

“ახმეტა/AKHMETA”/“ახმეტის მწვანე/Akhmetis Mtsvane”

Registered in Georgia as an Appellation of Origin
Registration № 979, Registration date: 11/05/2020¹

PRODUCT TYPE FOR WHICH REGISTRATION OF GEOGRAPHICAL INDICATION IS
REQUESTED:

Grape product, category

1. Wine

NAME AND ADDRESS OF APPLICANT: LEPL - National Wine Agency; Marshal Gelovani
Av. 6, 0159, Georgia, Tbilisi

1. NAME: “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane”

2. PRODUCT DESCRIPTION:

“Akhmeta”/“Akhmetis Mtsvane” is white or amber wine.

a) “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” white according to sugar content can be sec (dry), naturally demi-sec (semi-dry) and naturally demi-doux (semi-sweet).

Its organoleptic and physicochemical characteristics shall satisfy the following requirements:

- Colour – light straw, with very intensive aromas of yellow fruit, peach as well as grapefruit and tropical fruit, soft, with moderate acidity.
- Alcohol by volume for sec (dry) wine – no less than 11 %, and for demi-sec (semi-dry) and demi-doux (semi-sweet) wines – no less than 10.5 %;
- Concentration of finished extract mass – no less than 16 g/l;

¹ The list of Georgian GIs and AOs - https://www.sakpatenti.gov.ge/en/state_registry/

- Sugar content in sec (dry) wine – no more than 4 g/l, and for demi-sec (semi-dry) wine – 4-18 g/l, and for demi-doux (semi-sweet) wine – 18-45 g/l;
- Titrated acidity – no less than 5.0 g/l;
- Volatile acidity – no more than 1.0 g/l;
- Total mass concentration of sulfur dioxide – no more than 200.0 mg/l for dry wine and 250.0 mg/l for demi-dry and demi-sweet wines;

b) “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” amber:

Its organoleptic and physicochemical characteristics shall satisfy the following requirements:

- Color – from dark amber to tea-color;
- Aroma and taste – with notes of ripe and boiled fruit, dried flowers, spices and dried fruit. Full-bodied, extracted, with medium acidity and pronounced tannins.
- Alcohol by volume – no less than 12.0 %;
- Concentration of finished extract mass – no less than 22 g/l;
- Titrated acidity – no less than 4 g/l;
- Volatile acidity – no more than 1.2 g/l;
- Total mass concentration of sulfur dioxide – no more than 150.0 mg/l.

3. GEOGRAPHICAL AREA AND ZONES OF PRODUCTION:

The micro-zone Akhmeta is located in Inner Kakheti, on upper part of the River Alazani, in the administrative borders of Akhmeta Municipality, Tsiv-Gombori Range borders it from the South-West and South, Kakheti Range – from the West, Caucasus Mountains – from the North and North-East, and the administrative borders of Telavi Municipality – from the East and South-East.

The micro-zone Akhmeta, in addition to city of Akhmeta, includes the following villages: Sakobiano, Matani, Kistauri, Arashenda, Akhshani, Akhshnisvelebi, Ingeti, Kogori, Osiauri, Sachale, Ozhio, Alaverdi, Koghoti, Chabinaani, Khorkheli, Zemo Khodasheni, Atskuri, Akhaldaba, Charekauli, Zemo Alvani, Khorbalo, Kvemo Alvani, Babaneuli, Maghraani, Pichkhovani, and Argokhi.

4. VINE VARIETIES:

Wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” white shall be prepared exclusively from the grapes of Kakhuri Mtsvane, vintage takes place in the micro-zone Akhmeta. Usage of other grape varieties is not permitted.

Wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” amber shall be prepared from the grapes of Kakhuri Mtsvane, and adding of Kisi and/or Khikhvi grapes, 15 % in total, from the same region, is permitted.

5. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE

- In the micro-zone Akhmeta vineyards shall be laid out on 450-800 m above sea level;
- Distance between the rows in the vineyards – 1-2.5 m;
- Distance between the vines in the row – 0.8-1.5 m;
- Height of stem – 60-90 cm;
- Shape of pruning – one-sided or Georgian two-sided or free.

6. GRAPE RIPENING, VINTAGE, TRANSPORTATION:

- “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” shall be produced only from ripe grapes. Sugar content shall be no less than 20% for sec (dry) and demi-sec

(semi-dry) wines, and no less than 22%, for demi-doux (semi-sweet) wine, at the vintage;

- Grapes transportation is permitted only in wooden or plastic boxes, in bodyworks made of stainless steel or painted with special dye;
- Usage of polyethylene packages and/or bags is not allowed;
- The grapes shall be maximally protected from possible dirtying at the transportation.

7. VINTAGE AND WINE PRODUCTION:

- Vintage on 1 ha vineyard shall be no more than 8 tons;
- 65.0 daLs – from 1 ton grapes;
- 520.0 daLs – from 1 ha vineyard.

8. GRAPE PROCESSING, WINEMAKING AND BOTTLING:

Grapes for producing wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” shall be only from the vineyards of the micro-zone Akhmeta.

Grapes processing and winemaking shall take place exclusively within the borders of Kakheti Zone, bottling – outside of the zone, as well, only in the territory of Georgia.

At that, grapes withdrawal for the treatment from the micro-zone Akhmeta, and wine withdrawal for bottling from the Kakheti viticulture zone is permitted under strict accounting and control.

Wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” white is made by complete or incomplete alcoholic fermentation of sweet gravity flow.

During winemaking of “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” amber, alcoholic fermentation occurs exclusively in Qvevri on the grape marc (with whole amount

of grape skins and stems). After fermentation Qvevri shall be filled with analogous wine and left on the grape marc for no less than until First of February of the year after vintage.

Wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” shall be represented on consumer market only packed in the consumer vessels.

9. LINK BETWEEN EXCLUSIVE WINE QUALITY, REPUTATION AND GEOGRAPHICAL AREA:

Climate. The micro-zone Akhmeta is characterized by moderately humid climate, hot summer and mild winter. The climatic conditions of the micro-zone are mostly determined by the peculiarities of the local relief.

The air humidity here is higher than in other regions of Eastern Georgia located in the same climatic zone and in most parts the average annual relative humidity is within 70%. During the year it is highest in October and lowest in July.

Annual sum of precipitations is in the range of 770-820 mm, although in some years it exceeds 1100-1200 mm. The sum of annual precipitations is not less than 500 mm. The largest amount of precipitations (100-120 mm) fall in May-June. The driest months are December and January, when the average sum of precipitations are 25-30 mm. In addition, in some months, mostly, at the end of summer and beginning of autumn, precipitation may not come at all. Precipitations fall more often in the second half of spring and the beginning of summer.

The annual distribution of amount of precipitations and days of precipitations, namely, the sufficient amount of precipitations in the period of the plant growth and blossoming, and low precipitations in the ripening of the fruit represent an important favourable factor for development of viticulture in the municipality.

The micro-zone is distinguished by high levels of solar radiation. The total annual solar radiation reaches 4800-5000 MJ/m², and in the vegetation period in within 3700-3800 MJ/m². The sum of direct radiation exceeds 2500 MJ/m², and scattered radiation is on average 2300 MJ/m².

The micro-zone is also characterized by huge levels of sublight. The annual duration of sunshine is quite long and is on average 2000-2200 hours, in the vegetation period the sun shines 1500-1600 hours. Not so high cloudiness also contributes to the small number of sunless days (on average, 54 days a year). Such days are mainly in the winter season.

The relatively high thermal regime of the territory is facilitated by the Caucasus ridge, which prevents the spread of cold air masses from the North. At the same time, the territory is quite well protected from the West. Air masses enter freely only from the Southeast, which has a positive effect on the peculiarity of the climate of this region,

The average annual temperature in the micro-zone is +12, +13°C. The average temperature of the day (average maximums) is +16, +20°C, and night temperature (average minimums) is +6, +10°C. The average temperature of the coldest month – January is +1, +2° C, and that of the hottest month – July is +23, +24°C.

Summer is quite hot. The average summer temperature is +21, +24°C. the average maximum air temperature is +26, +31°C, and minimum varies between +16, +20°C. The number of summer days when the max. temperature >30°C, is on average 30-35 days. The average temperature in September is within 18-20°C.

The vegetation period lasts on average until the beginning of November. Thus, its duration is 210-220 days, and the sum of active temperatures reaches 3800-4000 degrees, which is quite sufficient to provide the vine with heat.

Hail – 1-3 days per year, observed mostly from April to September. It is most common in May-June.

SOIL. Soil varieties and sub-varieties distinguished in the micro-zone Akhmeta are the following: 1) brown alkali resistant; 2) brown; 3) meadow brown; 4) alluvial carbonated; 5) humus carbonated.

Brown typical soils moderately and very thick, heavy and moderate clay, developed on loess-like clay surfaces, conglomerates and sand-stone drain products. Profile width is 100-140 cm, humus width is moderately 20-30 cm. Its surface accumulative horizon is characterized with well figured grain-nut structure and free from carbonates. The next low horizon has nut structure and mostly is free from carbonates. Deeply, the soils are unstructured and represented with "lime eyes" and "veins".

Brown alkali resistant soils calcites are washed comparably deeply, on 80-100 cm depth. Notable, that other sub-varieties of brown soils are less thick than alluvial carbonated.

Meadow brown soils upper 20 cm layer is characterized by a nut-granular structure and a friable composition. Said soil depth is represented with a nut-lumpy structure, deeply, from 120 cm, it is unstructured and dense. "Physical clay" fraction (<0,01mm) content in profile varies within 64-87% in granulomere, and "physical clay" fraction high (67 %) content increases soil bond and adhesion capability, and density; that, in its turn, makes worse soil physicochemical features. "Physical clay" and micron fraction excess cause blindness and gleization of said soils.

Humus carbonated soils moderately thick, heavy clay and with clay, somewhere slightly developed and washed; developed on the limestones and conglomerates.

Alluvial carbonated soils represented as carbonated sub-type characterized with genetic horizons of slight differentiation, bad structure, layered and leptosol. Said soils are represented on slope and flat forms of relief, that together with exposition, light and climate conditions give opportunity to produce high quality AO wines.

Human Factors.

Viticulture and winemaking in the Akhmeta Region, as in the rest of Kakheti, originated from the time immemorial and always occupied one of the distinguished places in the household activities of the local population.

Vakhushti Bagrationi in his remarkable work "Geography of Georgia" notes specially the wines of Manavi, Akhmeta and Kondoli.

Wine “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” was created by leading specialists of "Samtresti" and has been produced in the demi-doux (semi-sweet) form since 1958. It has been awarded a number of medals at various international exhibitions and competitions.

Precipitations in the micro-zone fall in sufficient quantities in spring and early summer, i.e. in the period of plant growth and blossoming, and in small quantities – in late summer and early autumn, i.e. in the period of ripening of grapes, which creates highly favourable conditions for normal and full development of grapes.

In addition, the quite high index of the sum of active temperatures in the micro-zone (3800-4000 degrees) and warm days and cool nights in the period of ripening of the grapes ensure considerable increase of sugars in the fruit.

Along with the favourable climatic conditions, the nut-granular and nut-lumpy structure of the soils of the micro-zone, which is the best for viticulture, determine yielding the harvest with high sugar content and balanced acidity.

Thus, turning into a moderately humid subtropical climate of the micro-zone Akhmeta ; soils favourable for wine grapes grown here and specific features of Kakhuri Mtsvane grape variety determine the special taste features of “ახმეტა/Akhmeta”/“ახმეტის

მწვანე/Akhmetis Mtsvane” – softness, moderate acidity and aromas of yellow fruit - peach, grapefruit and tropical fruit.

10. CONTROL

Control of “ახმეტა/Akhmeta”/“ახმეტის მწვანე/Akhmetis Mtsvane” compliance with specifications shall be carried out by LEPL – National Wine Agency.