

“ახოეზი/AKHOEBI”

Registered in Georgia as an Appellation of Origin,
Registration № 980, Registration date: 29/05/2020¹

PRODUCT TYPE FOR WHICH REGISTRATION OF GEOGRAPHICAL INDICATION IS
REQUESTED:

Grape product, category

1. Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE - KARDENAKHI WINE; 10, 15th turn,
Village Kardenakhi, Gurjaani Region, Georgia

1. NAME: “ახოეზი/AKHOEBI”

2. PRODUCT DESCRIPTION:

"ახოეზი/AKHOEBI" is red dry wine, which shall satisfy the following requirements:

- Colour – dark red;
- Aroma and taste – full, velvety, with berry (blackberry and black currant) tones. It develops a clearly pronounced bouquet with notes of spices (pepper, cloves) and dried fruit (black plum) with aging;
- Alcohol by volume – no less than 12 %;
- Concentration of finished extract mass – no less than 24 g/l;
- Sugar content – no more than 4 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;
- Mass concentration of sugar-free extract – no less than 22 g/l;

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

3. GEOGRAPHICAL AREA AND ZONES OF PRODUCTION:

Akhoebi micro-zone is located in the administrative territory of village Kardenakhi of Gurjaani Region, on low place of 3-4° inclination exposition of Tsiv-Gombori Range North-East slope, on the right bank of the River Alazani on 350-550 m above sea level.

Administrative border of Bakurtsikhe borders the micro-zone from the North-West, Mghvrie Khevi (gorge) – from the South-East, the railway – from the North-East, and the highway - from the South-West. The plots surrounding the administrative border of Bakurtsikhe located in 51.14.63 quarter of cadastre map belong to same micro-zone, the total area of which is 322 ha.

4. VINE VARIETIES:

Wine "ახოები/AKHOEBI" red shall be prepared exclusively from the grapes of Saperavi and/or Saperavi Budeshuri, vintage takes place in the micro-zone AKHOEBI. Usage of other grape varieties is not permitted.

5. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:

- 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:

- "ახოები/AKHOEBI" shall be produced only from ripe grapes. Sugar content shall be no less than 21%, at the vintage;

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

7. VINTAGE AND WINE PRODUCTION:

Vintage harvest on 1 ha vineyard shall be no more than 10 tons, and 3 kg – from one plant.

Wine production shall be no more than 65 daLs from 1 ton grapes;

Wine – 650 daLs from 1 ha vineyard.

8. GRAPE PROCESSING, WINEMAKING AND BOTTLING:

Grapes for producing wine "ახოები/AKHOEBI" shall be only from the vineyards of the micro-zone Akhoebi.

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 Akhoebi, and wine withdrawal for bottling from the Kakheti viticulture zone is permitted under strict accounting and control.

Wine "ახოები/AKHOEBI" red is made by complete alcoholic fermentation of the grape marc.

Wine "ახოები/AKHOEBI" 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 Akhoebi is characterized by moderately humid climate, hot summer and mild winter.

Sunshine annual duration is 2154 h, and 1589 h in vegetation period.

Average annual air temperature is 12.5°C.

Annual sum of precipitations is 770 mm, and – 585 mm in vegetation period, e.g. 76% of whole year.

Precipitations distribution according to the seasons is the following: most (32%) fall in spring and summer, relatively less – in autumn (23%) and winter (13%).

Average annual relative humidity of air is 72%.

At the humus carbonated soil surface, average annual temperature is 15°C. Average soil temperature is highest in July-August and reaches 30°C.

Soil. Soil-making rocks consist of diluvial-proluvial originated carbonated clay, soil with clay and leptosol layers. Mostly the soils are clay and light clay, with mechanical content (physical fraction is clay of <0.01 mm) varying within wide range – 20.0-69.4%.

Humus content in plantation layers is within 2.04-4.91%. General nitrogen, mostly, is characterized with low content – 0.067-0.128%.

Hydrolyzed nitrogen content varies within 5.00-13.89 mg, soluble phosphorus content is high – 3.0-29.0 mg, in 100 g soil, in arable layers.

Changeable potassium is characterized with high content – 28.0-90.4 mg, in 100 g soil, in arable layers. Calcite content in soil profiles varies within wide range and increases from up to down naturally, and is 2.0-44.0%.

Soil area reaction is slightly and moderately alkaline – pH=7.2-8.

Human Factor. Winemaking by the Kakhetian technology in Qvevri (wine jar) began in Georgia 8 thousand years ago and this tradition is still continuous. During eight thousand years Georgians have elaborated and improved winemaking methods. Thus, the main creators of winemaking according to the Kakhetian technology are the Georgian people who not only have created this unique rule, but, figuratively speaking, carried it in their bosom and saved it from the vicissitudes of life that befell this little country in the course of time.

In 2013, the UNESCO granted the status of intangible cultural heritage to the Georgian traditional method of winemaking in "Qvevri", which indicates the uniqueness of this method and is a message to the whole world that wine is a part of the ancient Georgian culture. It was the crown of recognition of the traditional Georgian winemaking method in "Qvevri", which gave a new stimulus to implement this method of making wine in Georgia and laid the foundation for its introducing into various European countries.

In the words of famous Italian winemaker and scientist J. Dalmaso, "The winemaking method, which is called the Kakhetian method and is essentially different from the European technology, has once more convinced us that this country had been known for its high quality wines from in the past too and will remain as the creator of this progressive direction in the future as well".

The soils in Akhoebi micro-zone, as in the neighbouring Tsarapi micro-zone, are carbonated and clayey. The large number of sunny days, balanced by precipitation, in combination with fertile soils with medium and high humus, contributes to the excellent ripening of grapes.

The accumulated anthocyanins, polyphenols and sugar content give the wine a balanced and complex aroma.

“Red wines of Akhoebi should be mentioned specially. They are distinguished by a marked and pleasant bouquet, intensive colour and remarkable harmoniousness of taste” (Giorgi Beridze, “Georgian Wine and Cognac”. In Georgian, Russian and French. Tbilisi. 1965).

Thus, the moderate amount of atmospheric precipitations in the Akhoebi micro-zone, carbonated soils, the special features of the vine varieties revealed in this micro-zone and local centuries-old tradition of viticulture and winemaking define the special organoleptic features and the high reputation of wine "ახოები/AKHOEBI".

10. Control

Control of “ახოები/AKHOEBI” compliance with specifications shall be carried out by LEPL – National Wine Agency.