

**OKURESHIS USAKHELOURI**

**NUMBER OF REGISTRATION: 983**

**DATE OF REGISTRATION: 30/08/2022**

**AO: OKURESHIS USAKHELOURI**

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

**NAME OF APPLICANT AND ADDRESS: NNLE – Usakhelouri Vine & Wine Protection Association, Tsageri Municipality, Village Okureshi, Georgia**

**1. NAME: OKURESHIS USAKHELOURI**

**2. ADDITIONAL SIGNS**

**3. TYPE, COLOR, AND BASIC REQUIREMENTS**

"Okureshis Usakhelouri" is red wine; according to sugar content it can be of three different categories: dry, naturally semi-dry or naturally semi-sweet.

Wine organoleptic and physico-chemical characteristics shall to satisfy the following requirements:

- Color – dark cherish red;
- Aroma and taste – tones of peeled red plum and red currant, taste full and cheerful sour, containing rounded, well-balanced tannins;
- Volumetric spirit content for dry wine – no less than 13.5 %, for semi-dry and semi-sweet wines – no less than 11.0 %;
- Sugar content in dry wine – no more than 4 g/l, for semi-dry – 4-18 g/l, and for semi-sweet – 18-45 g/l;
- Titrated acidity – no less than 5 g/l;
- Volatile acidity – no more than 1.2 g/l;

- Total mass concentration of sulfur dioxide in dry wine – no more than 150,0 mg/l, in semi-dry and semi-sweet wines – no more than 200,0 mg/l;
- Sugarless extract mass concentration – no less than 22 g/l.

#### **4. SPECIFIC ZONE AVAILABLE AREAS**

The micro-zone Okureshis Usakhelouri is situated in Racha-Lechkhumi region, Tsageri administrative municipality, includes the villages: Tskhenistskali: Zubi, Isunderi, Okureshi, Opitara, Ladzgveria, and Makhura disposed on the slopes of right and left banks of the River, on 350-650 m above sea level. The River Tskhenistskali is protected by Khvamli mountain massif from the North and East, and by Askhi – from the West.

The border of micro-zone "Okureshis Usakhelouri" from the West of village Okureshi, where is a confluence of the rivers Tskhenistskali and Lashkodia continues to the East, then – to the North, longwise, dividing line of upper and lower Okureshi, on 650 m altitude; then, it turns on the North-Eastern Tskhakuri and joins Zubi-Khvamli Road, after that it continues along the road, at first to the North, then – to the North-West, until Tskhenistskali bridge, then – to the North, until a confluence of rivers Tskhenistskali and Kvereshula.

Then it continues to the West of river Kvereshula until a mark of 650 m, surrounds the village Opitara at an altitude of 650 m to the East and North, and continues to the River Tskhenistskali; then it follows the river to the North direction until its confluence with the River Lashkodia; then, the border continues towards the River Kvereshula West direction, until the mark of 650 m, therefrom turns to the South and passes the territories of villages: Zubi, Isunderi, Makhuri, and Ladzgveria, on 650 m altitude; then, turns to the East until the confluence of rivers Tskhenistskali and Cheula, follows the River Cheula East direction, until the mark of 650 m, bypasses the village Opitara from the East and North, on 650 m altitude, and passes to the River Tskhenistskali; then, follows the River Tskhenistskali towards the North direction, until its confluence with the River Lashkodia.

#### **5. GRAPE VARIETIES**

Okureshis Usakhelouri shall be produced only with the grapes of vine Usakhelouri cultivated in the micro-zone Okureshis Usakhelouri, usage of other varieties is prohibited.

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

- **Micro-zone Okureshis Usakhelouri for wine "Okureshis Usakhelouri" vineyards are situated on 350-650 m above sea level.**

- Density between the rows in the vineyards – 1.3-2.35 m;
- Density between the vines in the row – 0.8-1.4 m;
- Height of Stem – 50-80 cm;
- Shape of Pruning – one-sided or Georgian two-sided or free.

## **7. GRAPE RIPENESS, VINTAGE, TRANSPORTATION**

Okureshis Usakhelouri shall be produced only with ripe grapes. Sugar content intended for winemaking shall be no less than 23%, at the vintage;

- Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special color;
- Usage of polyethylene packages and/or begs is not allowed;
- The grapes shall be protected from dirtying at the transportation.

## **8. VINTAGE AND WINE HARVEST:**

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

Wine harvest shall be no more than:

- 650 l – from 1 ton grapes;
- 3900 l – from 1 ha vineyard.

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

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

The wine "Okureshis Usakhelouri" is made by complete or incomplete alcoholic fermentation of wild must.

Only operations, materials and substances provided by the "Technical Regulations on the Definition of General Rules of Wine Production, Permitted Processes, Materials and List of Substances" of the Georgian Legislation №524 of 6.11.2018 is permissible to be applied at the production of the wine Okureshis Usakhelouri.

Grapes processing and winemaking shall be provided exclusively inside of the micro-zone Okureshis Usakhelouri, and bottling – outside too, but only inside of territory of Georgia.

Grape withdrawal from the micro-zone within the territory of region for grape processing, and wine withdrawal from the region for bottling is permitted under strict accounting and control conditions.

Okureshis Usakhelouri 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 "Okureshis Usakhelouri" is a kind of hollow surrounded by rocky ridges creating a special microclimate characterized with humidity – moderately cold winter and long warm summer.

Sunshine annual duration ranges within 1900-2000 hours. Regular air annual temperature is 14.2°C, at the warmest month – August – 22.2°C , and at the coldest – January – no less than +0.5°C.

Duration of vegetation period is 181 days.

Sum of active temperatures rises up to 3500-3700°C, in average. Sum of annual precipitations is 1095 mm.

According to the granulometric composition, the soils belong to heavy loam and light clays. Soils are variously leptosol; at that, soils developed on limestone are characterized with high intensity of leptosol, while low-leptosol and non-leptosol soils are found mostly on the marls.

Vineyards South, South-Eastern and South-Western exposure in the micro-zone, big amount of sunny days, balanced with precipitations, July and August high temperatures, and hot days and cool nights variation, in September and October contribute sharp increase of sugar concentration in the grapes, which is significant factor for the production of this type of wine (vintage takes place at no less than 23% sugar content conditions).

## **Soil**

All above mentioned in combination with loamy and leptosol humus-carbonate soils causes grapes best ripening with the balance of acidity and sugar content, and the accumulation of polyphenols. Anthocyanins, polyphenols and sugar give wine its balance and complexity.

Lechkhumi is considered as one of the best viticulture and winemaking region in Georgia. According with some historical sources, we can conclude that these fields of agriculture play an important role in economic life of this region, since ancient times. This is substantial with the diversity of local vine varieties, and the abundance of winemaking products prepared by the local residents using different methods, as well.

## **Human Factor**

Well-known Georgian scientists – Niko Ketskhoveli, Maksime Ramishvili and Dimitri Tabidze, in ampelography of 1960, confirm the opinion of great Ivane Javakhishvili that Usakhelouri originates from local cultural vine varieties, and its name

originates from Lechkhumi, the village Usakhelo disposed on the right bank of the River Lajanuri.

Production of Usakhelouri – wonderful semi-sweet wine on industrial scale, was able after of famous events of 1942, and technology development and implementation for naturally semi-sweet wines preparation.

The wine "Usakhelouri" has received 5 awards, including 2 gold medals, in various international competitions, in second half of the 19<sup>th</sup> century<sup>1</sup>.

Raw material base smallness, and great popularity of wine contribute its exceptionally high market value.

#### **11. ESPECIAL LABELING RULES:**

The name shall appear on the label, packaging, wine accompanying documents and advertising materials as follows:

<sup>1</sup> Bondo Kalandadze "Samtresti & Samtrestelebi", p. 111.

In Georgian Character – **ოყურეშის უსახელოური**

**დაცული ადგილწარმოშობის დასახელება**

In Latin Character – **OKURESHIS USAKHELOURI**

**Protected Designation of Origin and/or PDO**

In Cyrillic Character – **ОКУРЕШИС УСАХЕЛОУРИ**

**Защищённое наименование места происхождения**

## 12. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of wine "Okureshis Usakhelouri" is carried out, in accordance with the Rule on "Registration and Reporting of Technological Processes in Viticulture and Winemaking Practice" established with the Order №2-78 of 24.01.2019 made by the Ministry of Agriculture of Georgia.

## 13. MAIN CONTROLLABLE POINTS:

During control of the PDO wine "Okureshis Usakhelouri" production process the producer shall satisfy the requirements established by LEPL – National Wine Agency, and shall comply with the 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 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.



# THE MICRO-ZONE OKURESHIS USAKHELOURI

