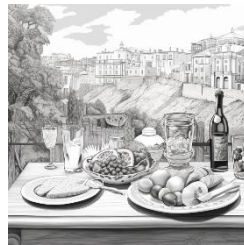




WINERY GURJAANI



The best wine from Georgia

WWW.WINERYGURJAANI.COM



A New Generation of Winemakers

- Winery Gurjaani focuses on the production of wine with the latest technologies, as well as the old Georgian traditional method.
- Winery Gurjaani is focused, only and only, on high quality. In the winery processed only the best grapes harvested in the best micro-zones, it is this most important factor, becomes that our wines are wonderful and great...



Natural Eco-Friendly Wine

- Natural sustainable wine means wine produced with minimal human intervention and without the use of chemical additives or pesticides.
- Farmers apply only natural methods of pest control and weed collection, such as manual harvesting, the use of attractive insects, and composting organic waste to maintain soil fertility.





We are an
IWSC WINNER



90 points

Winery Gurjaani LLC
Barrel Saperavi 2019

Akhasheni
Kakheti

Sarah Abbott MW

John Hoskins MW

Alex Hunt MW

Alistair Cooper MW

Dirceu Vianna Junior MW

Estelle

IWSC Wine Judging Committee

Winery Gurjaani holds the IWSC (International Wine & Spirit Competition) Certificate

- is a prestigious international award that assesses the quality of wines, spirits and liqueurs from around the world.


This award is a hallmark of quality and reputation. The IWSC certificate is a recognition of the outstanding quality of wine or alcohol and can be used by the manufacturer for marketing and product promotion purposes.

The award indicates that the product was recognized by experts as the best in its category and meets high IWSC standards.

"Winery Gurjaani"

International Quality Standards

- ISO 22000:2018 - is an international standard developed by the International Organization for Standardization (ISO) and provides requirements and guidance for creating and maintaining a food safety management system in the organization.
- ISO 22000:2018 ensures food safety throughout the production, processing, storage and distribution process.
- ISO 22000:2018 certification confirms that the organization follows established standards and procedures to ensure food safety and manage associated risks.
- The International Auditing Standards is a set of international standards that govern the audit of financial information.



CERTIFICATE

This is to Certify that the
Food Safety Management System of

WINERY GURJAANI LLC

95 David Agmashenebell str, Gurjaani, 1500, Georgia

has been independently assessed and is compliant
with the requirements of

ISO 22000:2018

This Certificate is applicable to the following product or service ranges:
Alcoholic and Non-alcoholic beverages (concentrates) production
Category Code # CIV



Certificate No.: GE92307D

Date of initial registration	02 April 2021
Date of this Certificate	02 April 2021
Surveillance audit on or before	01 April 2022
Recertification Due / Certificate expiry	01 April 2024


This Certificate is property of LMS Certifications and remains valid
subject to satisfactory surveillance audits.

Jaswir
Director

For verification and updated information concerning the present certificate visit to www.lmscert.com
This Certificate is the property of LMS Certification Limited and shall be returned immediately when demanded.



LMS Certification Limited
35 Park Hill, Huddersfield, HD2 1QG, West Yorkshire, United Kingdom.
Phone: +44 2089355094
Visit: www.lmscert.com
E-mail: info@lmscert.com



LMS/IAS/109FS/17/REV02

Introducing Winery Gurjaani

- The main wine-growing region of Georgia is Kakheti, which is located in eastern Georgia and borders the Caucasus Mountains.
- The two main rivers, the Alazani and the Iori, together with the Kakheti mountain system, called the Cold Gombor, create the conditions conducive to viticulture as in Kakheti.
- In this beautiful part of Georgia, Kakheti, in the heart of Kakheti, on the right bank of the Alazani River, 415 meters above sea level, is the town of Gurjaani, also known as the “Wine City”.
- Viticulture and winemaking is the main field of Gurjaani and each family is fanatically immersed in it, which is a worthy continuation of the 8000-year-old tradition of Georgian viticulture and winemaking.



Location

- “Wiener Gurjaani” is located N95 D.Aghmashenebeli in the city of Gurjaani.
- There is a monument to Giorgi Makharashvili, a fighter near the enterprise – “Soldier’s Father”, which reminds us of the dramatic story of a heroic father who fought in World War II and his tragically killed son.
- In addition, 500 meters away from “Wainer Gurjaani” is the balneological resort “Akhtala”, which is also a beautiful tourist area.





The Story of Winery Gurjaani

- The main wine-growing region of Georgia is Kakheti, which is located in eastern Georgia and borders the Caucasus Mountains.
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- In this beautiful part of Georgia, Kakheti, in the heart of Kakheti, on the right bank of the Alazani River, 415 meters above sea level, is the town of Gurjaani, also known as the “Wine City”.
- Viticulture and winemaking is the main field of Gurjaani and each family is fanatically immersed in it, which is a worthy continuation of the 8000-year-old tradition of Georgian viticulture and winemaking.

About Winery Gurjaani

- In the most beautiful place on the slope of the city, on the edge of the forest, there is a winery - "Winery Gurjaani", which looks at the beautiful panorama of the Caucasus Mountains
- The factory is equipped with the latest technologies, especially stainless steel thermostats, pneumatic presses, powerful refrigeration systems and filters. After alcoholic fermentation, the wine is aged in French oak barrels.
- In the area of the enterprise there is a basement, where the bottled wine is aged, to optimize the process, the temperature in the basement ranges from 12-14°C.





About Winery Gurjaani

- In the winery, also in the traditional Kakhetian method, which means, the grapes are crushing in “qvevri”, and alcoholic fermentation takes place in the “qvevri”, after which post-fermentation maceration takes place. After that, the wine is aging into the “qvevri” again.
- The factory produces alcohol, which is used to make traditional Georgian drinks – „chacha“.
- Each production operation is carried out under the supervision and personal involvement of the chief winemaker, who has an education at leading European universities.

Grape growing conditions

- Soil. This location is humus-carbonate, black earth and alluvial soils.
- Climate. Climatic conditions of Gurjaani are conducive to quality winemaking. The total amount of atmospheric precipitation during the year is 600-800 mm. The duration of the vegetation period is 210 days, and the average temperature of this period is 18.50.
- Grapes. In Kakheti region cultivated by grapes: Saperavi, Rkatsiteli, Kisi, Mtsvane kakhuri, Khikvi...
- Vineyard. The best quality wine vineyards are located in the basins of the Alazani and Iori rivers, 400-700 meters above sea level. There are a total of 20 appellations of origin in Georgia, 15 of them are located in Kakheti.
- Solar. Hail is expected in spring and autumn, which often causes significant damage to this or that area. Prolonged droughts may occur in the second half of summer. Winters are moderately cold, cloudy and slightly snowy. Prolonged frosts (18-200) are rarely known for vines. In general, the existence of vine culture in Kakheti can be buried and mostly uncultivated.
- Laboratory. There is also a modern wine laboratory on the territory of the factory, through which our wines are constantly and diligently controlled, both chemically and microbiologically.



Exhibitions

- You will find our products at such prestigious exhibitions as:
 - WinExpo Georgia (Tbilisi, Georgia, June 5-7)
 - ProWein (Dusseldorf, Germany, March 21-23)
 - London Wine Far (London, England, May 17-19)
 - VinExpo Shanghai (Shanghai, China, October 21-23)



Wiener Gurjaani Products

The Reds - The Whites - Spirits - Badagi



Red wine



Kindzmarauli



Saperavi



Saperavi
Fafri's Waley





Mukuzani

- Mukuzani is a red wine. Made from well-ripened 100% Saperavi grapes from Mukuzani appellations..
- The wine is ruby-colored. Mukuzani has a characteristic strong varietal bouquet and aroma, harmonious and velvety taste.
- The aroma is dominated by tones of black plum, cherries gentle tones of smoke and vanilla, that you serve it with pork barbecue.

VARIETAL	<i>100% Saperavi</i>
APPELLATION	<i>Mukuzani</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Saperavi

- Saperavi is a red wine. Made from Saperavi grapes.
- The wine is ruby-colored.
- Saperavi has a characteristic strong varietal bouquet and aroma, harmonious and velvety taste.
- The aroma is dominated by tones of black plum, blackberry and currant, that you serve it with fried poultry.

VARIETAL	<i>100% Saperavi</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Saperavi Fafri's Valley

- “Saperavi Fafri’s Valley” is a red wine.
- Made from well-ripened 100% Saperavi grapes from Akhasheni appellations, Fafri’s valley.
- The wine is ruby-colored.
- Wine has a characteristic strong varietal bouquet and aroma, harmonious and velvety taste.
- The aroma is dominated by tones of ripe black currant, chocolate, spices and smoke tones, that you serve it with beef steak, as well as a delicious taste with venison;

VARIETAL	<i>100% Saperavi</i>
APPELLATION	<i>Akhasheni (Fafri's valley')</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Saperavi Barrel

- “Saperavi Barrel” is a red wine, aged in oak. Made from Saperavi grapes.
- The wine is ruby-colored.
- “Saperavi Barrel” has a characteristic strong varietal bouquet and aroma, harmonious and velvety taste.
- The aroma is dominated by tones of black plum, blackberry, currant, gentle tones of smoke and vanilla. that you serve it with fried poultry and smoked cheese.

VARIETAL	<i>100% Saperavi</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Kindzmarauli

- Kindzmarauli is a red, naturally semi-sweet wine.
- Made from well-ripened Saperavi grapes from Kindzmarauli appellations.
- The wine is ruby-colored.
- Kindzmarauli has a characteristic strong varietal bouquet and aroma, harmonious and velvety taste.
- The aroma is dominated by fresh tones of ripe plum, blackberry and currant.
- We recommend, that you serve it with chilled cherry cake.
- Also goes well with spicy dishes.

VARIETAL	<i>100% Saperavi</i>
APPELLATION	<i>Kindzmarauli</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Semi – Sweet</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



White wine



Kisi



Kisi – Rkatsiteli



Rkatsiteli



Kisi

- White dry wine “Kisi” is vinificated from Kisi grapes from Magraani.
- Color is light and golden. Wine is more soft and fresh.
- The wine’s bouquet is dominated by notes of citrus, tropical and exotic fruit.
- Enjoy with Tuna steak and sea products.

VARIETAL	<i>100% Kisi</i>
APPELLATION	<i>Maghraani</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Rkatsiteli

- Dry amber wine “Rkatsiteli” is blend of Rkatsiteli grapes .
- The wine is fermented traditional Kakhetian technology, which means fermented with the skin,
- Delayed 6 month in the skin (post fermented maceration).
- The wine’s bouquet is dominated by notes abricot jam.
- Enjoy with Poultry meat, cheese and also goes well with dried plums.

VARIETAL	<i>100% Rkatsiteli</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>



Kisi – Rkatsiteli

- Dry amber wine “Kisi-Rkatsiteli” is blend of Rkatsiteli grapes and Kisi grapes .
- The wine is fermented traditional Kakhetian technology, which means fermented with the skin,
- Delayed 6 month in the skin (post fermented maceration).
- The wine’s bouquet is dominated by notes abricot jam.
- Enjoy with Poultry meat, cheese and also goes well with Georgian traditional sweets – „Churchkhela“.

VARIETAL	<i>50% Kisi / 50% Rkatsiteli</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>Dry</i>
ALCOHOL	<i>12-13%</i>
VOLUME	<i>750 mL</i>

Spirits



Chacha



Chacha Barrel



Brandy



Chacha

- Chacha is a traditional Georgian clear and strong distillate made from the pulp, skins, seeds and stems of indigenous Saperavi, Rkatsiteli and kisi grapes using unique technology, including double distillation of a grape must in old fashion copper stills.
- A colorless transparent drink, with harmonious aroma and pleasant taste.
- It is recommended to eat with sausages, as well as well-seasoned melons and watermelons.

VARIETAL	<i>Kisi, Rkatsiteli, Saperavi</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>High alcohol drinks</i>
ALCOHOL	<i>48%</i>
VOLUME	<i>750 mL</i>



Chacha Toyberman Barrel

- It is made of Rkatsiteli, Kisi and Saperavi skin distillation and ageing in oak barrels;
- I recommend you to eat it with sausages, it also goes well with chilled melons and watermelons.

VARIETAL	<i>Kisi, Rkatsiteli, Saperavi</i>
APPELLATION	<i>Kakheti</i>
VINTAGE	<i>2019</i>
PROFILE	<i>High alcohol drinks</i>
ALCOHOL	<i>48%</i>
VOLUME	<i>750 mL</i>



Wine Brandy

- It is made of Rkatsiteli, wine distillation and ageing in oak barrels.
- Recommendation:
I recommend it with dark chocolate and cigars.

VARIETAL	<i>Rkatsiteli</i>
APPELLATION	<i>Kakheti</i>
PROFILE	<i>High alcohol drinks</i>
ALCOHOL	<i>40%</i>

Badagi

- Rkatsiteli Grape Concentrate
- Saperavi Grape Concentrate
- Deionized Grape Concentrate



Badagi Saperavi

- “Badagi”, the same mash, concentrated grape juice, is produced from Saperavi grapes, using the old Georgian traditional method and modern technology.
- Our products are 100% natural.
- Both churchkhela (Traditional Georgian sweetness) and natural juices are made from it.

VARIETAL	<i>Saperavi</i>
APPELLATION	<i>Kakheti</i>
HARVEST YEAR	<i>2019</i>
BRIX	<i>65</i>



Badagi Rkatsiteli



- “Badagi”, the same mash, concentrated grape juice, is produced from Rkatsiteli grapes, using the old Georgian traditional method and modern technology.
- Our products are 100% natural.
- Both churchkhela (Traditional Georgian sweetness) and natural juices are made from it.

VARIETAL	<i>Rkatsiteli</i>
APPELLATION	<i>Kakheti</i>
HARVEST YEAR	<i>2019</i>
BRIX	<i>65</i>



Best food and wine
from local producers
all over the world.

prod.vicini



საქართველოს
საქართველო
KINDZMARALI
2019

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2019

საქართველოს
საქართველო
RKATSELI
2019

საქართველოს
საქართველო
SAPERAVI
2019

საქართველოს
საქართველო
SAPERAVI
2019

საქართველოს
საქართველო
RKATSELI
2019

Contacts



Address:

95, D. Agmashenebeli st, 1500,
Gurjaani, Georgia

Email: info@winerygurjaani.ge

Tel.: +995 353 200 223

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