

“სალხინოს ოჯალეში/SALKHINOS OJALESHI”

Registered in Georgia as an Appellation of Origin  
Registration № 977, Registration date: 30/03/2020<sup>1</sup>

PRODUCT TYPE FOR WHICH REGISTRATION OF GEOGRAPHICAL INDICATION IS  
REQUESTED:

Grape product, category

1. Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE – “Salkhinos Ojaleshi”; Salkhino, 3120,  
Martvili, Georgia

1. NAME: “სალხინოს ოჯალეში/”SALKHINOS OJALESHI”

2. PRODUCT DESCRIPTION

“სალხინოს ოჯალეში/Salkhinos Ojaleshi” is red dry wine, which shall satisfy the  
following requirements:

- Color – dark pomegranate with purple tint;
- Aroma and taste – full, elegant, with fresh acidity, extracted, aroma of red drupes (cherries, plums), it develops aroma of liqueur and prunes with aging;
- Alcohol by volume – no less than 11 %;
- Concentration of finished extract mass – no less than 24 g/l;
- 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.

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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/)

### 3. GEOGRAPHICAL AREA AND ZONES OF PRODUCTION:

Salkhino micro-zone is located in the administrative borders of Martvili Municipality, from the left bank of the River Tekhuri to the North-East till the hills of Kvabia Mountains.

It is surrounded with the villages Gachedili and Balda, from the Southeast, and Nobulevi – from the North. It is separated from Didi Chkoni and Taleri by the River Tekhuri, in the South-West. It is situated on 250 m above sea level.

### 4. VINE VARIETIES

Wine „სალხინოს ოჯალეში/Salkhinos Ojaleshi” shall be made exclusively from the grapes of Ojaleshi variety harvested in the micro-zone Salkhino. Usage of other grape varieties is not permitted.

### 5. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:

- In Salkhino micro-zone vineyards for “სალხინოს ოჯალეში/Salkhinos Ojaleshi” wine-making shall be situated on 250 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 RIPENESS, VINTAGE, TRANSPORTATION:

- “სალხინოს ოჯალეში/Salkhinos Ojaleshi” shall be produced only from ripe grapes. Sugar content shall be no less than 20%, 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 possible dirtying at the transportation.

## 7. VINTAGE AND WINE PRODUCTION

Vintage on 1 ha vineyard shall be no more than 7 tons.

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;
- 4550 liters – from 1 ha vineyard.

## 8. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing wine “სალხინოს ოჯალეში/Salkhinos Ojaleshi” shall be originated only from the vineyards of the micro-zone Salkhino.

Grapes processing and winemaking shall take place exclusively within the borders of the micro-zone Salkhino.

“სალხინოს ოჯალეში/Salkhinos Ojaleshi” is made by complete alcoholic fermentation of grape marc.

“სალხინოს ოჯალეში/Salkhinos Ojaleshi” shall be represented on consumer market only packed in the consumer vessels.

In the transitional period, until December 31, 2030, treatment of grapes and/or wine-making and/or bottling shall be permitted outside the micro-zone Salkhino as well.

Along with this, withdrawal of grapes and/or wine from the micro-zone for treatment and/or bottling shall be permitted only under conditions of strict accounting and control.

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

CLIMATE: Climate formation in the micro-zone Salkhino is defined by its location near the Black Sea from the West, and Samegrelo and Kodori ranges from the North. The area includes Kolkheti Valley, on 200-250 m above the sea level.

The climate is sea humid subtropical, with mild winter and hot summer.

Annual duration of sunlight varies within 2000-2050 hours, and during the vegetation period the sunshine continues 1500 hours.

The average annual air temperature is 14°C. For the coldest month (January) it consists +4.8°C and for warmest months (July and August) - 22.5°C.

Sum of active temperatures in the micro-zone is 8562-5350°C.

The annual sum of atmospheric precipitations in the micro-zone, during the vegetation period, is 1070 mm, and annual – 1810 mm.

Relative annual air humidity is 76%.

No sustained snow cover is observed in the micro-zone. Snow cover is created in average during the last decade of January, which is disappeared in mid-March. The number of snow days is 18.

The preferred wind directions of the micro-zone are western (31%) and eastern (29%). Days without winds are 30%, on average. Average annual wind speed is 1.8 m/s.

SOIL: Soil varieties and sub-varieties distinguished in the Village Salkhino are the following:

1. Alluvial meadow, loamy and sandy, slightly thick and leptosol;

2. Alluvial meadow, not carbonated, moderately loam and clay;
3. Black-carbonated, moderately thick, heavy loam and clay, in some places slightly developed and washed, developed on lime stones and lime conglomerates;
4. Black-carbonated, heavy loam and clay, somewhere slightly thick, very washed, developed on marls and limy sand-stones;
5. Slightly grove, moderately and very thick, heavy loam and clay, somewhere foggy, developed on old alluvial stony and sand-stony layers;
6. Terracotta, typical and transferred to glove, heavy loam and clay, developed on flowed rocks and lake-rivers old layers drained barks;
7. Ochre, typical and transferred to glove, heavy loam and clay, developed on clay-stone, sand-stone conglomerates drained barks.

The above-listed soils represented on this territory, together with the climatic conditions, give an opportunity to produce high quality wine „სალხინოს ოჯალეში/Salkhinos Ojaleshi”.

HUMAN FACTOR. "Viticulture and winemaking occupied an honourable place in the agricultural field of Samegrelo from time immemorial and were highly developed. This is attested by a number of writers and travelers of the ancient period – beginning from Homer, as well as of the newer period: Chardin, Lamberti, Contarini, Dubois de Montpéreux, Haksthausen, and many others.

Almost in every village of Samegrelo we find stone parts of grape pusher the present generation of the population being unaware even of their names. In addition, the people

have maintained numerous customs and rest days, instituted in honour of viticulture and winemaking", - writes Ermile Nakashidze.

Samegrelo is a region having an ancient and highly-developed culture of winegrowing, which is also indicated by the fact that here more than fifty vine varieties were cultivated.

In the second half of the 19<sup>th</sup> c., in the revival of viticulture and winemaking of Samegrelo, including Salkhino, a great contribution was made by Prince Achille Murat. In Salkhino and Chkaduashi he laid out vineyards with Ojaleshi vine variety. Wine Ojaleshi, made by Murat, was awarded with various medals and letters of commendation at various international exhibitions.

From 1942 a red semi-sweet wine named "Ojaleshi" was produced, which enjoyed quite great popularity on the former Soviet Union's market.

At present, a red dry wine is produced under the name of "სალხინოს ოჯალეში/Salkhinos Ojaleshi", which is greatly appraised both in Georgia and abroad.

The climate and soil morphology of Salkhino micro-zone create a favourable environment which facilitates full ripening of grapes. High temperature of July and August, sunshine in September and October affect slow, but full ripening of grape, which is reflected in the taste, colour and alcoholic content of "სალხინოს ოჯალეში/Salkhinos Ojaleshi" wine. Its aroma and taste are characterized by a bouquet of flowers, with a flavor of red fruit.

The high professionalism of wine producers of this micro-zone retains historical recognition for "სალხინოს ოჯალეში/Salkhinos Ojaleshi"

Thus, the characteristic climate of the micro-zone Salkhino, soils favourable for wine grapes produced here, features of grape variety Ojaleshi, characteristic of this micro-zone, and the

local, centuries-old tradition of viticulture and winemaking define the above-mentioned organoleptic features of wine “სალხინოს ოჯალეში/Salkhinos Ojaleshi”.

#### 10. CONTROL

Control of “სალხინოს ოჯალეში/Salkhinos Ojaleshi” compliance with specifications shall be carried out by LEPL - National Wine Agency.