



TCHOTIASHVILI FAMILY VINEYARDS

NATURAL WINES MADE IN QVEVRI

TCHOTIASHVILI.COM



Company “Satsnakheli” produces 100% natural, high quality wines. The production technology of wine transferred from generation to generation, unique geographical arrangement of our own vineyards and scientific approach gives us the chance to receive the highest class wines.



მამაპაპური
MAMAPAPURI

100% natural grape wines. They are made in Qvevri using traditional centuries-old technology. They have all properties typical for wine made in Qvevri: high nutrition value, therapeutic modality. They also strengthen immunity.

Wines are rich with phenol compounds and vitamins of various groups. They are differentiated with the high content of “PP” vitamin which feeds cardiovascular system.



რჩეული ქვევრი
RCHEULI QVEVRI

Under the mark of “Rcheuli Qvevri” are put together the best samples of the vintage which are made by using centuries-old technology. Each bottle is under strict control and it is allowed for sale only after the signature of the wine-maker. The quantity is limited; each bottle has its own unique number.



LIMITED RESERVE
RCHEULI QVEVRI

Kakhetian traditional Qvevri wines produced in limited quantity. As material is used only the best crop of multiple years that has high aging potential. The wines are differentiated with rich and elegant aroma and taste. They are free from chemical additives.

The wine having special organoleptic qualities first is aged in Qvevri and then filled into bottles.

The hostesses of Tchotiashvili Cellar offer their guests various programme: gathering and pressing grape, distillation of grape vodka (chacha), making churchkhela, baking bread in thone (Georgian bakery) and so on.

The guests have the opportunity to taste the most delicious Georgian dishes and wines in the unforgettable environment and also buy different wines.



VINEYARDS

Geographically Georgia is located at the crossroad of Europe and Asia, between the Black Sea and the Caspian Sea, that greatly influence natural diversity of Georgia and creates wonderful environment for development of original and high quality viticulture and wine-making.

65-70% of Georgian vineyards are gathered in the ancient and unique region for viticulture and wine-making - in Kakheti. The mountain Tsiv-Gombori divides Kakheti region into two parts - inner and outer Kakheti. The Inner Kakheti is located along the gorge of the river ALazani, whereas the outer Kakheti lays along the gorge of the river Iori. The harvests of these two areas greatly differ from each other most probably due to the different climate conditions.

The scientists prefer the inner Kakheti area, where the most well known regions of Georgian quality wineries are located. This is the very micro-zone where our vineyards are located too.

Our vineyards are set from 600 to 700 m. altitude from the sea level, where the soil is rich of humus and carbonates. The annual sum of active temperature totals 3000-3500 degrees.

WINE MAKING IN GEORGIA

The history of Georgian viticulture and wine-making counts thousands of years. This was proved by number of ampelographic, paleobotanic, archaeological, folk and linguistic sources.

In Georgia, the prints of the grape leaves are found in the layers of the last geologic era. The archaeological excavations found the grape seeds dated to 8000 years back, grape cutting device of the bronze era, wine keeping vessels and many other household tools for wine-making.

Together with other disciplines wine-making has been taught in Georgia already since VIII century at Ikalto Academy.

Today, Georgia is recognized as a cradle of winemaking where the wild species of vine are closely entwined with local indigenous species of vine.

Qvevri is the clay unique vessel, having history of 8 thousand years, which is used for making and storage of wine in Georgia.

The uniqueness of Qvevri is conditioned by the confluence of local natural properties. The mineral and chemical composition of clay, arrangement of sources, climate, the centuries-old passable and improved methods of production and ceramic-burning created Georgian winemaking.

In 2013 UNESCO gave the status of non-material cultural heritage monument to the method of making Georgian wine in Qvevri. It is also the acknowledgement of the fact that Georgia is the eldest cradle land of winemaking.

The method of building Qvevri passed from generation to generation and even today it is made with the use of unvaried traditional technology. In Georgia the Qvevri making is developed in Kakheti (village Vardisubani), Guria (village Atsana) and Zemo Imereti.

The clay used for making Qvevri is mined in high-mountain regions' layers for centuries. The clay that is mined here is rich with gold, other basic metals and lime. Lime is natural antiseptic which destroys harmful bacteria that form about 400 different wine diseases.

Mixing of clay and building of Qvevri is the step-by-step process executed with hands, the final result of which depends on tinman's handicraft. For building Qvevri with the capacity of 1000 liters is needed approximately 2 weeks. Wall construction process goes on with 10-15 centimeter layers, which can be built on one another only after drying of previous layer. The

built Qvevri is naturally dried during 3 weeks and obtains primary solidity; afterwards it is moved to special furnace where it is burnt during 7 days and nights keeping temperature conditions. The burnt Qvevri is been hardened. During one month in the result of self-tightening it obtains complete solidity.

Finished Qvevri is placed into the ground in previously picked up and prepared place. In Qvevri that is placed into the ground is set microclimate, in the conditions of which goes on the process of wine fermentation.

The temperature in Qvevri is stable. It constantly preserves the temperature of 13-15°C that is needed for wine fermentation. In it naturally and one after another proceed those chemical processes which in the conditions of wine factory are executed with the use of special equipment and additives. In the course of wine fermentation, it needs to be stirred often, 4-5 times a day. At the end of wine fermentation grape stones, pressed skins and bunches of grapes settle on the bottom of Qvevri. Under the influence of pressure grape stones will be covered with sediments in the result of which grape stones and wine will be separated from each other.

Qvevri wine generally means fermentation, rousing and then aging of concentrated grape juice with pressed skins in certain amount. Making wine in Qvevri on the basis of its own pressed skins is the first indispensable condition of this method. This indispensably happens as in the process of alcoholic fermentation so in the afterward period.

The wine made in Qvevri is absolutely exceptional product. From other wines it is differentiated with the qualities which are characteristic only for it: high energetic value, health-promoting effects and strengthens immunity. Wine is rich with phenol compounds and vitamins of various groups. It is differentiated with the high content of "PP" vitamin which feeds cardiovascular system.







LIMITED RESERVE RCHEULI QVEVRI



SAPERAVI
red dry wine

2013



RKATSITELI
amber dry wine

2010



RKATSITELI
amber dry wine

2013



რჩეული ქვევრი
RCHEULI QVEVRI



**RKATSITELI
RCHEULI QVEVRI**

amber dry wine
2013



**SAPERAVI
RCHEULI QVEVRI**

red dry wine
2013



**KISI
RCHEULI QVEVRI**

amber dry wine
2015



**KIKHVI
RCHEULI QVEVRI**

amber dry wine
2014



Telavi, 2213 Georgia, Saniore 7,
Ph.: +995 593 98 55 02,

E-mail: info@tchotiashvili.com
Web: www.tchotiashvili.com