

"SAPERAVI KHASHMI"

NUMBER OF REGISTRATION: 975

DATE OF REGISTRATION: 06/04/2018

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

NAME OF APPLICANT AND ADDRESS: LEPL National Wine Agency of Georgia, Marshal Gelovani Str. 32, Tbilisi 0159, Georgia

1. Name: "SAPERAVI KHASHMI"

2. Additional Signs

3. Type, Color and Main Requirements

Red dry wine "Saperavi Khashmi" shall satisfy the following requirements:

- Color – dark red, with age – appropriate nuance;
- Aroma and taste – perfect, microbiologically healthy, has body, velvet and harmonic, has sharp grade aroma;
- Actual volumetric spirit content – no less than 12 %;
- Concentration of finished extract mass – no less than 24 g/l;
- Sugar content – 4 g/l;
- **Titrateable acidity should be – no less than 4.5 g/l;**
- Other characteristics shall meet requirements provided by the legislation of Georgia.

4. Geographical Area and Zones of Production:

The micro-zone Khashmi situates in viticulture subzone of Gare Kakheti, administrative district of Sagarejo, on the Southwestern slopes of the mountain range of Tsiv-Gombori, on the left bank of the river Iori, on the territory between the coordinates of the North latitude 41°43' and the East longitude 45° 10'.

The micro-zone Khashmi comprises the village Khashmi, and its area is 887 ha.

5. Vine Varieties:

"SAPERAVI KHASHMI" shall be produced only with the grapes of vine variety Saperavi cultivated on the micro-zone Khashmi.

6. Vineyard Cultivation, Shape of Pruning and Care:

- The vineyards of micro-zone Khashmi for wine SAPERAVI KHASHMI production shall be cultivated on 730-800 m above sea level;
- Density between the rows in the vineyards – 1-2.5 m;
- Density between the vines in the row – 0.7-1.5 m;
- Height of stem – 70-90 cm;
- Shape of pruning – one-sided or Georgian two-sided, one-sided or two-sided cordon, and free.

Vine cultivation, shape and pruning, pests and diseases control, and soil treatment, fertilization, and other operations, as well, shall be provided accordingly agro-technical activities selected by wine-maker.

Selected and provided the agro-technical activities shall to meet the requirements determined by Legislation of Georgia.

7. Grape Ripeness, Vintage, Transportation:

- "SAPERAVI KHASHMI" is produced only with ripe grapes. Sugar content shall be no less than 20%, at the vintage.
- Grapes transportation is permitted only with wood and plastic boxes.
- Usage of polyethylene packages and/or bags is not allowed.
- The grapes shall be protected from dirtying at the transportation.

8. Vintage- and Wine Harvests:

Vintage harvest on 1 ha vineyard shall be no more than 10 tonne;

Wine harvest shall be no more than:

- 650 liter – from 1 tonne grapes;
- 6500 liter – from 1 ha vineyard.

9. Grape Processing, Winemaking and Bottling:

Grapes for producing wine "SAPERAVI KHASHMI" shall be only from the vineyards cultivated in micro-zone Khashmi.

Grapes processing and winemaking shall be provided exclusively inside of borders micro-zone Khashmi, but bottling is permitted outside of said micro-zone, in whole territory of Georgia.

"SAPERAVI KHASHMI" is produced by full alcoholic fermentation of squash, and only established by Legislation of Georgia the operations, materials and substances usage are permitted at winemaking.

"SAPERAVI KHASHMI" shall be marketed only in the consumer container packed.

Bottling and realization of "SAPERAVI KHASHMI" are permitted from the 1th of August of the following year of vintage.

10. Link between Exclusive Quality, Reputation and Geographical Area:

Climate – moderately humid with hot summer and moderately cold winter. Atmospheric processes created in subtropical and moderate longitudes and moved from the West and the East form the weather of micro-zone. Sunshine annual duration varies between 2100-2200 hours, and at vegetation period it is equal of 1650 hours. Annual amount of total radiation is 120-130 kkal/cm², and annual radiation balance is 50-52 kkal/cm².

Air moderate annual temperature is 11.4°C, the moderate temperature of the coldness month – January is 0.9°C. The moderate temperature of the warmest months (July, August), varies between 22-23°C.

Air temperature sustainable change to more than 10°C on the most part of territory takes place at first decade of April, and to less than 10°C – at the end of October. Vegetative period duration consists of 190-200 days, active temperatures sum is between 3600-3400°C. Annual sum of atmospheric sediments on the territory is 768.6 mm. Maximum of annual sediments takes place in May (90-130 mm), and minimum – in December (25-35 mm).

Saperavi vine starts budding on the end of second decade of April in Khashmi, and blossoms in first decade of June, grape technical ripeness takes place at second half of August, and whole ripeness – at second decade of September.

Annual value of air relative humidity varies between 66-68%, on average. Air humidity is less (62-64%) at the summer (July, August) and reaches maximum at the late autumn (75%) and beginning of winter.

According to multi-year data the number of hail days is 2.4 during the year, and the most hail month is May.

Mostly North-Western, Western (11.8%), Eastern and South-Eastern (6-15%) winds take place in the micro-zone. Wind moderate annual speed is 1.5 m/sec. Warm air masses, to which Gombori ridge stands in front, are brought in Iori Valley by Southern winds from Azerbaijan at the autumn, that increases heat regime of the place, that's helpful to produce quality product from Saperavi.

Soil – types of brown carbonate soils are distinguished.

Description: there are 3 kinds of brown carbonate soils:

First – brown carbonate, thick, not stony, moderate and heavy clay with mechanical content exist in the Northern and Western parts of territory along the river Iori, on slightly inclined slopes and small flat areas;

Second – brown carbonate, very thick, heavy and light clay with mechanical content, on stony-alluvial layers exists in the Southern and South-Western parts, on very slightly inclined slopes;

Third – brown carbonate, moderately thick, moderate and heavy clay with mechanical content exists in the South-Eastern part.

Relief – mostly moderately inclined slopes of South-Western exposition. Inclination is sufficiently increased to the East and gradually decreased to the river Iori, creating small flat areas along it.

Human Factor – viticulture on Khashmi territory has link with the name of King Tamar of Georgia, and it was cultivated by monks of David Gareji, in accordance to her order. Local population quickly learned rules of viticulture and winemaking, and produced high quality wine with the grapes of Saperavi vine.

Kokrashvili family, having experienced viticulturists and winemakers, together with Kvarelashvili, Gokadze, Karumidze and other families, made great contribution in viticulture of village Khashmi. In accordance to G. Sumbadze (1962) ethnographical researches the oldest cellar of Khashmi belongs to Kokrashvili family. Brothers – Zaur and Elishuk Kokrashvili were continuing their ancestors' traditions and SAPERAVI KHASHMI as, so called "DEVIS SISKHLA", produced in their family cellar, in 2004, was represented on "First Festival of Georgian Vine", in 2005, and was declared as the winner. SAPERAVI KHASHMI – "DEVIS SISKHLA" got silver medal in Yalta International Contest "Gold Gryphon", as well.

Newspaper "Iveria" (1887, No.153) mentioned that "Wine from Khashmi has no less quality than Kakhetian wine and has good price". "... population of Khashmi knows very well winemaking and they wouldn't take harvest until grape whole ripeness, when in other villages of Iori the wine starts fermentation, they were only washing "Qvevri" – wine jar, what is a reason that Khashmi wine is equal of Kakhetian wine with its quality" (V. Karumidze, 2002).

"Khashmi vineyards were called – Koriani, Kordziani, Shiliani, Tokebi, Karabulakhi, etc. Those names are still preserved. The names are coming from names of vineyard places" (V. Karumidze, 2002).

In the end of the XIX century, Prince Tadeoz Cholokashvili, who had 250 ha vineyard in Khashmi village, particularly in Karabulakhi, built cellar in his yard designed by Italian specialists.

"Local red wine was famous in whole Khakheti. Traders from Tbilisi were buying great amount of Khashmi red wine each year. Karabulakhi vineyards were located in irrigation area. Cholokashvili cellar was one of the best and the biggest in whole Khakheti. Spring water was passed between wine jars (qvevri) constantly keeping preferable temperature" (V. Karumidze, 2002).

Wine quality was very significant and wine from Khashmi was successfully selling in Russian Empire and Europe.

In 1928, Tadeoz Cholokashvili was arrested, his property was confiscated, and his cellar was passed to "Samtresti", in 1940, which first director was George Karumidze.

In 1986, on the base of existed cellar the modern wine factory was built, which was treating 1500 tonnes grapes, and in 1992 it was passed to Georgian Patriarchate.

In 1998, Georgian Patriarchate wholly modernized the factory with German machinery.

Winemakers: Vakhtang Modebadze, Elizbar Gulisashvili, Aliosha Chigilashvili, Jimsher Koshoridze, Tamaz Kvividze, etc. had great deal in refining production technology and increasing quality of wine "SAPERAVI KHASHMI".

Darejan Kvividze made dissertation on physical-chemical research and production technology improvement of "SAPERAVI KHASHMI".

At present, small cellars "Jakelebi" and "Artizani" are successfully developing. Ketevan Duduashvili and Davit Berulava are representatives of Khashmi family cellars, they systematically develop quality of "SAPERAVI KHASHMI", each year participate in "New Wine Festivals" organized by Wine Club and Wine National Agency, various exhibitions and contests, and have success in the business.

"SAPERAVI KHASHMI" is well-known wine and has high reputation in Tbilisi and whole Georgia, as well.

Micro-zone Khashmi geographical location, climate characterizing the region: from dry subtropical to moderately humid subtropical; brown carbonated soils, Saperavi vine remarkable characteristics revealed in the micro-zone specifies wine "SAPERAVI KHASHMI" exclusive quality.

11. Transitional Provisions:

The requirement provided in accordance to the Article 7 of winemaking specification shall not be extent on grapes transportation untill 31.12.2022. Regardless of this record, grapes shall be protected as much as possible from dirtying at the transportation within transitional period (untill 31.12.2022).

Regardless of requirements of Paragraph 9 of winemaking specification, grapes processing and winemaking is permitted out of micro-zone, in whole territory of Geogria untill 31.12.2022.

12. Labeling Especial Rules:

Name "SAPERAVI KHASHMI" and sign – PDO (Protected Designation of Origin) on the label, package, in the documents accompanying wine, and advertising materials, as well, used in foreign languages, looks like that:

With Latin font – **SAPERAVI KHASHMI**

Protected Designation of Origin and/or PDO

Cyrillic font – САПЕРАВИ ХАШМИ

Защищённое наименование места происхождения

13. Accounting and Notification:

"SAPERAVI KHASHMI" production and storage technological processes accounting and notification are provided in accordance to the rules established by the Legislation of Georgia.

14. Main Controllable Points:

At the PDO wine "SAPERAVI KHASHMI" production process control the producer shall satisfy requirements established by LEPL Wine National Agency, and shall have compliance with following parameters:

Main Controllable Points	Evaluation Methods
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape heritage on ha	Vintage journal
Grape heritage in whole	Vintage journal
Grape processing place, processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place

Wine bottling, pack and storage conditions	Bottling journal, journal for ready product motion in the storage, laboratory analysis journals
Wine physical-chemical characteristics at winemaking, before and after bottling	Laboratory analysis journals
Wine organoleptic characteristics	Degustation commission protocols
Traceability	Technological and Laboratory Records

15. Control Body of Winemaking:

Control for winemaking specification protection and legal usage of PDO is provided by LEPL Wine National Agency, corresponding to the rules established by the Legislation of Georgia.

