

“KHVANCHKARA”

NUMBER OF REGISTRATION: 1

DATE OF REGISTRATION: 07/14/2005

PRODUCT NAME FOR WHICH THE REGISTRATION OF THE APPELLATION OF ORIGIN IS REQUESTED: WINE

PRODUCT SPECIFICATIONS OF THE PDO WINE

SPECIFICATIONS OF FINISHED PRODUCT AND RAW MATERIALS:

1. NAME OF PRODUCT: "KHVANCHKARA"

2. ADDITIONAL SIGNS

3. TYPE, COLOUR, AND MAIN REQUIREMENTS

"KHVANCHKARA" – red, naturally demi-doux wine.

"KHVANCHKARA" shall be meet the following requirements:

- **Colour – from light to dark ruby;**

- **Taste and Aroma** – flawless, microbiologically healthy, harmonized, fine, velvet, pleasantly demi-doux wine, characterized with aroma and flavor specified by vine variety and local environmental conditions;
- **Volumetric spirit content** – no less than 11 %;
- **Concentration of finished extract mass** – no less than 22 g/l;
- **Sugar content** – 30-45 g/l;
- **Titrated/ Volatile acidity** – no less than 5 g/l;
- **Other characteristics** shall meet requirements provided by the Legislation of Georgia.

4. SPECIFIC ZONE AVAILABLE AREAS:

The micro-zone Khvanchkara is located in Ambrolauri – Administrative Region of Racha, situated on the southern slopes of Lechkhumi Ridge, on the right bank of River Rioni, and the northern slope of Racha Ridge, on the left bank of River Rioni. Said area is located between the coordinates: the northern latitude 42°30' and the eastern longitude 43°00'. The micro-zone Khvanchkara includes the South-East part of Municipality Lechkhumi, as well.

The micro-zone Khvanchkara includes the following villages: Khvanchkara, Tsesi, Kvatskhuti, Sadmeli, Ghviara, Bostana, Didi Chorjo, Patara Chorjo, Meore Tola, Pirveli Tola, Chrebalo, Chkvishi, Zhoshkha, Kvishari, Ghvardia, Bareuli, Ghadishi, Baji, Bugeuli, Saketsia, Jvarisa, Itsa, Krikhi, Akhalsopeli, Gori, Khimshi, Abanoeti, Dzirageuli and Tsageri Region villages: Alpana and Orbeli, as well.

5. VINE VARIETIES:

The Wine "KHVANCHKARA" shall be produced exclusively with the vine varieties Aleksandrouli and Mujuretuli cultivated at the micro-zone Khvanchkara, accordingly, the usage of other varieties did not allowed in spite of exceptions provided by the Legislation of Georgia.

6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:

In the micro-zone Khvanchkara, industrial vineyards for wine "KHVANCHKARA" should be 450-50 meters above sea level;

Density between rows 1-2.5 m;

Density between trees 0.8-1.5 m;

Height of Stem – 60-90 cm;

Shape of Pruning – one-sided or Georgian – two-sided or free trellis.

Vine cultivation, pruning-shaping, pests control and prevention from the diseases, soil treatment, and fertilization as other operations are accomplished in accordance with agro-technical measures selected by viticulturist.

Agro-technical measures shall meet requirements provided by the Legislation of Georgia.

7. GRAPE MATURITY, VINTAGE, TRANSPORTATION:

- **The Wine "KHVANCHKARA" is produced with only ripe grapes. Sugar content in the grapes shall be no less than 24%.**
- **Grapes transportation is permitted only with wooden or plastic boxes, which capacity shall be no more than 40 kg.**
- **Usage of polyethylene packages and/or bags for grape transportation is prohibited.**
- **Grape shall be maximally protected from possible pollution at the transportation.**

8. GRAPE- AND WINE HARVEST:

Grape harvest per 1 ha shall not exceed 7 tons.

Wine harvest shall not exceed:

650 l – per 1 ton of grapes;

4550 l – per 1 ha vineyard.

9. GRAPE PROCESSING, WINEMAKING AND BOTTLING:

Grape intended for the Wine "KHVANCHKARA" producing shall be harvested only in the vineyards situated within Khvanchkara micro-zone.

Grape processing and winemaking shall be accomplished only inside of micro-zone Khvanchkara borders, but bottling is allowed outside of micro-zone, within the whole territory of Georgia, as well.

The Wine "KHVANCHKARA" is produced by grape husks incomplete alcohol fermentation. "KHVANCHKARA" production shall be accomplished only operations, raw and substances permitted in accordance of the Legislation of Georgia.

The Wine "KHVANCHKARA" delivering on consumers market is allowed in glass vessels.

The Wine "KHVANCHKARA" delivering on consumers market is allowed only after 1st January of the year after vintage.

10. LINK BETWEEN WINE EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL LOCATION:

Climate – Wind formation in the micro-zone Khvanchkara is conducted by atmospheric processes formed in subtropical and moderate areas and moved from the West or the East. Local climate is humid, with moderately cold winter and hot, comparably dry summer.

Appeared in latitudinal southern slopes the agro-climate indicators, such as: sun-ray energy, heat amount, summer temperatures moderate tension and location moderate humidity have positive influence on wine quality.

In the micro-zone, in the viticulture area the air annual moderate temperature varies within 12,2-10,8°C, in July-August – 21-22°C, and in January – 0-1°C.

Sunshine annual duration varies within 1900-2000 h-s. Sunshine at vegetation period is more than 1400 h-s. Total radiation is quite high and annually varies within 120-130 kcal/cm².

Within the terms of general clouding the clear days are importantly increased, which with other factors has significant effect on grape quality if be compared to other viticulture regions of West Georgia.

First freezes are started in the Autumn, at beginning of November, and stopped in the Spring, at beginning of April (5.IV–7.IV).

Vine varieties: Aleksandruli and Mujureuli are began blossom bud from the middle of April (15.IV), flowering – at beginning of June, and grape ripening – on second half of August.

Grape reaches technical maturity in the end of September (25.IX), and for getting natural vine material for demi-doux wine production the vintage takes place in second half of October, when active heat sum reaches more than 3500°.

Active heat sum varies within ($>10^{\circ}$) 3750-3350° in the micro-zone Khvanchkara, on 450-650 m above sea level.

Annual sum of atmospheric sediments is 1050-1100 mm. Spread of sediment during the months is moderate – 640-660 mm during vegetation period.

Hail annual number per days varies within 1-2. During the year the hail most often takes place in May and June /0.6-0.8 days/.

Average annual air relative humidity is 75-76 %. Snow cover is created in the middle of December and disappears until second half of March. Snow cover moderate height is 15-20 cm.

Eastern (39%) and western (37%) rumb's winds are prevailing along River Rioni valley. Wind speed is not great due to the locking of the valley. The winds appropriating some micro-areas /Ambrolauri/ are enhanced by mountain-valley winds. As a result of this the wind speed sufficiently increases and annually reaches 2.0-2.5 m/min, in Ambrolauri region and river basins. Wind comparably strengthens in the Spring and the Summer /2.5-3.1 m/min/.

Soil – river on both sides of the Rioni, within 450-750 m above sea level, one of the three diluted soils of humus-carbonate soils, one of the single and alluvial soils of delusive-prolusive soils - has six varieties.

The first varieties of soil – Humus-carbonate soil of quite thickness, and heavy- and light clays characterize the following villages: Khvanchkara, Sadmeli, Pirveli Tola and Tchishi.

The second varieties of soils – Humus-carbonate soils of quite thickness, rocky, medium- and heavy clay characterize the following villages: Kvatskhuti, Saketsia, Bugeuli, Abanoeti and Gori.

The thirteen varieties of soil – Humus-carbonate of moderate thickness and medium- and light clays characterize the village – Chrebalo.

The fourth varieties of soil – Humus soils characterize the following villages: Ttsesi, Bostana, Chorjo, Baji and Ina.

The fifth varieties of soil – Dealluvial-prolluvial soils of quite thickness, somewhere slightly hirschat, light clay characterize the following villages: Bugeuli, Khimshi, Dzirageuli and Gori.

Sixth varieties of soil – Alluvial soils of quite thickness, somewhere slightly hirschat, rocky and clay characterize the village Tsesi.

Human Factor – Viticulture and winemaking are ancient culture for Racha, as other regions of Georgia, and such unique vine varieties as Aleksandrouli and Mujuretuli are ancient, aboriginal, Rachanl varieties, as well. Over the centuries, Rachan farmers improved vine variety and its cultivation and winemaking processes and methods, as well.

"The Caucasian Winery Essay" (1875) is the first written source, accordance to which the best places for winemaking in Racha are the following micro-regions: Tola, Khvanchkara, Bugeuli and Tsesi.

First researchers of vine varieties Aleksandrouli and Mujuretuli were I. Bakhtadze (1886), E. Dandurov (1896), A. Mirotadze (1939) and I. Javakhishvili (1964).

The Head of Winemaking Chair of Tbilisi State University Konstantine Modebadze was the first who began to study the opportunities to establish and improve as the Wine "KHVANCHKARA" as such type of wines on the scientific level.

"KIPIANI WINE", commonly known since 70-s of XIX century, was based on high traditions of Rachan farmers. It was produced in Racha with grapes of vine varieties Aleksandrouli and Mujuretuli.

Nestor Tsereteli and Varlam Papuashvili headed trade company of Luarsab and Dimitri Kipiani in Kutaisi and then in Batumi, wherefrom wine was sent to Russia and abroad. They had made a great contribution to popularization and international recognition of "KIPIANI WINE".

First medal was awarded by "KIPIANI WINE" in the Batumi first Agriculture Exhibition, 1900, and gained first international recognition – Grand Prix at International Exhibition in Belgium, 1907.

Since 1930, "KIPIANI WINE" was renamed as "KHVANCHKARA" and it has the same name to present.

Until 1942, the wine had not production technology accomplishing stabilization for demi-doux wine to maintain its sweetness; this is a reason that why the wine was produced in accordance of farmer's technology, whereat alcoholic fermentation was stopped since Autumn and Winter coldness and was continued since spring warmness. The Wine "KHVANCHKARA" production was unstable; a result of which is – the existence of such type of wine was gone under the risk.

Since 1942, I. Stalin became interested in this matter, he immediately invited party, economic and scientific representatives to the conference to give them assignment to begin promptly elaboration of new technologies and implementation of modern facilities in new wineries, as a result of this, the goal was reached soon, and the Wine "KHVANCHKARA" as well as other famous Georgian wines revival began.

The Wine "KHVANCHKARA" was represented at numerous competitions and exhibitions and received a lot of awards.

In 1996, LTD "RACHAN WINE" was created on the basis of winery Chrebalo, producing the Wine "KHVANCHKARA", gaining 5 gold and 1 silver medals in exhibitions over a short period, and in 2000, at Sochi International Exhibition had gained a gold medal and Grand Prix.

It should be mentioned that in 1944, at the Tehran Conference dinner, when Stalin hosted participants with the Wine "KHVANCHKARA", Roosevelt highly appreciated the wine, which was followed by their conversation about an opportunity to cultivate Georgian vine varieties in the State of California.

"KHVANCHKARA" as a wine of appellation of origin is registered at SAKPATENTI, since 2006.

Especial geographical location of the micro-zone Khvanchkara – the cavernous place surrounded with the rocks, the microclimate created on the slopes inclined to the River Rioni, rocky soils rich with humus-quartz and limestones, high capability of heat absorbing and cooling, the uniqueness of local vine varieties Aleksandrouli and Mujuretuli and original technology specify exclusive characteristics of the Wine KHVANCHKARA.

11. SPECIAL REQUIREMENTS FOR FINISHED PRODUCT LABELING:

Wine name – "KHVANCHKARA" and indication – "PDO Wine (Protected Designation of Origin) " on the label, packaging, in the documents accompanying wine, and advertising materials in foreign languages are following:

With Latin Font – KHVANCHKARA

Protected Designation of Origin or/and PDO

With Cyrillic (Russian) Font – ХВАНЧКАРА

Защищённое наименование места происхождения

12. STOCKTAKING AND NOTIFICATION:

Stocktaking and notification of the Wine "KHVANCHKARA" production and storage technology are carried out according to the rule established by the Legislation of Georgia.

13. KEY CONTROL POINTS:

To control the PDO Wine "KHVANCHKARA" production the winemaker shall confirm for the LEPL "National Wine Agency of Georgia" the compliance of the following parameters:

Key Control Points	Evaluation Methods
Vineyard Location	Cadastral map, Checking on the Site
Area	Vineyard Accounting Journal, Cadastre
Vine Variety	Vineyard Accounting Journal, Checking on the Site
Cultivation Methods	Journal of Registration of Agro-technical Measures, Journal of Spraying with Chemicals, Checking on the Site
Harvest (Vintage) and Transportation	Vintage Journal
Grape Harvest (Vintage) per ha	Vintage Journal
Grape Harvest (Vintage) in Whole	Vintage Journal

Grape Processing Place, Processing and Winemaking	Grape Accept Journal, Grape Processing Journal, Product Turnover Calculation Journal, Laboratory Analysis Journals, Notifications, Checking on the Site
Wine Bottling, Packaging and Storage Place and Conditions	Wine Bottling Journal, Journal for Product Motion in Finished Product Warehouse, Laboratory Analysis Journals
Wine Physical and Chemical Characteristics in Winemaking Process Before Bottling and After	Laboratory Analysis Journals
Wine Organoleptic Characteristics	Degustation Commission Protocols
Traceability	Technological and Laboratory Records

14. PRODUCTION (WINEMAKING) CONTROL BODY:

Governmental control on compliance with product (wine) specification requirements and proper usage of the PDO shall be carried out by the LEPL "National Wine Agency of Georgia" in accordance with the rule established by the Legislation of Georgia.

15. Transitional provisions

Regardless of Paragraph 9 of the Specification, grape processing and wine production is permitted out of the borders of the micro-zone Khvanchkara too, in the territory of Georgia, until December, 2025.

