

“ოკამი/Okami”

Registered in Georgia as an Appellation of Origin,
Registration №985, Registration date: 12/12/2022¹

PRODUCT TYPE FOR WHICH REGISTRATION IS REQUESTED:

Grape product, category

1. Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE Ethno Okami; Kandelaki St. 18b, Tbilisi, Georgia

1. NAME: “ოკამი/Okami”

2. TYPE, COLOR AND BASIC REQUIREMENTS: is dry wine, and it might be white or red.

“ოკამი/Okami” White shall satisfy the following requirements:

- Color – from light flaxen to flaxen;
- Aroma and taste – harmonious, pleasant and cheerful, with moderate acidity, having refined and balanced taste, light citrus and yellow fruit aroma, tones of meadow flowers typical of young wine, and intensive bouquet with tones of sweet spices and ripe fruits is developed with aging;
- Volumetric spirit content – no less than 11 %;
- Concentration of finished extract mass – no less than 16 g/l;
- Sugar content – no more than 4 g/l;
- Titrated acidity – no less than 5 g/l;
- Volatile acidity – no more than 1 g/l;
- Total mass concentration of sulfur dioxide – no more than 200 mg/l.

“ოკამი/Okami” red shall satisfy the following requirements:

- Color – ruby;
- Aroma and taste – full, pleasant and cheerful, with moderate acidity, extracted, having delicate aroma of red berries, and the aroma of spices is developed with aging;
- Volumetric spirit content – no less than 12 %;
- Concentration of finished extract mass – no less than 24 g/l;

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

- Sugar content – no more than 4 g/l;
- Titrated acidity – no less than 5 g/l;
- Volatile acidity – no more than 1,2 g/l;
- Total mass concentration of sulfur dioxide – no more than 150 mg/l.

3. SPECIFIC ZONE AVAILABLE AREAS

The micro-zone Okami is situated in central part of Shida Kartli viticulture zone, on right and left banks of the River Mtkvari (Kura), and includes the area having favorable soil-climatic conditions for viticulture of Kaspi municipality.

The micro-zone “ოკამი/Okami” includes the following villages: Kodis Tskaro, Kvemo Tchala, Lamiskana, Samtavisi, Okami, Aghaiani, Akhalkalaki, Teliani, Kvemo Gomi, Metekhi, Khovle, Zemo Khandaki, Akhaltsikhe, Doesi, Kaspi, Tsinarekhi and Kavtiskhevi.

4. GRAPE VARIETIES

Wine “ოკამი/Okami” white shall be produced only with the grapes of vine Chinuri and/or Goruli Mtsvane cultivated in the micro-zone Okami, usage of other varieties is prohibited.

Wine “ოკამი/Okami” red shall be produced only with the grapes of vine Shavkapito cultivated in the micro-zone Okami, usage of other varieties is prohibited.

5. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE

- Micro-zone Okami vineyards intended for wine “ოკამი/Okami” are situated on 500-800 m above sea level;
- Density between the rows in the vineyards – 1-2,5 m;
- Density 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;
- Vine cultivation, pruning, pests and diseases control, and soil cultivation, fertilization and other operations, as well, are executed in accordance with agrotechnical measures selected by grape producer.

6. GRAPE RIPENESS, VINTAGE, TRANSPORTATION

- Sugar content intended for “ოკამი/Okami” white production shall be no less than 19%, at the vintage;
- Sugar content intended for wine “ოკამი/Okami” red production shall be no less than 20%, at the vintage;
- Grapes transportation is permitted only with wooden or plastic boxes or tarpums having capacity of no more than 80 kg;
- Usage of polyethylene packages and/or begs is not allowed;
- The grapes shall be protected from dirtying at the transportation.

7. VINTAGE AND WINE HARVEST

Vintage on 1 ha vineyard shall be no more than 8 tons;

Wine harvest shall be no more than:

- 650 l – from 1 ton grapes;
- 5200 l – from 1 ha vineyard.

8. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing the wine “ოკამი/Okami” shall be only from the micro-zone Okami vineyards.

Processing of grapes and winemaking is permitted only within Shida Kartli sub-zone, and bottling – outside, but only on the territory of Georgia.

Wine “ოკამი/Okami” white is made with full alcoholic fermentation of self-discharged grape juice under gravity.

Wine “ოკამი/Okami” red is made with full alcoholic fermentation of grape must.

Wine “ოკამი/Okami” shall be represented on consumer market only packed in the consumer vessels.

9. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA

Climate – the climate in the micro-zone Okami is dry with moderately cold winter and dry, hot summer. Annual duration of sunlight is 2250-2400 hours, and in vegetative period it exceeds 1600-1800 hours. Average annual temperature is 11.4°C, in January – 0.5°C, and in August – 23°C. The

Eastern and Western winds are prevailing in municipality territory. The sum of active temperatures is 3450-3600°C.

Average annual amount of precipitations is 500 mm. Quite big amount of precipitations take place in spring and early summer, i.e. during plant growth and flowering, and in small amount – at the end of summer and beginning of autumn, i.e. during grapes ripening, creating very favorable conditions for fruit formation in normal and perfect form, in the microzone.

Furthermore, fairly high index of sum of active temperatures in the micro-zone (3450-4700°C), warm days and cool nights during grapes ripening period ensures significant increase of sugar concentration in the fruit.

Soil – meadow brown, carbonate and alluvial soils are mostly represented in the micro-zone Okami. Most of soils have a nutty-granular structure, mechanical composition thereof is mostly heavy and averagely loamy and light clay, and physical clay content varies between 45-85%. It mostly contains small amount of carbonates ranging within 2,8-6,6%, in the profile. Soils are mostly of alkaline reaction – pH is 8,2-8,7. Soil profile thickness is between 0.8-1.3 meters, and active humus layer is within 50-60 cm.

The content of organic substances is medium and low and ranges between 2,42-5,85%.

The soil contains medium and small amounts of soluble (absorbable) phosphorus of 1,83-16,40 mg in 1 kg of soil, and in some cases it is represented only as traces. It contains quite big amount of exchangeable potassium of 480-650 mg in 1 kg of soil in planting layer.

The sum of absorbed bases (Ca+Mg) is characterized with high index, and ranges within 41,33-43,84 miles equivalent in 100 g of soil. A much higher percentage therefrom comes on absorbed calcium, and magnesium is much less.

Together with mentioned favorable climatic conditions the nutty-granular structure of best soils for micro-zone viticulture leads the vintage with balanced acidity/sugariness, ultimately, ensuring the wine smoothness, moderate acidity and light citrus aroma in the case of white wine, and the delicate aroma of red berries – in the case of red wine.

Human Factor – As in other viticulture zones of Georgia, viticulture and winemaking exist since time immemorial in the micro-zone Okami, and was famous with wines throughout its history. Local winemakers are pressing grapes in a press, and boiling the resulting sweet syrup in pitchers from time immemorial. They refined and improved local winemaking methods over the centuries. Ivane Mukhranbatoni (second half of 19th century) and Tengiz Kekelidze, who founded Okami winery in 1965, and was its first director made a special contribution to the development of viticulture and winemaking in this area. Should be noted that the factory bears a name of Tengiz Kekelidze, and his bust was stood up in 1994 (B. Kalandadze "Samtresti and Samtrestelebi", pp. 26, 108. Tbilisi, 2014.²

² <https://www.entrepreneur.com/article/325601>
<http://www.nplg.gov.ge/winemakers/en/00000017/>.

The transformation of Okami winery into a training base of the Caucasus International University create technology and quality improvement new perspectives for “ოკამი/Okami” winemaking further development.

Thus, the geographical location of the micro-zone Okami, its characteristic climate, soils, specific properties of vine varieties: Shavcapito, Chinuri and Goruli Mtsvane, and the local, centuries-old tradition of viticulture and winemaking determine the unique organoleptic features of wine “ოკამი/Okami”.

10. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of wine “ოკამი/Okami” is carried out in accordance with the Rule on "Registration and Reporting of Technological Processes in Viticulture and Winemaking Practice" established with the Order №2-78 of 24 01 2019 made by the Ministry of Agriculture of Georgia.

11. MAIN CONTROLLABLE POINTS

During the control of production process of Wine “ოკამი/Okami” the producer shall confirm the compliance of the following parameters to the National Wine Agency:

Main Controllable Points	Evaluation Methods
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape harvest per ha	Vintage journal

Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place
Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory Records

12. CONTROL

Control of “ოკამი/Okami” compliance with specifications shall be carried out by LEPL – National Wine Agency, according to the rules established by the legislation of Georgia.

13. MAP OF MICRO-ZONE

Kaspi Municipality

(Shida Kartli Region)

