palate is full, with flavors of orange and pear and medium acidity. Wine pairs well with fish, lamb and vegetable dishes.



MARANI KALO



KALO VERITAS

Dry white, Kakheti

This dry white wine is made from Rkatsiteli (50%) and Kakhuri Mtsvane (50%) grape varieties harvested in Kakheti region. Wine has light straw color with golden hue, flavors of peach and spring flowers, medium body and pleasant acidity with long lasting finish. Serve with soft cheese and poultry at 12^o-14^o C

KALO KHIKHVI AMBER

Dry amber, Kakheti

This amber dry wine made from Khikhvi grape variety harvested in Nukriani village, Kakheti region using a two months long skin contact methodology. The wine has aromas of ripe tropical fruit, mango, pineapple and magnolia, flavors of dry apricot and lilac, full body with lightly tannic aftertaste. Best enjoyed with stews and other hearty dishes at 14^o-16^oC



KALO CHITISTVALA AMBER

Dry amber, Kakheti

The amber dry wine is made from unique Chitistvala grape variety harvested in Nukriani village, Kakheti region using long skin maceration. The wine has a dark straw color, flavors of candied fig and honeycomb, strong tannins and a long-lasting finish. Serve with poultry at 16^o-18^oC.

KALO BUDESHURI SAPERAVI

Dry red, Kakheti

This dry wine made from Budeshuri Saperavi grape variety harvested in village Nukriani, Kakheti Region. The wine has garnish pomegranate with purple rim color, dark fruit and tobacco aromas, flavors of cherry and currant with hints of oak supported by pleasant, velvety tannins and a long-lasting finish. Pairs well with meat dishes and hard cheeses at 16^o-18^oC



Georgian Royal Wine

CHATEAU GRW TSINANDALI



Dry white, PDO Tsinandali, Kakheti

Protected designation of origin dry white wine "Tsinandali" made from Rkatsiteli and Mtsvane grape varieties grown in the Tsinandali viticulture district of Kakheti. The wine has a pale-straw color, a fine bouquet and a mild exquisite taste.

CHATEAU GRW SAPERAVI

Dry red, Kakheti

Dry red wine made from Saperavi grape variety grown in Kakheti region. The wine is characterized by dark cherry color, which is determined by prolonged maceration process at 20°C temperature. The wine contains tones of ripe cherry, balanced with soft tannins and pleasant acidity that provides long finish.



CHATEAU GRW PIROSMANI

Semi-dry red, Kakheti

Semi-dry red table wine "Pirosmani" made from Saperavi grape variety grown in Kakheti region. It is characterized with red color, unique taste and aroma. Recommended to serve at 16°-18°C with meat dishes and cheese.



CHATEAU GRW KINDZMARALI

Semi-sweet red, PDO Kindzmarauli, Kakheti

Protected designation of origin naturally semi-sweet wine made from Saperavi grape variety grown in Kindzmarauli viticulture region of Kakheti. As a result of prolonged maceration, the wine has a dark ruby color with purple arc and pleasant aromas. The wine is rich with fruit tones with bright blackberry aromas.



REZO'S TSINANDALI

Dry white, PDO Tsinandali, Kakheti

This PDO dry white wine Tsinandali made from 85% Rkatsiteli and 15% Mtsvane grape varieties grown in the Tsinandali viticulture district of Kakheti. The wine has a pale-straw color, white flowers bouquet, fruit flavors and a mild finish. The wine pairs well with salads, cheese, poultry and fish dishes.



REZO'S KISI

Dry amber, Kakheti

This full body amber wine made from Kisi grapes using traditional Georgian method of winemaking in Qvevri with long skin contact. The wine has a dark amber color, aromas of dry fruit and exotic spices, ripe apple, peach and pear flavors and a long-lasting balanced finish. Pair with roasted meat, fish, vegetable dishes and seafood at 14°-15°C.



REZO'S SAPERAVI

Dry red, Kakheti

This full body red wine made from Saperavi grapes fermented in stainless steel tanks and aged in large oak vats. The wine has a dark ruby color, aromas of chocolate and spice, with dark fruit and berries flavors with firm and robust tannins and a long-lasting well balanced finish. The wine pairs well with beef and lamb barbecues and stews at 16°-18°C.



REZO'S KKINDZMARAU LI

Semi-sweet red, PDO Kindzmarauli, Kakheti

Protected designation of origin naturally semi-sweet wine made from Saperavi grapes grown in Kindzmarauli viticulture micro-zone of Kakheti. The wine has a garnet red color with rich aromas of black cherries and plums, and subtle notes of vanilla and chocolate; it is velvety and smooth on the palate, with a perfect balance of sweetness and acidity. Pairs well with fruits and cheese at 12°-14°C.



Georgian Royal Wine – Kosher collection



MENORA TSINANDALI

Dry white, Kosher for Passover, PDO, Kakheti

Protected designation of origin dry white wine "Tsinandali" made from Rkatsiteli and Mtsvane grape varieties grown in the Tsinandali viticulture district of Kakheti. The wine has a pale-straw color, a fine bouquet and a mild exquisite taste.

MENORA SAPERAVI

Dry red, Kosher for Passover, Kakheti

Dry red wine made from Saperavi grape variety grown in Kakheti region. The wine is characterized by dark cherry color, which is determined by prolonged maceration process at 20°C temperature. The wine contains tones of ripe cherry, balanced with soft tannins and pleasant acidity that provides long finish.



MENORA MUKUZANI

Dry red, Kosher for Passover, PDO, Kakheti

Protected designation of origin dry red wine "Mukuzani" made from Saperavi grape variety grown in Mukuzani specific viticulture district of Kakheti. This outstanding wine is aged in oak barrels for twelve month. It has a dark-ruby color and characterized by a gentle bouquet and a smooth aroma.

MENORA ALAZANI VALLEY

Semi-Sweet red, Kosher for Passover, Kakheti

Red dry wine made from Saperavi grape variety grown in Kakheti region. The wine is characterized by dark cherry color, which is determined by prolonged maceration process at 20°C temperature. The wine contains tones of ripe cherry, balanced with soft tannins and pleasant acidity that provides long finish.



MENORA KINDZMARAU LI

Semi-sweet red, Kosher for Passover, PDO, Kakheti

Protected designation of origin naturally semi sweet wine made from Saperavi grape variety grown in Kindzmarauli viticulture region of Kakheti. As a result of prolonged maceration wine has a dark ruby color with purple arc and pleasant aromas. The wine is rich with fruit tones with bright blackberry aromas.

Georgian Wine Tradition



SULAVI SAPERAVI

Dry red, Saperavi 100%, Kakheti

This wine has a dark cherry color determined by prolonged maceration process at 20°C temperature. Rich bouquet and flavors if ripe cherries balanced with soft tannins and pleasant acidity followed by a long, pleasant and harmonious finish.



SULAVI PIROSMANI

Semi-Dry red, Saperavi 100%, Kakheti

This wine has intense ruby color with violet hue. Ripe cherries, blackberry, blackcurrant, and prune aromas. Young, full-body, with dense sweet fruits flavor and soft, spicy, and well balanced blackberry finish.



SULAVI ALAZANI VALLEY

Semi-Sweet red, Saperavi 100%, Kakheti

As a result of special technological process this wine gained ripe cherry color of medium intensity. Fresh and fruity, full bodied palate. Varietal flavors are perfectly balanced, followed by versatile and sweet finish.



SULAVI KINDZMARAU LI

Semi-Sweet red, PDO, Saperavi 100%, Kakheti

Protected designation of origin red naturally semi-sweet wine produced from Saperavi grapes harvested in Kindzmarauli, Kakheti. As a result of prolonged maceration wine has a dark ruby with purple rim color and pleasant aromas. The flavor is rich with fruit and berries tones dominated by blackberry.

WINERA

CLEAR GRAPE BRANDY

Double-distilled from wine fermented from Rkatsiteli and Saperavi grapes harvested in Napareuli microzone. Produced in small batches and limited quantities, this brandy has a mild complex aroma, and smooth and pleasant taste. Good concentration and balance, followed by a long lasting pleasant finish

12x750ml

24x375ml



THREE STAR

Double-distilled from wine fermented from Rkatsiteli and Saperavi grapes harvested in Napareuli microzone, and aged in French and Caucasian oak for three years. Produced in small batches and limited quantities, this brandy is of bright amber color, and has a delicate complex aroma, and smooth and pleasant taste. Good concentration and balance, followed by a long lasting pleasant finish.

FIVE STAR

Double-distilled from wine fermented from Rkatsiteli and Saperavi grapes harvested in Napareuli microzone, and aged in French and Caucasian oak for five years. Produced in small batches and limited quantities, this brandy is of dark amber color, and has a complex aroma, and smooth and pleasant taste. Good concentration and balance, followed by a long lasting pleasant finish



Telavi Wine Cellar



CHACHA SAPERAVI Saperavi grapes 100%

This varietal Chacha is produced by double-distillation of the last fraction of the wine with pomace in copper pots. Intense jammed red fruit and fresh mint aromas, with bold varietal notes. Delicate sweet mid-palate, with long lingering silky strawberry finish.

CHACHA RKATSITELI Rkatsiteli gapes 100%

This varietal Chacha is produced by double-distillation of the last fraction of the wine with pomace in copper pots. Complex, ripe yellow plumb and fresh almonds aromas with bold varietal notes. Delicate mid-palate, with long lingering fruity and spicy finish.



CHACHA MTSVANE Mtsvane grapes 100%

This varietal Chacha is produced by double-distillation of the last fraction of the wine with pomace in copper pots. Complex, citrus zest aromas with bold varietal notes. Delicate mid-palate, with long lingering finish.

Binekhi



CHACHA CHAI

This Chacha is made by the double distillation method from Rkatsiteli, Kakhuri Mtsavne and Kisi grape varieties fermented a Qvevri with added green tea extract. The greenish colored liquid has the aroma of May tea and is made with a specially developed recipe. The product does not contain artificial additives.

CHACHA HONEY

This Chacha is made by double distillation method from Rkatsiteli and Kakhuri Mtsavne grape varieties fermented in Qvevri, together with honey. The golden liquid is distinguished by the aromas of wildflowers, fruits and honey, made with a specially developed recipe. The product does not contain artificial additives.



Grado



GRADO BOTANIC

Grado Botanic is a fruit alcoholic beverage distilled according to a specially developed recipe from peaches, plums and pears grown in ecologically clean regions of the country of Georgia. Spring water is used in production. The product does not contain any artificial additives, and has unique mild aromas and flavors of fruits.

Alaverdi

ALAVERDI BIN 2001

This 2001 vintage double distilled brandy is produced from Rkatsiteli wine. Golden colour. Very attractive nose, with lots of dried apricot, raisins, vanilla and dark chocolate. The palate is soft, , with all that the nose promised with a great strength of oak. The chocolate comes out more strongly the longer in the glass and some espresso begins to show. Lots of mellow and mature notes. Deep, full flavored finish.

