



The Kvevri Wine Cellar company practices 350-year old traditions of patrimonial pitch winemaking

The restoration of this patrimonial tradition was the result of many years of research into pitch winemaking and the traditions of our ancestors which have been handed down to the present day. Here The Georgian Times interviews Ivane Nareklishvili, owner of the company.

“My wine cellar is in the village of Velitsikhe, which is my ancestral home. After 20 years of winemaking for different companies, I combined the vast experience of Kakhetian traditional winemaking with

given silver medals. Saperavi Pitch of 2016 was also awarded a silver medal.

“Rqatsiteli Pitch is made from the oldest species of vine, rqatsiteli, using the whole whole chacha (the main stalk of a bunch of grapes) according to the strictest ancient methods. After fermentation we store the wine in the pitch for 4-5 months. It has a dark beige, golden colour. The colours of honey, blossom and roasted walnut combine dynamically to give it completeness and elegance.



contemporary winemaking knowledge acquired in Italy to produce high quality wines in my own segment.

“I established Kvevri Wine Cellar LTD in 2015 and began to plant bio vineyards. In 2016 I produced three varieties of wine - Mtsvane Pitch, Rqatsiteli Pitch and Saperavi Pitch. In 2017 Mtsvane Pitch of 2016 was awarded the grand prize at the 9th international wine festival organised by Expo Georgia, and also the Zakaria Jorjadze Prize and a gold medal. Saperavi Pitch of 2016 was also awarded a gold medal at the same festival. The aforesaid wines were exported to Japan in 2017 and the United States of America in 2018.

“In 2017 I offered five varieties of wine: Rqatsiteli Pitch, Mtsvane Pitch, Khikhivi Pitch, Qisi Pitch and Saperavi Pitch. In 2018 Saperavi Pitch of 2017 earned a gold medal at the 10th Expo Georgia international wine festival. Mtsvane Pitch of 2017 and Khikhivi Pitch of 2017 were awarded silver medals.

“In 2018 we participated in the international pitch wine contest organised by the Georgian Wine Association and Mtsvane Pitch of 2017 and Khikhivi Pitch of 2017 were

“Mtsvane Pitch is made from the Kakhetian grapes species Mtsvane, which has a beige or greenish colouring. It combines the aroma and taste of ripe fruits and different dried fruits. It is complete and velvety.

“Qisi Pitch is made from one of the oldest Georgian grape species, Qisi. The grapes are fermented in the pitch with special care. This wine has a dark beige colour. It smells and tastes like soft fruits and dried fruits. It is harmonious, soft and curative.

“Khikhvu Pitch is made from another of the oldest Georgian grape species, Khikhvi. It has a golden-greenish colouring. It smells and tastes like a flowering meadow and ripe fruit. The wine is refined and velvety, with high anti-oxidant curative properties.

“Saperavi Pitch is made from another ancient Georgian grape species, Saperavi. It is characterised by a dark pomegranate or purple colouring. The flavours of blackberries, cherries, forest berries and plums are cheerfully combined to give it a special individuality. Its uniqueness is related to its proximity to ancient traditions.”

