

## „ჭაჭა/Chacha“

Registered in Georgia as a Geographical Indication,  
Registration №1, Registration date: 13/12/2011<sup>1</sup>

PRODUCT NAME FOR WHICH THE REGISTRATION OF THE GEOGRAPHICAL INDICATION IS REQUESTED

PRODUCT TYPE: Spirit drink

PRODUCT CATEGORY: Other spirit drinks

NAME AND ADDRESS OF THE APPLICANT:

Ministry of Agriculture of Georgia., 6, Marshal Gelovani ave., 0159, Tbilisi (GE)

NAME: „ჭაჭა/Chacha“

DESCRIPTION OF THE FINISHED PRODUCT AND RAW MATERIAL:

1. „ჭაჭა/Chacha“ is the Georgian traditional spirit – spirit from „ჭაჭა/Chacha“ (peels and pits of grapes).
2. Organoleptically „ჭაჭა/Chacha“ is a transparent and colorless liquid, which has a finely expressed specific aroma and taste. The finished product of „ჭაჭა/Chacha“ can have the straw color or no color.
3. A content of the volatile substances must not be less than 1.4 g in 1 liter of absolute alcohol.
4. Alcoholic content by volume in „ჭაჭა/Chacha“ which is ready for realization must not be less than 40 %.

GRAPE VARIETIES AND QUALITY:

It is allowed to use only those grape varieties, which are permissible for wine making and which grow in the zones and sub-zones for „ჭაჭა/Chacha“ producing areas, listed above. The grape used for Distillation, production of the end product and bottling of f. „ჭაჭა/Chacha“ is admissible beyond the vineyard zones, but only within the territory of Georgia.

must meet all requirements which are established for the grapes for wine making.

DISTILLATION PROCESS AND THE END PRODUCT

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<sup>1</sup> The list of Georgian AOs and GIs - [https://www.sakpatenti.gov.ge/en/state\\_registry](https://www.sakpatenti.gov.ge/en/state_registry)

Georgian spirit – „ჭაჭა/Chacha“ is obtained by fermentation, from pressed and non-pressed grape, by distillation directly from water steam or by adding water therein. It is admissible to add wine of sediment therein.

Also it is admissible to distil the spirit-water solution, obtained by taking out the extract from Distillation, production of the end product and bottling of „ჭაჭა/Chacha“ is admissible beyond the vineyard zones, but only within the territory of Georgia.

and/or second time distillation thereof, in a way described above. The spirit content must not be more than 75 volume percent in the received distillate.

It is permitted to aromatize „ჭაჭა/Chacha“ by natural aromas for improving its taste qualities. Adding of aroma must be indicated on the product or must be mentioned on the label of „ჭაჭა/Chacha“.

IT IS PERMITTED to produce „ჭაჭა/Chacha“ in oak or other wood vessels of various sizes, or by holding it with timber wood.

#### PROHIBITED OPERATIONS AND SUBSTANCES:

It is not permitted to add another spirit except „ჭაჭა/Chacha“ spirit. It is also prohibited to increase artificially sugar and/or spirit content.

#### GEOGRAPHICAL AREA OF PRODUCTION:

1. The grape specified for „ჭაჭა/Chacha“ production must be obtained from the vineyards of the following zones and sub-zones of Georgia:

- Kakheti
- Lechkhumi
- Kartli
- Guria
- Meskheta
- Samegrelo
- Imereti
- Abkhazia
- Racha
- Achara

2. Distillation, production of the end product and bottling of „ჭაჭა/Chacha“ is admissible beyond the vineyard zones, but only within the territory of Georgia.