

“წარაფი/TSARAPI”

Registered in Georgia as an Appellations of Origin,
Registration № 978, 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: N(N)LE - KARDENAKHI WINE; 10, 15th turn,
Village Kardenakhi, Gurjaani Region, Georgia

1. NAME: “წარაფი/TSARAPI”

2. PRODUCT DESCRIPTION:

“წარაფი/TSARAPI” is amber sec (dry) wine. Its organoleptic and physicochemical characteristics shall satisfy the following requirements:

- Color – from dark amber to straw-color;
- Aroma and taste – ripe and boiled fruit, dried flowers and spices as well as dried fruit notes. Full-bodied, extracted, with medium acidity and pronounced tannins. It develops a clearly pronounced bouquet of fruit notes (quince, dried fig) 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 AOs and GIs - https://www.sakpatenti.gov.ge/en/state_registry/

3. GEOGRAPHICAL AREA AND ZONES OF PRODUCTION:

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

“წარაფი/TSARAPI” micro-zone is located within the micro-zone Kardenakhi. Mghvie Khevi (gorge) borders it from North-West to railway, wherefrom to irrigation channel – administrative border of Bakurtsikhe, from the North-East – irrigation channel, from the South-East – administrative border of Anaga, from the South-West Mghvie Khevi to Bakurtsikhe-Tsnori highway, and after Mghvie Khevi to the railway.

4. VINE VARIETIES

Wine „წარაფი/TSARAPI“ shall be produced exclusively from the grapes of Rkatsiteli, vintage takes place in the micro-zone Tsarapi. It can be produced by adding up to 15 % of grapes of Kakhuri Mtsvane and/or Khikhvi variety. Usage of other grape varieties is prohibited.

5. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE

- In Tsarapi micro-zone, vineyards for wine “წარაფი/TSARAPI” shall be situated on 350-550 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

“წარაფი/TSARAPI” shall be produced only with ripe grapes. Sugar content shall be no less than 21% at the vintage;

- Transportation of grapes is permitted only with 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:

- Rkatsiteli – 10 tons;
- Kakhuri Mtsvane – 8 tons;
- Khikhvi – 6 tons.

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;
- 6 500 liters – from 1 h vineyard for Rkatsiteli;
- 5 200 liters – from 1 h vineyard for Kakhuri Mtsvane;
- 3 900 liters – from 1 h vineyard for Khikhvi.

8. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing wine “წარაფი/TSARAPI” shall be only from the vineyards of the micro-zone Tsarapi.

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

Wine “წარადგი/TSARAPI” is made by exclusively in "Qvevri" by alcoholic fermentation of grape marc (with whole amount of 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 “წარადგი/TSARAPI” 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 Tsarapi 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, it is 1.0°C in the coldest month (January), and 23.6°C in the warmest months (July, August).

Duration of the period when the temperature is up to 10°C is 211 days, and sum of annual active temperatures is on average 3920°C.

Annual sum of precipitations is 770 mm, and accordingly, 585 mm in vegetation period. Precipitations distribution according to the seasons is the following: most fall (32-32%) in spring and summer, relatively less – in autumn (23%) and winter (13%).

Average annual relative humidity of air 72%, and 70% – in vine vegetation period.

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

Soil. Soil making rocks consist of deluvial-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=7.2-8.2.

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 the 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".

Prominent Georgian winemaker and scholar Giorgi Beridze, in his monograph "Georgian Wine and Cognac" (In Georgian and French. Tbilisi. 1965), writes: "Location Tsarapi is renowned for excellent wines, made from grapes of Rkatsiteli and Mtsvane varieties, by the traditional Kakhetian technology, they have beautiful colour, complex delicate bouquet and remarkable harmoniousness of taste qualities".

In Tsarapi micro-zone vineyards are mostly laid out on carbonated and clayey soils, which in combination with mesoclimate is very favourable for viticulture. At the end of summer and beginning of autumn this micro-zone is characterized by warm days and cool nights, which contributes to increasing sugar concentration.

Considerable duration of sunshine (1589 days) in the vegetation period and a quite high sum of active temperatures (3920°C) ensure good ripening of stems, which is so important for wine of this type.

The method approved and introduced by winemakers – leaving the wine together with grape skins in "Qvevri" during three months after the end of fermentation – intensifies in the wine

the aroma of spices and dried fig, and gives it the full body, balance of sweetness and acidity, roundness and well-balanced structure of tannins.

Thus, the characteristic climate of “წარაფი/TSARAPI” micro-zone, humus-carbonated soils, the special features of the vine varieties revealed here and local centuries-old tradition of viticulture and winemaking define the special organoleptic features and high reputation of wine “წარაფი/TSARAPI”.

10. CONTROL

Control of TRARAPI compliance with specifications shall be carried out by LEPL – National Wine Agency.