

**ATENI (ATENURI)**

**NUMBER OF REGISTRATION:** 792

**DATE OF REGISTRATION:** 10/12/2007

**APPELLATION OF ORIGIN:** ATENI (ATENURI)

**GOOD FOR WHICH REGISTRATION IS REQUIRED:** Wine

**NAME AND ADDRESS OF APPLICANT:** LEPL - National Wine Agency; Marshal Gelovani Av.  
32, 0159, Georgia, Tbilisi

**1. NAME:** "ATENI"

**2. ADDITIONAL SIGNS:** "ATENURI"

**3. TYPE, COLOR AND MAIN REQUIREMENTS:**

Wine "Atenuri" can be white dry, white dry sparkling and slightly sparkling.

**White dry wine "Atenuri"** shall satisfy the following requirements:

- Color – from light straw to straw;
- Aroma and taste – harmonized, pleasant and cheerful, perfect, having aroma characterizing location with meadow flowers tones, and fruit tones are developed with aging; Volumetric spirit content – no less than 11.0 %;
- Concentration of finished extract mass – no less than 16 g/l;
- Sugar content – 4 g/l;
- **Titrateable acidity in young wine should be – no less than 5 g/l, and in aged wine - no less than 4.3 g/l;**

- Other characteristics shall meet requirements provided by the legislation of Georgia.

**Sparkling or slightly sparkling wine "Atenuri"** shall satisfy the following requirements:

- Color – light straw;
- Aroma and taste – developed aroma, delicate as characterized sparkling wines, full, harmonized;
- Actual volumetric spirit content – no less than 10.5 %;
- Concentration of finished extract mass – no less than 16 g/l;
- Sugar content shall meet requirements provided by the legislation of Georgia;
- **Titrateable acidity should be – 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 Ateni is located in the central part of the viticulture zone Inner Kartli, in the South side from the city Gori, on right bank of the River Mtkvari (Kura). The micro-zone is located on Trialeti Range Northern slopes foothills, in Tana Gorge.

The micro-zone Ateni includes: Jebiri, Gardateni, Patara Ateni, Degeula, Chechelaantubani, Didi Ateni and Pukhaantubani.

#### **5. VINE VARIETIES**

Wine "Atenuri" shall be prepared from the grape varieties of Chinuri and/or Goruli Mtsvane and/or Aligote, vintage takes place in the micro-zone Ateni, other varieties are prohibited.

#### **6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:**

- The micro-zone Ateni vineyards for wine "Atenuri" is situated on 580-750 m above sea level;
- Distance between the rows in the vineyards – 1-2,5 m;
- Distance between the vines in the row – 0.8 -1.5 m;
- Height of Stem – 60-90 cm;
- Shape of Pruning – one-sided or Georgian two-sided or free.

Vine cultivation, shape and purging, pests and diseases control, and soil treatment, fertilization, and other operations, shall be provided according to agro-technical activities selected by wine-makers.

## **7. GRAPE MATURITY, VINTAGE, TRANSPORTATION:**

- Sugar content shall be no less than 18%, at the vintage.
- Grapes transportation is permitted only with wooden or plastic boxes, or tarps with capacity no more than 80 kg.
- Usage of polyethylene packages and/or bags is not allowed.

The grapes shall be protected from dirtying at the transportation.

## **8. VINTAGE AND WINE PRODUCTION**

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

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;

- 5200 liters – from 1 ha vineyard.

## **9. GRAPE PROCESSING, WINEMAKING AND BOTTLING**

Grapes for producing wine "Atenuri" shall be only from the vineyards cultivated in micro-zone Ateni.

Grapes processing, winemaking and bottling shall be provided exclusively inside of micro-zone Ateni.

"Atenuri White" sac (dry) is made by complete alcoholic fermentation of gravity (not pressed) grape juice.

"Atenuri" sparkling and slightly sparkling are made with bottle- and reservoir methods.

In the production of wine "Atenuri" it is permissible to use only the operations, materials and substances provided by the legislation of Georgia.

"Atenuri" sparkling and slightly sparkling realization is permitted: after 9 months from second fermentation, if it is made with bottle method; and after 6 months from second fermentation, if it is made with reservoir method.

ATENURI shall be represented on consumer market only packed in the consumer vessels.

## **10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA:**

**CLIMATE** – The micro-zone belongs to moderately humid subtropical climate region, with a climate transferred from mild steppe to mild humid, characterizing with hot summer and cold winter.

Sunshine annual duration is 2200-2300 hours, and more than 1500-1700 hours at the vegetation period. The average annual air temperature is 10.7°C.

The temperature of the warmest month – August is averagely 22°C, and of the coldest – January is -1,5°C.

Sustainable transition of air daily average temperature is above 10°C in mid-April (16.IV), and below – from end of October (25.IX), during 192 days. Sum of active temperatures is close to 3450°C.

The annual sum of atmospheric precipitations is decreased with height of location to the South direction from Gori, in Tana Gorge and in Ateni, on 680 m above sea level it is 560 mm. Precipitations monthly average amount is the biggest (73 mm) in May, the smallest in August (32 mm). In the warm period of year the amount is no more than 344 mm, hydrothermal coefficient from mid-July to first days of October (during 112 days) is less than 1. July and August are especially drought and the vineyards need to be irrigated, in other periods of year the precipitations are more than can be evaporated from the vines and soil.

Hailing days amount averagely is 2 per year; it is more frequent in the May (0,8 days).

Prevailing in Gori region, Mtkvari Gorge the North-Western (44%) and perpendicular South-Eastern (41%) winds are not strong in Tana Gorge. Trialeti Range branches: Satskhenisi and Tsereti Ranges protect Tana Gorge from said air masses. The winds mostly have direction towards the Gorge and are decreased in its depth.

**SOIL** – There are presented two kinds of soils – brown and alluvial. Deluvial and proluvial soils are presented as small spots.

Soil profile thickness varies between 0,7-1,5 m, and active humus layer varies between 30-60 cm.

Soil mechanical content is heavy loam and slightly clay, wherein physical clay content is 40-70%, clay amount is increased by means of sediment (<0,081 mm) fraction, because the soils belong to sediment-slime group. They are slightly carbonated – 0,2-14,0%.

Soil area reaction (pH) is slightly or moderately alkaline – 7,2-8,2.

Humus content in active layer is in small or average amount and mostly varies between 3,25-0,5%. Soil is poor with hydrolyzed nitrogen – no more than 0,6 mg in 100 g soil, in exclusive cases it is in average amount – 7-10 mg in 100 g soil.

Content of soluble (absorbable) phosphorus is in small or average amount 6,0-1,2 mg in 100 g soil, and in some cases it is represented as a trace.

Changeable potassium is in moderate or small amount – 46,0-9,2 mg in 100 g soil, in trenching layer.

Sum of absorbed bases (Ca+Mg) is characterized with high index – 20,0-54,3 milliequivalent in 100 g soil. Much more percent from sum comes in absorbed Ca, and Mg is in much small amount.

**HUMAN FACTOR** –Viticulture and winemaking in the Ateni Gorge originated from ancient times, this area was famous for its wines during its history. "... Ateni wine is better than all other Kartlian wines and is the best among Georgian wines" (Vakhushti). Well-known French orientalist and Kartvelologist Marie Brosset also pointed out the high quality of this wine: "I don't know any nectar similar to wine Ojaleshi except Atenuri".

Famous Georgian researcher and ethnographer Levan Pruidze (Friend of the Monument, 1976, № 42), scientists Tamaz Kobaidze and Maia Mirvelashvili ("Old Georgian Technologies for Wine-making", Moambe, XV Volume, p. 43), outstanding Russian winemaker A. Egorov ("Winemaking Issues" Пищепромиздат, 1955) describe the traditional method for ATENURI winemaking in the following way: Grapes immediately after picking were pressed in stone presses arranged in the vineyards (situated at 3-4 kilometers distance or farther from the

village), sweet juice was rested during a few hours until it was cleaned up, then were poured into unsmoked vessels and moved in ox-carts to the cellar named "Satsivis Marani" (cooling cellar) (situated in the present-day Didi Ateni, referred to as the small city by Vakhushti, where "there is a large and tall fortress on the top of a rock, and to the South of the fortress rock there is the Satsivi as a glacier where excellent wine is made").

There, per "koka" (ceramic bottle) one handful of "Chacha" was added into a "qvevri (wine jar). Sweet juice was slowly passing fermentation in the "qvevri", under the influence of the natural coolness of the earth. The "qvevri" was covered with a stone lid, plastered with clay and covered on the top with powdered rock.

After slowing of fermentation the "qvevri" was wholly filled with the same wine, the lid was again hermetically plastered with clay covered with earth.

Slow fermentation in "qvevri" allowed keeping carbon dioxide in wine and naturally sparkling wine resulted, known as ATENURI.

The Special attitude of the Georgian people to this wine is expressed in folk song "Wine Atenuri" as well as in humorous lines by David Guramishvili:

"The first one joked: I will bathe in Tiflis baths,

The second - I will eat plenty of fillets of smoked sturgeon and Lake Sevan trouts,

The third - I will get drunk with Atenuri wine.

The fourth – So they will have to tie us up with a spun rope!"

Thus, wine Atenuri – a pleasant beverage found its place in literature too and received its well-deserved glory from ancient times. "Samepo Zvari" (Royal Vineyard) was known in Ateni from the 11<sup>th</sup> century, where nectar suitable for kings was produced (L. Pruidze, Friend of the Monument, 1976, №42).

The long-standing tradition of making naturally sparkling wines laid the foundation for building a modern winery in the village Ateni in the 1950s, producing 900 tons wine per year. The work of the winery stopped at the beginning of the 1990s, because of the known circumstances.

The crisis in the field of winemaking in the Atreni Gorge continued during 10-15 years.

Since the 2010, new stage of flourishing of viticulture and winemaking is began in the micro-zone Ateni.

Thus, geographical location of the micro-zone Ateni, regional climate, diversity of soils, special features of grape varieties Chinuri and Goruli Mtsvane local centuries-old tradition of viticulture and winemaking and devotion of the winemakers define the unique organoleptic features of wine "Atenuri", characteristic only of this wine.

## **11. SPECIAL LABELING RULES**

With Latin font – ATENURI

Protected Designation of Origin and/or PDO

Cyrillic font – АТЕНУРИ

Защищённое наименование места происхождения

## **12. ACCOUNTING AND NOTIFICATION**

Accounting and notification of production and storage technological processes of "Atenuri" is carried out, in accordance with the rules established by the legislation of Georgia.

## **13. MAIN CONTROLLABLE POINTS**



During control of the PDO wine "Atenuri" production process the producer shall satisfy the requirements established by LEPL National Wine Agency, and shall comply with the following parameters:

<b>Main Controllable Points</b>	<b>Evaluation Methods</b>
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 harvest per ha	Vintage journal
Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place
Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory records

#### **14. CONTROL BODY OF PRODUCTION**

State control for observance of production specification and lawful usage of the appellation of origin PDO shall be carried out by LEPL National Wine Agency, according to the rules established by the legislation of Georgia.

