

GEORGIAN HIGHLAND TRADITIONAL BEER

NUMBER OF REGISTRATION: 32

DATE OF REGISTRATION: 13/02/2025

NAME OF PRODUCT FOR WHICH REGISTRATION OF: beer

NAME AND ADDRESS OF APPLICANT: Ministry of Environmental Protection and
Agriculture of Georgia;

6, Marshal Gelovani Ave., 0159, Tbilisi, Georgia

1. Name of Product – Georgian Highland Traditional Beer

2. Product Description

"Georgian Highland Traditional Beer" is aromatic alcoholic beverage with low spirit content the production traditions whereof come over ancient times in Georgia. "Georgian Highland Traditional Beer" production zone includes the Eastern Georgia mountainous regions, namely, Tusheti, Pshav-Khevsureti and Tskhinvali. In accordance with beer production places the following names: "Tushetian Beer", "Pshav-Khevsurian Beer", "Ossetian Beer" are used. The beers are produced with barley, hops, water and yeast by applying similar traditional brewing methods. However, there are some differences (corellation of ingredients, additional processing of malt, etc.) determining beer features.

TABLE OF PHYSO-CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF TUSHETIAN,
PSHAV-KHEVSURIAN AND OSSETIAN BEERS:

№	Features	BEER NAMES		
		Tushetian	Pshav-Khevsurian	Ossetian
1.	Color	From beige to brown	From beige to brown	From brown to black
2.	Spirit content in %	4.7 – 5.5	4.7 – 5.5	1 – 9
3.	Extractiveness (hop sweetness) in %	11.5 – 12.5	11.5 – 12.5	12
4.	Taste	Slightly bitter-sweet	Moderate or slightly bitter-sweet low intensity	Moderately bitter with stub taste
5.	Aroma	With less hops and more malt tones	With less hops and more malt tones	From moderate to strong intensity, with aroma of hops
6.	Flavor			Roasted malt

Ingredients

Main raw materials for beer production are: malt – mainly obtained from barley and hops, as well, yeast and water.

Varieties of Barley and Characteristics thereof:

Barley – Hordeum species – Hordeum vulgave L. Differences: Nutans 032-

28 – Hovdeum vulgave "Nutans" – 032-28 – obtained by means of individual multiple

selection method by the Mtskheta Selection Station of Agriculture Institute. Territory is zoned since 1940. As a type of development, it is spring variety.

Barley flower ears are disposed – in two rows, have yellowish-straw color and medium density; the bract – yellowish-straw, medium length, delicate, finely toothed; the grain – yellowish-straw, elliptic; characterized with tall and strong stem. Flower bed is smooth and gradually turns into the bract and it is biologically facultative variety. Average harvest per ha is 24 centners. Plant cultivation location is zoned in irrigated and non-irrigated areas of Georgia; The weight of 1000 grains is 39-44 g.

Javakheti Akhaltesli – is a diversity of local variety – Nutans, double row white ear culture of mountainous zone; the ear has yellowish-white color: grain – yellowish-straw, elliptic. The weight of 1000 grains is 47.57 g, protein content is 11.5%, extractability is 72%.

Akhaltesli or Simple Barley (*Hovdeum vulgave "Akhaltesli"*) – is local, double-rowed aboriginal variety, planted in Tusheti and Pshavi; color – yellowish-straw; the grain – elliptic; the weight of 1000 grains is up to 45 g; protein content – up to 11.5%; extractability – 72% (N. Ketskhoveli, 1957).

Kolkhikum – is local variety, the spring form is distinguished from Rachian barley, the ear is double-rowed, light yellow – in color, loose, elliptic, has medium size. It is recommended for non-irrigated areas of Georgia. The weight of 1000 grains is 40-43 g.

Pallidum 596 – *Hordeum vulgare* var. *pallidum* Ser. – is local variety, the ear has 6 rows, has a bract, color – yellowish-straw, quite dense, it belongs to the variety – Pallidum. It is recommended for irrigation and elevation areas of Georgia. The weight of 1000 grains is 55 g. Protein content – 16.12%, and extractability – 68%.[\[1\]](#); [\[2\]](#)

Dzveltesli or White Barley – *Hordeum vulgare* – "Dzveltesli" is ancient local variety mainly planted in Tusheti. According to the type of development, it is autumn variety. The plant has medium height. The ear is multi-rowed, yellowish-straw, quadrangular, the bracts are arranged in parallel, rough, toothed, the grain is yellowish-straw, from elliptic to oval, the ear is mostly inclined, flower bed is narrow and lanceolate, often similar to bract-like appendage, abundantly covered with long fuzz or rarely the base of bract is fuzzy. It is planted in Svaneti, Racha, Liakhvi Valley and Tusheti. The weight of 1000 grains is 48 g, protein content – 11.8%, extractability – 76%.[\[3\]](#)

Dzveltesli Shavpkha – *Htetrastichum* L. var. *nigrum* Ser. – It is local variety, common in Enguri, Rioni and Liakhvi valleys, and Tusheti region, as well. The weight of 1000 grains is 47.6 g, protein content is – 12.9%, extractability – 70.9%.[\[4\]](#)

The main ingredient of beer is hops.

Hops – *Humulus lupulus* L. belongs to Cannabaceae family. This genus is divided into three varieties: ordinary hops (*Humulus lupulus* L), heart-like hops (*H. cordifolius* Mig) and Japanese hops (*H. japonikus* Sieg. Et Zuss). Mostly ordinary hops are used in beer production. It is perennial, dioecious, herbaceous plant. It has up to 10 m, creeping, four-sided, fine thorny stem clinging to the support having hooked thorns. Only one variety of this genus is widespread in Georgia – ordinary hops. It is common in Racha-Lechkhumi, Abkhazia, Adjara, Guria, Kartli, Kakheti, Samachablo, and Trialeti. It is cultivated all over Georgia for industrial purposes.

The hops are the main ingredient of beer. Female flowers – hops cones are used for brewing beer, wherefrom so-called Lupulin – aromatic substance is received, giving beer its characteristic bitterness; the hops enhance beer quality by giving thereto pleasant bitter taste, and helps to keep it. Hops fruits are prepared at initial stage of ripening, when they get greenish-yellow color. This color is main indicator of raw material quality. Fruits are collected with stalks. Collected raw material is dried in the shade under good ventilation conditions. Hops "cones" are harvested in early ripening phase (end of July - August), when they have yellowish-green color; they are cut together with the stalks so that avoid breaking.

Yeast – is used for "Georgian Highland Traditional Beer" to provide alcoholic fermentation. Yeast is obtained from already distilled beer. During brewing the bear head – on top, and sediment – on vessel bottom are created. Bear head is carefully dried in advance and stored in dry and cool place.

Water – is the most important ingredient in beer production. It affects on fermentation process, and ultimately – the taste and stability of beer. Salt content in the water is necessary at beer brewing. However, it is not desirable to use them in excessive quantities. Mostly the local spring water is used for traditional beer preparation.

3. Production Area

"Georgian Highland Traditional Beer" area consists of the Eastern Georgia regions, namely, Tusheti, Pshav-Khevsureti and Tskhinvali.

4. Steps of Production

Both: similar and different methods are used to produce "Georgian Highland Traditional Beer".

Seasoning Hops Preparation

The hops are pre-processed to be brewed into beer syrup. Hop cones harvested in the forest are pressed, wrapped and kept for 2-3 days, warmed up, and then – spread and dry. The hops are brewed in beer syrup. After that, received juice is filtered (strained) from the remains of hops once more. After adding hops into the juice and filtering therefrom the beer fermentation begins, by such a way so-called "Sve-pori" is prepared.

Preparation of Barley Malt

To prepare barley malt for brewing the pre-separated and cleaned barley is added into large iron or wooden vessel. It is poured with twice more water and left for two days and nights. During this time the grains rot well. Then it is strained with wooden grid so that the water is completely strained out, but the grains should not dry out. Wet grains are spread in thick layer (a layer with the thickness of less than one span) on the rug, then it is covered from the top with the "Nabadi" – such kind of woolen capes, and it will remain for 3 days. During this time the grains are germinated, then, spread into thin layer, dried and ground in a mill. Malt obtained in this form is already used for brewing.

Brewing

Brewing is excuted by people (brewers) having good practical experience. The beer is brewed in specially designed copper boilers thoroughly cleaned to prevent the growth of harmful microbes in warmed sweet malt. The malt is poured into the boiler and water is added thereto.

Correlation of water/malt for "**Tushetian Beer**" is 5/1; for "**Ossetian Beer**" – 4/1, and for "**Pshav-Khevsurian Beer**" – 3/1. The boiler is completely filled and it is carefully stirred. Then the boiler is put on the fire and the solution is intensively stirred so that avod the malt/water mixture burning onto boiler bottom. During heating process the level of brew is rised, and the liquid is periodically poured out and collected in additional vessel to avoid its spilling out the boiler. When it starts to boil the stirring of solution is stopped.

During brewing, when the level of brew gradually is decreased in the boiler it is filled with previously depleted liquid. And when the brew reaches its original level, the fire is slowed

down and the process is stopped. During brew cooling the mass of malt is set on the bottom, and the juice is cleared. Clean part of brew is carefully poured into specially cleaned auxiliary vessel. Pure juice is received as a result of its remaining in the boiler, and the turbid brew and sediment mixture is filtered in special bags and poured back into same vessel. After washing and cleaning boiler well collected in auxiliary vessel the fresh juice is poured therein, wherein approximately a few percent of mass is initially poured into the boiler, and the dried hops are prepared to be added therein for brewing.

After that the second heating and boiling of juice/hops mixture begins. Simultaneously with the brewing of juice/hops mixture the accumulation therein auxiliary vessel is executed, which shall be drain from the brew packed in pre-pressed and tightly sealed special bags. Together with hops the darkened and bitter juice is obtained during brewing process, the level of bitterness whereof can be determined and possibly adjusted by having good experience in brewing beer the brewer, according to his taste.

The brewer determines the moment of brewing process completion, after whereof the boiling is stopped by slowing down the fire. Filtering juice and removing hops residues therefrom is done by means of method typical and common for this place. Filtered mass is distributed in several small vessels to be cooled.

To prepare the mother yeast required for alcoholic fermentation the small portion of filtered and cooled juice is poured into small vessel, wherein is added the dry yeast made in previous year, and it is soaked and carefully kneaded. The barrel is wrapped warmly and placed in warm place. Next morning the juice fermentation process is started, beer head is created, and it is ready to be used as mother yeast. Therefore, it is mixed with pre-washed, cooled juice transferred into large vessel. The dish is coated from the top with clean fabric and tied. After three days of alcoholic fermentation the beer is ready, however, it will acquire its full flavor and aroma after 7-10 days from brewing.

Pshav-Khevsurian Beer

To make beer the selected-cleaned grains are thrown into goat-fuz-knitted bags and taken to the river to be decayed. The mass completely covered with water is kept therein for 2-3 days.

On third day the decayed barley bags are dragged to the shore and disposed on large smooth stone plates to drain the barley from water. Then the bags are taken to one of selected houses having wide, clean and convenient place – "Tcherkho" for barley germination.

The bags are overturn in "Tcherkho", the barley is thrown out and spread with the height of less than one span, and clothed with dry straw from the top so that the barley germinates.

In 3-4 days the barley grain is fuzzed in one centimeter and germinated. In general, the preparation for brewing starts 7-8 days before the day of receiving the beer in its final form.

The flour obtained by grinding germinated barley is measured by means of special measuring means (of about 18.4 l capacity), and equal quantity water is poured thereon. The boiler with mass of barley/water mixture is put on fire and constantly stirred so that avoid flour curdle, and sediment set and burn onto boiler bottom.

At the beginning of brewing the beer mass is increased, and to avoid overflow, it is transferred into separate boiler for the purpose to be return after lost of mass from further brewing. When whole mass is reduced to desired height the brewing process is complete.

Then heating of boiler is reduced, and if the juice is sweet, thick and sticky the boiling cycle is complete. The boiler is left on low fire for some time for setting rough mass on the bottom. As a result the upper part of juice is purified so that no need to be strained, and moved directly into another vessel.

For the purpose of beer preparation the hops are added to the juice and the fermentation process begins.

Tushetian Beer "Aludi"

In order to prepare beer (by Tushetian way – "Aludi") the pre-separated and purified barley is put into large iron or wooden vessel (so-called "kodi", boiler), water about twice more than barley is poured therefrom, and the rest is left for 3-5 days. When the barley is germinated and sprouted, it is removed from the vessel, strained, and spread thickly on the cloth so-called "Tchilopi" so that germination process is continued. Then, the heating barley artificially is necessary, and for this purpose the germinated barley is thrown out, covered with warm cloths from the top, and small open space is left at the top.

After this process the barley becomes darker, and is considered ready for drying. Drying takes place midday. The barley is spread on the cloth – "Chilop", under midday sunshine, and when becomes completely dry, then – begins grounding thereof, and beer preparation. Ground dried barley or malt is thrown into copper boiler to be brewed (some boiler hold more than 200 l). Hops/water with correlation of 1/3 is poured, and stirred for very long time so that the mass dissolves completely in the water, and then, the main ritual begins – brewing on the fire. Constant stirring is necessary for "Aludi" (Tushetian beer) while it is brewing on the fire, however, this cannot be done excessively. Brew mass – "Darko" by Tushetians, soon is fermented and puffed, and poured out from the boiler. That's why brewers always have to transfer beer from the boiler to auxiliary boilers, and then return to the main one. Whole process takes about three hours, and when the brew obtains light brown color and rich taste the process of cooling begins. Cooling down beer takes a long

time, and during this time beer head is risen to boiler top, and the sediment is set on boiler bottom. As it is cooled, purified and color becomes amber. Then the beer is poured. The "Aludi" carefully and without stirring is removed from the boiler and poured into special strainer (bag made of goat skin) and strained. Then, it is transferred to auxiliary boilers, and returned to main big boiler, washed again, and second – central stage of brewing begins. Yeast is added into cooled and filtered liquid, and received mixture is rest to be fermented.

This time, very big and strong fire is lit under the pot. In order to prepare high quality "Aludi" it is necessary to make particularly large fire, and the firewood is also selected in advance. At this stage, there is practically no danger of beer head blowing out of boiler, but it still requires constant attention, because the exact time for scum thrown from boiler bottom must be chosen, and the process of "Aludi" cooling is started again. Already prepared "Aludi" is often cooled and kept covered for whole day.

In the meantime the beer is moved away again from excess sediment, and beer head is risen to the top. The Tushetians call this juice – "Zistsveni". Already cooled juice is strained again and distributed into small vessels kept in warm place. The "Aludi" acquires its full taste and aroma after 7-10 days. The brewing – beer preparation starts 7-8 days before the day of receiving the beer in its final form, which is called "hanging the boilers" by Tushetians.

Ossetian Beer

Purified barley is soaked in warm water for "Ossetian Beer" preparation, as a result whereof, it doubles in volume. Then, to get the malt the barley is left for a few days to be germinated. After drying the obtained product is milled, malt is thrown into the boiler and water is added thereto with water/malt correlation – 4/1. Prepared mass is filtered and boiled together with hops. During brewing the hops cones are used that help neutral unwanted substances from beer. In addition, the hops help yeast absorption and beer head creating. The yeast is mixed into cooled and filtered beer, and waiting for fermentation.

For the purpose of Ossetian beer preparation the wheat or rye can also be added to barley to be malted so that the amount of added grains should not exceed 1/4 of barley amount.

In addition, about 2/3 of malt prepared for brewing is pre-malted so that the malt becomes dark brown. This is what causes the dark, almost black color of Ossetian beer.

Important feature of Ossetian beer is the usage of beet sugar up to 1% of initial malt mass as additional ingredient, however, the sugar can be added to the hops before fermentation to increase sugar, and therefore – alcohol content or to sweeten the beer when alcoholic fermentation process is interrupted.

5. Geographical Area

"Georgian Highland Traditional Beer" is produced in the following regions of Georgia, respectively: Tusheti – "Tushetian Beer", Khevsureti – "Khevsurian Beer" and Tskhinvali region (territories of former South Ossetia Autonomous Region) – "Ossetian Beer".

6. Link with Geographical Area and Human Factors

Local raw materials – barley, hops and water are used for all three types of "Georgian Highland Traditional Beer" preparation.

The barley is considered as the oldest culture in Georgia. Early as 2000 years before the people engraved the image of barley on ancient gold coins. The barley can be found in all climatic zones of Georgia. Traditionally, the following multi-row varieties were sown – Kezheri, Koberi, Charati (Charadi), Gvirgali (round), and from double-row varieties – simple, and flat (plank), in Georgia. It is interesting that in folk vocabulary there are preserved names of barley varieties – "Koberi barley", "Charadi barley", "Gvirgali barley", "Dzveltesli barley", "Kupuri barley" (I. L. Dekaprilevich, V. L. Menabde, 1938).

Georgia is one of the oldest places of barley origin. Beer production from barley is developed in the mountainous and highland regions of Georgia since ancient times. In this zone, they used it to prepare divine drinks and meal – beer and bread (V. Menabde, 1957). According to the latest archaeological investigations the carbonized grains of barley were found on Neolithic-Eneolithic ages (VI-V millennia BC) Georgian monuments.

Archeological studies prove that barley culture was widespread in Georgia even in pre-historic times. During the excavation of archaeological monuments, diversity of barleys are found in various parts of Georgia (I. Maisaia et al., 2005).

According to data of I. Dekaprelevich the barley was spread in Georgia in the XII-XIII centuries (I. Dekaprelevich, 1938).

According to explanation of Iv. Javakhishvili, "... from the edible plants of man the "Krtili" and "Keri" (names of (barleys), whose common generic name "Krtilni" used by Vakhushti Batonishvili was the most important after wheat" (Iv. Javakhishvili, 1930).

Sulkhan-Saba Orbeliani (1658-1725) gives the following definition of these terms in his dictionary: "Krtili" – autumn crop of barley, "Keri" – spring crop of barley (Sulkhan-Saba Orbeliani, Edition 1928, 1949).

We find "Keri" and "Krtili" mentioned in ancient Georgian medical manuscripts. It seems that sometimes autumn barley was used as medicine, sometimes – spring barley (N. Tsutsunava, 1960).

According to data of I. Güldenstedt, 1773, the multi-rowed barley ("Kezheri kKeri") and two-rowed barley ("flat barley") were sown (I. Güldenstedt, 1962) in Kvemo Racha villages and other mountainous regions.

Mild and equal weather conditions are needed to obtain beer barley. Therefore, the best conditions are in the middle and high zones of mountainous regions, where the excess of warmness and dryness of air are considerably softened, and creating helpful conditions for beer barley cultivation. As a result, the malt made from it gives the beer pleasant taste and unique aroma characteristic of barley due to the fact that, historically, different types of barley used for beer production were characterized with protein content – about 9-12%; the weight of 1000 grains – no less than 40 g, and the extractability – about 70-75%, as confirmed by modern research.

The existence of drink made from barley in the Caucasus is confirmed by Xenophon (V-IV centuries BC). Local people saw wheat and barley, and "barley wine" were prepared and poured into vessels, in Chalybes' neighboring villages. "Barley wine" discovered by Xenophon in the Chalybes' neighboring villages had customers everywhere in the Caucasus at that time. Undoubtedly, it was also consumed by Lazians, from where the name "beer" to denote "barley wine" was spread to other Georgian tribes as well (P. Koghuashvili et al., 2009).

To this day, the beer is making from barley on religious holidays in Khevsureti and Tusheti, and it also has ritual significance. Therefore, the maintenance of their crops in these regions has a special burden. Only barley is sown on so-called "Land of Icon", and the harvest is used to make "divine beer" and "divine bread" during the religious festivals (G. Arabuli et al. 2006).

The cult of beer reigned in Khevsureti. Khevsurians drank beer only on big daytimes (the "Jvarta" at the "Mti Belmamkali"... beer is ritual drink and does not intend to booze-up. According to Khevsurians the beer is healthy and nutritious drink." (G. Arabuli, 2006).

It is known that beer-like drink is prepared in Eastern Georgia mountainous places from ancient times, and ancient beer vessels found by archaeologists also show this. Therefore, brewing in Mtianeti has centuries-old tradition. This is also evidenced by wide variety of terms and tools associated with beer, including:

- **"Aludi Sistsveni"** – tart tincture obtained by brewing hops in sweet juice ("Darko");
- **"Asakuo" (yeast)** – "Chichi" – thin created above the beer during its brewing;
- **"Zarpushi"** – distilling vodka boiler lid made of copper or clay;
- **"Tungi"** – copper narrow-necked vessel, water or other liquid carrier, holding and welding, was sewn from copper plates. In the XVIII century the capacity thereof was the "Khelada" (16 l);
- **"Koshi" and "Tarkosha"** – the ladle to remove beer from the vessel "Kodi";
- **"Kochkho"** – big wooden vessel for pouring beer;
- **"Sakida"** – "Khaki" bag hanging rod;
- **"Salude"** – extraordinary building in the mountains of Georgia wherein the brewing takes place. All the inventory needed to conduct this process was kept therein;
- **"Salude"** as boiler – pitcher-shaped brewing vessel made of copper sheets useful to make dark and juicy beer;
- **"Samtchira"** – such kind of belt of "Khaki" bag useful for beer distribution. It has parts: mouth and body;
- **"Sapore/Kodia"** – large size capacity used to sweeten malt;
- **"Sakvabe"** – rural building wherein the boilers are placed.
- **"Sweet" (Darko)** – sweet juice obtained as a result of brewing;
- All items necessary for beer distillation: "Lakhtba", "Kojo", "Sakida", "Kelsatchira", "Satchira", etc.;
- **"Kelsatchira"** – "Khaki" bag collar made of two small wooden pieces tied together with rope or wire;
- **"Kojo/Sarevela"** – boiler handle-mixer;
- **"Kverbi"** – fire-place for the boilers, placed in special building;

- **"Chkhuti"** – having same shape as wine jug the beer vessel to be carried onto fiest table laid out in honor of deceased or someone;
- **"Tcherkho"** – upper floor of Khevsurian house – attic, mansard;
- **"Khakebi"** – woven bags from thick yarn of goat's fur or sheep's wool to strain beer;
- **"Khoti"** – remaining mass after brewing and straining, dried in the sun and useful to fed cattle in winter mixed with salt/water solution.

Brewing process in Mtianeti is managed from past to nowadays by the brewers – people skilled in traditional brewing, who have developed the ability and experience to "feel" brewing process and manage it optimally, which is passed from generation to generation.

"Khevisberi" – Selected spiritual leader of Khevsurians was at the head of beer ritual processes. To be "Khevisberi" was particularly respectable and sacred position. This public task, first of all, required him to mediate between the "Icon" and people.

Essential duty of "Khevisberi" is to "sacrifice" – pray on "Icon" and keep all kinds of fasts, bless beer, etc., so he stayed not at home, but in "Icon Monastery" with a small amount of fasting meal.

During usual holiday the beer was placed in "Jvris Salude" (cross cellar). After "Kodi" (capacity with several liters of beer) was opened and blessed beer was brought out to public square and communal drinking began around fiest table prepared for everyone gather, in evening.

In Tush-Pshav-Khevsureti the ritual assignment of beer is well expressed during the celebrations for the remembrance of deceased people. These is anniversary held in honor of deceased people (Pshavi), so-called – "Saknari" (Khevsureti) and annual "Aludi" (Tusheti), wherefrom Tushetian "Aludi-Aludebi" is more specific. Main idea behind these rituals is to give pleasure and respect to deceased people expressed in fiesting, crying, and holding horse race. Big feast is held in the house of deceased person with ritual beer drinking.

Such wide ritual assignment of beer consumption confirms once again the ancient origin of beer as cult drink of mountainous regions of Georgia closely related to the earliest form of religious belief – Animism. The mountaineer knows the value of beer, and happiness of his

life is connected therewith. The beer gives him the opportunity to gather new strength when he is tired of hard work, and even his dream is related with beer. Some poems were written on the theme of beer. It is interesting that the blessing of beer should be done by "Khevisberi".

Drinking beer was also connected with a ritual, and special bowls were used for this purpose: "Pantskala", four-ear bowl, jug, "Sakeeno" – bowl having legs, and "Khakhmatshi-Baton-Keeni".

Rich in fragrant essential oils determining moderately bitter and specific aromatic taste of beer the local hops cones are used in addition with barley local varieties for "Georgian Highland Traditional Beer" preparation.

Thus, the characteristics of "Georgian Highland Traditional Beer" are related to human factor and local ingredients, namely: water, barley and hops.

7. Label

For the purpose of product labeling, it is used:

In Georgian – „საქართველოს მთიანეთის ტრადიციული ლუდი“

and: „დაცული გეოგრაფიული აღნიშვნა“.

Furthermore, in accordance with the regions additionally shall be indicated:

„ფშავ-ხევსურული ლუდი“ or „თუშეთი ლუდი“ or „ოსური ლუდი“.

In English – "Georgian Highland Traditional Beer"

and: **"Protected Geographical Indication"**.

Furthermore, in accordance with the regions additionally shall be indicated:

"Pshav-Khevsurian Beer" or "Tushetian beer" or "Ossetian beer".

In Russian – „Традиционное пиво Грузинского высокогорья“

and: **„Охраняемое Географическое Указание“**.

Furthermore, in accordance with the regions additionally shall be indicated:

„Пшав-Хевсуретское пиво“ or „Тушетское пиво“ or „Осетинское пиво“.

8. Control Bodies

Control of ready product compliance with PDO "Georgian Highland Traditional Beer" Production Specifications is executed by means of:

- "Georgian Highland Traditional Beer" self-control;
- "Georgian Highland Traditional Beer" **Association/Organization** internal control, which in order to ensure the quality, reputation and authenticity of own production, monitors the usage of names of goods placed on the market and other actions determined by the Legislation of Georgia;
- External control, i.e. State Control executed by the Competent Body – the Ministry of Environmental Protection and Agriculture of Georgia or the Control Body – Legal Entity delegated by the Ministry to perform the specific task related to State Control accredited by the Relevant Body of Georgia or the European Union, and the Organization for Economic Cooperation and Development (OECD).

[1] B. Gabunia, N. Chkhenkeli, A. Japaridze, Horticulture, Tbilisi 1969. p. 36; G. Badrishvili - Plant Cultivation. Tbilisi, 1981, p. 91

[2] Catalog of Georgian Agricultural Crop Varieties, 1997, Tbilisi, 1996, p. 19

[3] N. Ketskhoveli, 1957

[4] V. Menabde, "Barleys of Georgia", 1938; N. Ketskhoveli, "Zones of Cultural Plants in Georgia", 1957