

Official Bulletin of the Industrial Property

Special Edition

APPELLATION OF ORIGIN OF GOODS AND
GEOGRAPHICAL INDICATIONS



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GEOGRAPHICAL INDICATIONS AND APPELLATION OF ORIGIN OF GOODS

In accordance with the Article 8.4 of the Law of Georgia "On Appellations of Origin (AOs) and Geographical Indications (GIs) of Goods" the LEPL National Intellectual Property Center of Georgia - "Sakpatenti" publishes application materials presented by the Ministry of Environmental Protection and Agriculture of Georgia, LTD The Imeretian Wine Association, and LTD Bolnisi Agro Center.

If no additional information regarding these materials is submitted to the "Sakpatenti" within 3 months from the publication of application materials the information about AOs registration shall be included in the State Register of AOs and GIs, and published in the Official Bulletin of Industrial Property of Georgia.

If additional information regarding these materials is submitted to the "Sakpatenti" within 3 months from the publication, it shall be sent to the Ministry of Environmental Protection and Agriculture of Georgia to study.

GEOGRAPHICAL INDICATION GORIS VASHLI

Application № 3558/6

Date of Application: 24/11/2023

Geographical Indication: Goris Vashli

Name of Goods wherefor GI Registration is Required – apple

Name and Address of Applicant: The Ministry of Environmental Protection and Agriculture
of Georgia;
6, Marshal Gelovani Ave., 0159, Tbilisi, Georgia

1. Name of Product: Goris Vashli

2. Product Description

The following apple varieties: Gala, Red Delicious, Golden Delicious, Jonaprince, Pinova, King Fuji, Granny Smith grown in geographical area defined in point 3, and meeting the requirements given below are subject of protection under the Protected Geographical Indication (PGI) "Goris Vashli".

Varieties	Hardness (g/cm ²)	Sugar Content (°Bx)	Color	Weight (g)	Shape
Gala	≥ 5	≥ 12	Scarlet red or red with slight noticeable white dots	≥ 165	Round or round-conical
Red Delicious	≥ 5	≥ 11	Attractive red turning to deep purple or black while ripening	≥ 200	Elongated conical
Golden Delicious	≥ 5	≥ 12	Yellow and green having golden tones	≥ 170	Conical, slightly convex
Jonaprince	≥ 5	≥ 12	Dark red with yellowish brown dots	≥ 200	Round to conical
Pinova	≥ 5	≥ 13	Yellowish red, 75–80% covered with orange or red stripes	≥ 165	Round to conical and slightly convex
King Fuji	≥ 5	≥ 12	Golden to red	≥ 165	Round to conical
Granny Smith	≥ 5	≥ 12	Intensive green having visible white dots	≥ 180	Round to conical

As a whole, Goris Vashli – apple is special with its high taste features and gentle, pleasant aroma, has sweetness well balanced with sourness that add freshness to the fruit. The product is characterized with crispy and juicy pulp, as well. The apples matured in this region have particularly attractive vibrant color acquiring additional tones accompanying main color in some varieties; e.g. Golden Delicious of this zone is pink on sunny side, and 10-12% of Granny Smith is reddish¹.

Marketed "Goris Vashli" shall be undamaged, healthy, and free of visible dirt on its surface.

3. Geographical Area of Production

Goris Vashli – apple production area includes Gori, Kaspi, Tskhinvali and Kareli municipalities villages located on Shida Kartli plain. The cultivation takes place directly on the plain, and slopes of surrounding mountains and hills, as well, at an altitude of 500 to 1000 m above sea level. The PGI Goris Vashli apples can be matured in special apple plantations, and private homesteads, as well.

4. Description of Production Process

4.1. Cultivating Material

Seedlings, rootstocks and seed material useful for cultivation shall be free from harmful organisms (insects, fungi, bacteria, viruses).

¹ <https://www.youtube.com/watch?v=erquuInJ6KI>

4.2. Cultivation

Selected area shall be deeply tilled (plantation) at a depth of 45-50 cm before cultivation. Based on soil agro-chemical examination the organic-mineral (phosphorus-potassium) fertilizer and chemical meliorants shall be added, and the soil shall be cross-tilled and covered, as well.

Root density shall be 300 apple plants per ha, and in intensive cultivation, the density of fruit trees shall not exceed 3000 plants per ha in extensive gardens.

4.3. Gardens Afforestation

For the purpose of apple growth and development it is necessary to maintain soil moisture by covering of part of ground surface in the garden with grass.

4.4. Irrigation

Goris Vashli – apple production region is characterized by long and hot summers and lack of rain during this period, this is a reason that the irrigation of gardens is the most important for fruit trees flourish and apple production of established standards. Drip irrigation systems are used if gardens are intensively cultivated.

4.5. Soil Fertilization

Apple tree growth and development, and fruit quality together with water supplement require plant nutrition provided by adding mineral and organic fertilizers to the soil. Complex mineral fertilizers are applied in October-November, and nitrogenous fertilizers – in April and September.

4.6. Measures Against Harmful Organisms

The measures against pests and diseases shall be provided by taking into account the biological/phenological and other circumstances of pests based on integrated IPM system developed for plant protection.

4.7. Pruning-shaping

Crown shaping two methods: central-leader and French-vertical system are used in intensive and semi-intensive garden.

4.8. Harvesting

Harvesting time depends on the characteristics of variety, microclimate, soil type, plot location, agro-techniques for garden care, intensity of harvesting, etc. Harvesting takes place in dry weather, when the fruit reaches the size and color characterizing the variety. The fruit is harvested by hand, from the bottom up.

Exact harvesting time is determined by the producer's expert assessment of fruit organoleptic characteristics and the usage of instrumental means. Below are the approximate dates for Goris Vashli harvesting by variety.

Gala – beginning of September;

Red Delicious – middle or end of September;

Golden Delights – end of September or beginning of October;

Jonaprince – September;

Pinova -- end of September - first decade of October;

King Fuji – mid-October;

Granny Smith – from third decade of September to first decade of October.

4.9. Transportation and Storage

After harvesting the apples are transported by clean vehicle and appropriate container to receiving points, and after sorting according to varieties and sizes the harvested fruits are placed in the boxes and put in special storage room or refrigeration units at the temperature of 1-4°C.

5. Proovment of Origin

The procedures related to Goris Vashli producers: maintenance and cultivation of gardens, harvesting, fruit sorting, cleaning, stacking and packaging are provided in the area designated for the PGI, as given in point 3. The data of business operator participating in entire chain of garden care and production process (whose activity is related to any stage of production of PGI product) is recorded in the register produced by responsible person of group of entrepreneurs. The register contains cadastral details of apple gardens and data for each plot owner, territory, number of apple trees located therein, apple varieties and average annual production. Accounting of quantities of products received and issued by a person employed in any link of production process, production of relevant documentation and records and timely delivery of information by each of them to the Control Body is the most important condition for the traceability of apple origin.

6. Link with Geographical Area

6.1. Natural Conditions

Shida Kartli plain is bordered with the Caucasus ranges from the North, and the Trialeti range from the South. Dry subtropical air influenced by high mountain ranges that surround it prevails in this area. Inversions often develop during cold period of year, so winter is colder than in other places of Georgia at the same altitude. Average annual temperature varies between 9-11°C; in January the temperature is -1-4°C, in August – 20.4-22.3°C. Absolute minimum temperature is 26-31°C, maximum – 35-40°C. During vegetation period the sum of temperatures above 10°C is 3100-3900, and annual duration of sunshine is 2200-2300 hours. Significant drop of daytime temperature during the night is also characteristic of this place. The difference between day and night temperatures usually exceeds 12°C. This region is characterized with intensive movement of air masses. The Western and Eastern winds are prevailing. First is usually cool and humid, and second is humid and cold in the winter, and hot in the summer. An amount of precipitation is 500-800 mm per year. Droughts are common. In winter, the snowpack is no long.

Alluvial, meadow carbonate and alluvial brown carbonate soils are mainly spread in this region. Soils are light, well-drained and rich with oxygen.

Water-rich rivers – Mtkvari, Liakhvi and many tributaries thereof flow through geographical area of product creating good conditions for garden irrigation.

6.2. Human Factor

Centuries-old experience of apple cultivation accumulated by Gori and Kareli population allowed them to produce high-quality apples. In addition, modern agro-technologies of apple production and new apple varieties were introduced and adapted to local conditions in recent decades with the help of foreign specialists. Within the framework of special projects initiated by the state, new apple gardens were cultivated intensively on hundreds of hectares. Drip irrigation systems for gardens are also widely used.

Fruit trees are covered with protective means against adverse effects of nature and the usage of modern fruit storage technologies is in progress, that guarantees long-term storage of "Goris Vashli".

6.3. Reputation

Main basis for recognizing "Goris Vashli" apples as the PGI is its reputation and familiarity. Among the regions of Georgia, Shida Kartli is especially famous for apple production. In particular, 80%² of thousands of tons of apples produced in Georgia come from Shida Kartli.

It should be noted that Gori and Kareli municipalities have special place in apple production in the Shida Kartli region, that is indicated by the fact that out of three million trees here, the largest part - 66% comes from Gori municipality, and 18% - from Kareli municipality, which indicates on special popularity and reputation of this geographical place for apple production.

"Goris Vashli" apples are popular not only on local but international market, as well, that is highlighted by the export of significant amount of "Goris Vashli" increasing year by year and cost several million dollars.

6.4. Specification of Product

"Goris Vashli" apples have a number of characteristics, the combination whereof makes it special and specific, namely:

- distinguished by high taste properties and gentle pleasant aroma;
- have well-balanced sweetness and sourness, that gives it attractive freshness;
- characterized with juicy and crispy pulp, that is important for the consumer;
- Characterized with vibrant, attractive color that, in some varieties, acquires additional spicy undertones (e.g. Golden Delights grown here are extra pink on sunny side, while Granny Smith 10-12% is reddish).

6.5. Causal Connection

High quality of "Goris Vashli" apples and the reputation of product related to it are determined with natural conditions of its production area and human factor presented there.

The gardens are grown on relatively light alluvial and rather moist, well-aerated loamy soils. The soils are well-drained and rich with oxygen, which promotes optimal development of the roots and the plant as a whole.

The sum of active temperatures, which is equal to 2100-2800°C, ensures good growth and fertility of fruit trees. High illumination of area and intensive aeration contribute to the process of photosynthesis and the accumulation of sugar in the fruit. The difference between day and night temperatures, which exceeds 12°C, results in such sugary-acidic balance that gives the apple wonderful freshness, increases the intensity of color and its attractiveness, and gives firmness and crispness to the pulp, as well.

The production of "Goris Vashli" apples is carried out based on the combination of centuries-old experience of growing apples in this region and modern agro-technologies. Namely, Gori apples are produced using technologies and methods that have low impact on the environment, and help to make the best usage of local climatic and soil advantages, and at the same time ensure long-term and high-quality storage of fruit.

7. Packing and Labeling

An information about the PGI "Goris Vashli" for apples placed on the market should be provided to the consumer, taking into account the requirements of technical regulation on the provision of food information to the consumer defined by the Legislation of Georgia.

² Agriculture and Food Security/Agriculture/Perennial Crop production (2021)
<https://www.geostat.ge/ka/modules/categories/196/soflis-meurneoba>

"Goris Vashli" apples are delivered to consumers in packed or unpacked form. When delivered to the consumer in packed form, the words "Goris apple" and the PGI – Protected Geographical Indication, and its symbol usage whereof is regulated with the rules defined by the Legislation of Georgia. In addition, for all other possible inscriptions, different from above-mentioned inscriptions, significantly smaller letters should be used.

When delivered to the consumer in unpacked form, each apple shall be identified with a sticker bearing the name "Goris Vashli" and official symbol of the PGI – Protected Geographical Indication.

When indicating the name of the product on the label, it is used:

Georgian characters: გორის ვაშლი;

Latin (English) characters: **Goris Vashli;**

Russian characters: Горис Вашли.

8. Control Body

Compliance control of "Goris Vashli" with the specification is provided by the National Food Agency.

GEOGRAPHICAL INDICATION

NEW POTATOES FROM BOLNISI

Application № 3518/6

Date of Application: 17/01/2023

Geographical Indication: New Potatoes from Bolnisi

Name of Goods wherefor GI Registration is Required – potato

Name and Address of Applicant: LTD "Bolnisi Agocenter";
106, Sulkhan-Saba Orbeliani St., Bolnisi, Georgia

1. Name of Product: New Potatoes from Bolnisi

2. Product Description

"New Potatoes from Bolnisi" is small size raw potato cultivated on the territory of Bolnisi municipality.

Permitted Varieties – The following varieties: Impala (Netherlands), Santa (Netherlands), Marfona (Netherlands), Arnova (Netherlands), Otolia (Germany), Donata (Germany) and Nevsky (Russia) are used as seed material for this potato.

Required Characteristics – "New Potatoes from Bolnisi" shall have the following physical and organoleptical characteristics:

Bulb shape – round, oval, oval-oblong.

Pill – thin, gentle, smooth, without any external defects.

Bulb size – Grade I: from 15 mm to 30 mm;

Grade II: 30 mm to 50 mm.

Color – pale yellow.

Taste and aroma – freshly picked Bolnisi potatoes have exceptionally pleasant taste, and earth and nut strong aroma retaining for long time, as well.

Potatoes prepared to be marketed shall be healthy, whole, clean, without physical damage, and 5% of total weight is allowed to be partially green.

Potatoes are sold in bulk or, according to the customer's request, weighed and packed.

3. Production Area

"New Potatoes from Bolnisi" cultivation takes place in the following villages of Bolnisi municipality: Nakhiduri (41°28'11"N, 44°41'43"E), Chapala (41°26'10"N, 44°38'05"E), Samtredo (41°26'15"N, 44°36'20"E), Parizi (41°28'17" 'N, 44°44'08"E), Tsurtavi (41°28'28"N, 44°28'35"E) Savaneti (41°25'49"N, 44°39'48' 'E), Khidiskuri (41°52'00"N, 44°33'38"E) and Mamkhuti (41°23'01"N, 44°43'18"E).

"New Potatoes from Bolnisi" are grown, stored and packed within the boundaries of established geographical area for production, that helps to preserve unique properties thereof, and minimize damage before delivery to the consumer.

4. Proovment of Origin

Product traceability at all stages of production is ensured by the fact that manufacturers, appraisers and sellers are obliged to keep records related to product delivery and receipt in special journals.

5. Production

Name of Activities	November	December	January	February	March	April	May	June
Purchase of seed potatoes	✓	✓						
Selection of seed potatoes		✓						
Seed treatment with chemicals before sowing				✓	✓			
Spring plowing of land						✓		
Pre-sowing land cultivation/loosening				✓				
Loading and transportation of seed potatoes for sowing				✓	✓			
Sowing				✓	✓			
I Cultivation						✓		
II Cultivation (giving half of throat)						✓		
Fertilization				✓	✓			
Poisoning (operations against the Colorado beetle)							✓	✓
Irrigation 2-3 times							✓	✓
Throwing out							✓	✓

Despite the rarity of parasites in this area, such preparations as "Prestige" and "Celestopia" are used to protect against pests before pruning in any case. Also, it should be noted that "New Potatoes from Bolnisi" in this area are mainly affected by one disease – phytoporosis, which is controlled with Ridomilgold, Melodide, Trakol, or Curzat.

6. Causal Relationship between Geographic Area and Specific Product Quality, Reputation and other Characteristics

6.1. Product Specificity, Reputation

"New Potatoes from Bolnisi" high reputation and demand is based on the fact that these are practically the earliest potatoes in Georgia and, at the same time, have distinctive color, taste and aroma. The prominence and reputation thereof are due to natural and human factors, as well.

High quality and reputation thereof are indicated by the fact that they were in high demand outside of Georgia, in particular, were exported in large quantities to various Soviet republics. As for recent years, more than 50 thousand tons of new potatoes were exported from the Bolnisi region in 2020-2023.

6.2. Natural Conditions

Main part of geographical area of production of "New Potatoes from Bolnisi" defined by point 3 is represented by plains and is disposed on 550 m above sea level. This area is characterized with dry subtropical steppe climate with moderately cold winters and long summers. The average annual temperature is 12.0⁰C. The highest temperature (45⁰C) is recorded at the end of July and beginning of August. This area is characterized with low precipitation. The average annual amount of precipitation is 572 mm. This kind of mesoclimate contributes to the early heating of Bolnisi soils and makes it suitable for the production of early potatoes. It should be taken into account that the soils of this area are naturally fertile, easy to cultivate and drain and are characterized with the ability to be heated quickly. Warming effect also minimizes the danger of frost, which is very desirable in terms of protecting young growth from damage.

The soil and climate of this area give "New Potatoes from Bolnisi" high reputation and distinction for their small size, exceptional taste and aroma.³

6.3. Human Factor

"New Potatoes from Bolnisi" distinctiveness depends greatly on the specific knowledge of producers and practical experience of growing of early potatoes. In particular, it is the specificity of sowing related to the area, which was developed and passed down from generation to generation over the years. Proper preparation of soil is significantly related to the special knowledge and experience of the farmer. Correct timing of planting for maximum and quality harvest requires "feeling" and "getting a feel" for a combination of factors such as soil conditions, soil temperature, and weather at particular place.

7. Product Packing

Potatoes are sold in bulk or packed form. New potatoes shall be sold in fresh and clean packages. The material used should allow good ventilation, transportation and storage. Packing should be done in batches of 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 and 15 kg. 20-25 kg packing with vacuum is allowed if it is intended for introduction and sale in caterings.

³ "Early potatoes to consumers", May 21, 1975, "Communist" newspaper; "Early potatoes are coming", May 27, 1978, "Communist" newspaper; "Bolnisian potatoes in Russian cities", August 6, 2005, "Republic of Georgia" newspaper.

8. Labeling

The GI logo and the words "New Potatoes from Bolnisi" shall be placed directly on the packing. In export batches, the following are used:

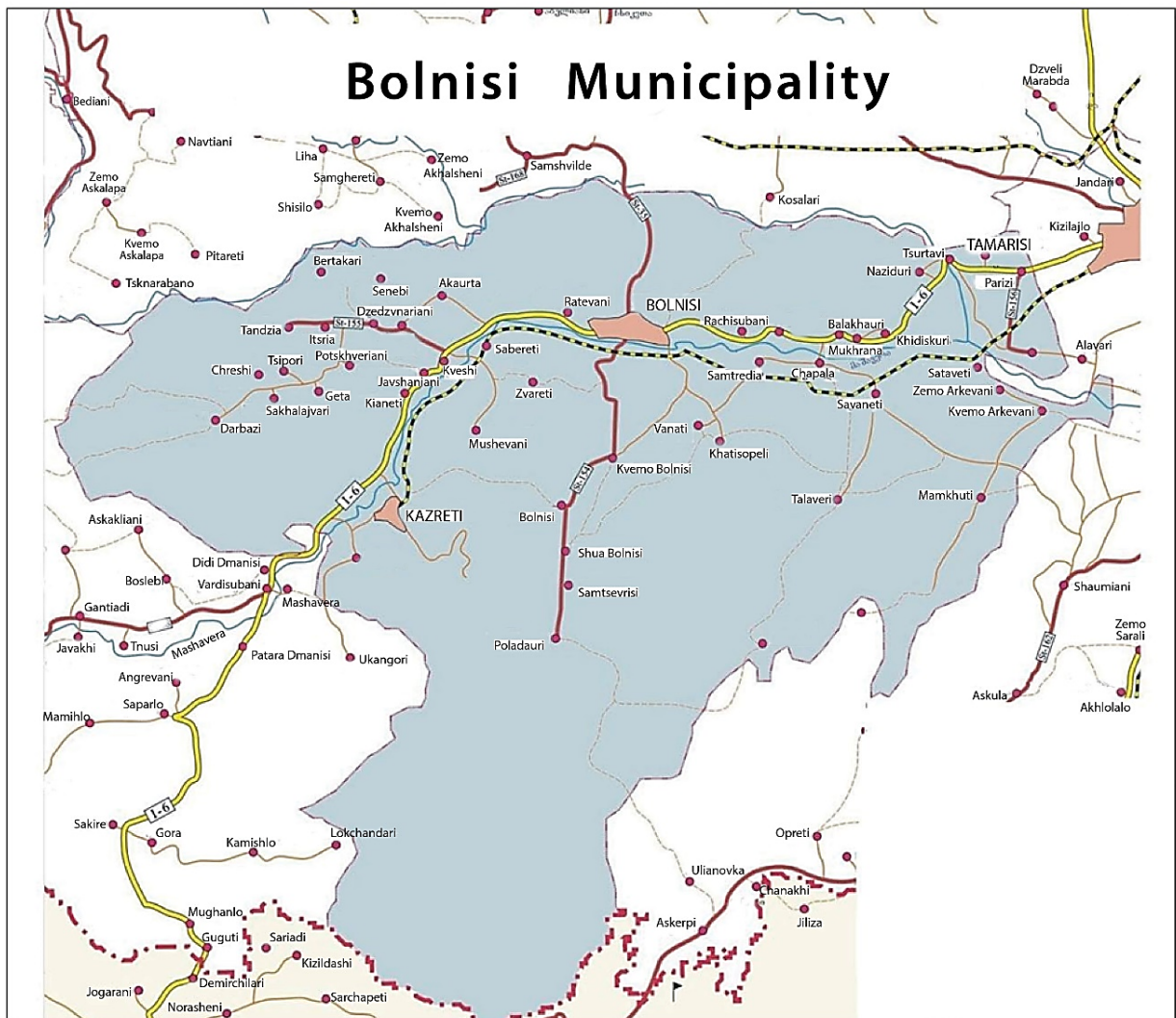
Georgian characters: **ბოლნისის ახალი კარტოფილი;**

Latin (English) characters: **New Potatoes from Bolnisi;**

Russian characters: **Молодой картофель из Болниса.**

9. Control Body

"New Potatoes from Bolnisi" compliance control with the specification is provided by the National Food Agency.



GEOGRAPHICAL INDICATION

KAKHURI SHASHKHI

Application № 3561/6

Date of Application: 01/03/2024

Geographical Indication: Kakhuri Shashkhi

Name of Goods wherefor GI Registration is Required – Shashkhi

Name and Address of Applicant The Ministry of Environmental Protection and Agriculture
of Georgia;
6, Marshal Gelovani Ave., 0159, Tbilisi, Georgia

1. Name of Product: Kakhuri Shashkhi

2. Product Description

"Kakhuri Shashkhi" is a salted, seasoned, smoked and aged dry pork made from local breed, forest-fed pig, surrounded on one side with dense skin of dark yellowish-golden color. It can be consumed immediately after the end of technological process, without additional heat treatment, and after cooking, as well.

Organoleptic characteristics of "Kakhuri Shashkhi" are determined with the pork wherefrom the it is produced, the spices used, smoking technology (cold or hot smoking), delay in the brine and climatic features of place.

"Kakhuri Shashkhi" has preserved characteristic structure of meat. It has characteristic coloration – red to dark red with muscle tissue. The muscle tissue on the cut has uniform color, elastic consistency, which is due to its putting in brine, so-called "Tsaki". The cut is fibrous at the touch, the consistency of muscle tissue depends on the amount of muscle mass of piece of meat, the duration of drying and smoking. White or pinkish fat inclusions are localized mainly between muscle tissue and skin layer. The fat should be free of yolks and should not be curdled. Fat is also found in the layers of meat in "Kakhuri Shashkhi". It has characteristic smoky smell and intensive taste and aroma of spices. "Kakhuri Shashkhi" is moderately salty and the salt content ranges between 6-8%.

3. Production Area

"Kakhuri Shashkhi" production area is Kakheti – historical-geographical region in the Eastern Georgia. Kakheti is one of large region of Georgia, its area is 11 310 m².

4. Raw materials used in Production

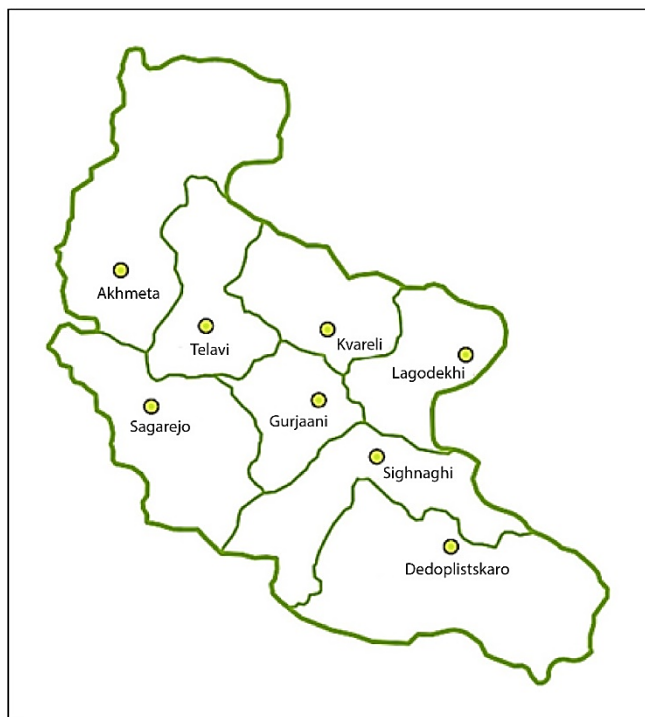
"Kakhuri Shashkhi" is produced with fresh, unfrozen, sliced pork of forest-fed pig of local Kakhetian breed or local populations, such as Abkhazian, Svanian, Megrelian, and Rachian.

According to prof. I. Shubitidze, "local pork populations in Georgia (Kakhetian, Rachian, Imeretian, Megrelian, Abkhazian, Svanian) was formed as a result of direct domestication of wild boar (Caucasian form) in ancient times." This is confirmed by the research conducted by Georgian scientists in craniology, the study of blood groups and serum proteins (R. Michitashvili, S. Potskhveria, etc.; "Kakhuri Ghor" (Kakhetian pig), Tbilisi, 2020).

Kakheti is surrounded with forested mountain slopes, keeping and raising local, forest-fed pigs for making "Kakhuri Shashkhi" is long-standing tradition. The local, forest-fed pig is characterized by its

ability to adapt to living conditions and reproduce in difficult conditions, it is also distinguished with its endurance and can well absorb natural food-pastures that other animals cannot use.

In winter, they absorb grape must - chacha, as well as orchard and fruit residues. From early spring, they use various field grasses, and in July-August, remaining cereals after harvesting crops. Soon after the fruits begin to ripen in the forest, they move to mountainous areas and massively absorb the fruits of forest: acorn, beech, chestnut, walnut, crabapple, medlar, cornel, blackberry, hawthorn, barberry and other fruit-bearing plants. The weight of local, forest-raised pig is generally 80-120 kg, it is characterized with frequent farrowing, it is black, brown, reddish, or gray in color, can be spotted or striped, has long snout and gives birth to 5-8 piglets.



"Kakhuri Shashkhi" is produced with usage of following ingredients:

Salt – for salting, coarse table salt is used, which is a crystalline product and consists mainly of sodium chloride (no less than 97%). Its granulometric composition ranges from 2.5 mm to 4 mm, and thick granular salt. When salt is iodized, it is recommended to deiodize it, for which the salt should be exposed to direct sunlight in a thin layer (no more than 1 cm) for 2-3 days and it should be stirred periodically. For the same purpose, it is also possible to preheat the salt and stir.

Spices:

Pepper (Lat. Piper) – Black pepper (*Piper nigrum*) (actually it is green, unripe fruit. Turns black after processing and drying), containing the alkaloid piperine and essential oils. In the

dictionary of Sul Khan-Saba-Orbeliani, it is reported as "Mgorvala" (A. Makashvili, Botanical Dictionary: Plant Names. Tbilisi, "Soviet Georgia", 1991).

Garlic (*Allium sativum*) – Annual bulbous plant of Amaryllis family. It is found wild in the Caucasus. It has dark green, narrow and lanceolate leaves. The bulb consists of 2-50 teeth. The tooth is covered with a thin membrane, and the entire bulb is covered with 2-8 shiny membranes. Bulb and green mass are used as food. Garlic cloves contain 35-42% dry matter, 6.0-7.9% crude protein, 7.0-28.8 mg vitamin C, 0.5% reducing sugar, 20-27% polysaccharides and others. The essential oil (0.23-0.74%), which contains phytoncides, gives garlic its specific taste and smell.

Sugar – Sweet product obtained from sugar beet or sugar cane. Energy value of 100 g of sugar is 1.68 megajoules (about 400 kcal).

Laurel can also be used.

Bay Leaf (*Laurus nobilis*) – Perennial tree or shrub of the laurel family, which is cultivated in Georgia, mainly in Colchis. It should be noted that bay leaf tolerates drought well, so it is also cultivated in the Eastern Georgia. In Georgia, it is spread only in the form of various variations - forms of noble laurel.

5. Production Stages

I Stage – Butchering of Pig

It is recommended that the live weight of pig at the time of butchering would be 90-100 kg for making "Kakhuri Shashkhi".

II Stage – Cleaning

After live animal is stunned/slaughtered and bled, it is boiled, brushed, scraped, for which the slaughtered pig is rubbed with wheat bran or corn scraps and thoroughly washed with hot water. Processing is done without pilling. After this process, embowel begins. First the head is cut off, and then – outer part of anus. Incubation begins on a table or in hanging position, intersecting on the abdominal line. First, the bladder is removed, then the intestines along with the stomach, and then the liver. The gallbladder is removed carefully. The fat is removed from the internal organs, the diaphragm is opened, the heart and lungs are removed. The heart is cleansed of blood clots. Inner part of meat is also cleaned. After mentioned procedure, the carcass is cut into two equal parts along the spine.

III Stage – Cooling and Cutting of Meat

After cleaning stage, the meat is cooled at 2-3°C for 2-3 days, or in the refrigerator for 24 hours. At this time, the meat "ripens", acquires pleasant smell and aroma, the meat becomes juicy and soft. Refrigeration helps preserve the freshness and pleasant color of meat. After that, the meat is cut into 2-4 kg pieces. Sometimes, cooling process is preceded by cutting the meat into thin pieces weighing 1-2 kg or 3-4 kg and placing them in cold water for cooling. If air temperature is 24-25°C, the water should be changed twice per day, in the morning and in the evening, until the water becomes discolored.

IV Stage – Salting, Seasoning and Aging

After cooling and cutting the meat, it is salted, seasoned and aged. For this, the meat pieces are rubbed by hand with salt (90-93%), garlic, bay leaf, black pepper (1.5-2%) and sugar (4-5%), after which the meat pieces are tightly placed in a container of suitable capacity - wooden or stainless steel, in metal cage, on top of which weight should be placed. The duration of delay is 3-7 days and depends on the thickness of meat pieces. Then, the pieces of meat are washed and placed in the brine, so-called "tsaki", for which 1.5-2 kg of salt is added to 10 l of water and, for color fixation, 0.06-0.07% (about 0.01 g) of total weight of brine is sodium nitrite. It is delayed in the brine for 7-12 days, which also depends on the size and thickness of meat pieces.

Sometimes, other spices can also be used for seasoning, for example ginger (*Zingiber officinale*, Rosc) and star anise (*Illicium anisatum* (L.)). The added spices should not be ground. Spices (5-10 g - in variable proportion) should be boiled in 3-5 l of water, which is added to the brine, so-called "tsaki".

V Stage – Drying

After resting in the brine, so-called "tsaki", the meat is washed with cold water and dried at low temperature of 4-5°C for 2-3 days to prepare it for smoking. It is possible to smoke directly without drying, by hanging the wet meat in the oven, which is traditional tandoor - clay bakery.

VI Stage – Smoking

After drying, the meat is smoked. There are two methods of smoking: hot and cold.

At cold smoking method, the meat is hung in closed building so that the smoke from outside fire enters the room through the chimney.

Hot smoking method is more useful. Traditionally, a tandoor is used. The fire is made to burn wood by using leafy plants - oak, beech sawdust and walnut shells. Burnt in the tandoor carcasses are collected, and pieces of meat are hung on the bars placed thereon so that generated smoke reaches all the pieces of

meat equally. Tandoor top is covered with wet, moistened cover (for this purpose, the rough cloth made of cotton, linen or shawl-cotton can be used). Coating must be moistened to prevent fire. The holes for air ventilation are made in the cover in 1-2 places. During smoking, the temperature of meat pieces reaches 75-80°C. The duration of smoking is 2-4 days and depends on the thickness and number of meat pieces hanged in the tandoor.

It is possible to smoke without drying, that is provided by such way: the meat removed from the meat is squeezed and then smoked. During smoking, the juice released from the meat creates steam when it comes into contact with the carcass, and together with smoking, the meat is also steamed.

In addition to the tandoor, it is also possible to use the smoking room, storage room, wherein hot and cold methods of smoking can be used. In general, the smoking room is built of brick, stone or is has metal structure. In the case of hot smoking, a fire is lit in the middle of room to smoke the pieces of meat suspended above. In the case of cold smoking, the fire is lit outside the room and the smoke enters the room through a special connector - a chimney.

VII Stage – Storage

After the smoking process is over, the ready "Kakhuri Shashkhi" is stored in cool, clean and dry place. It is recommended to store it in a refrigerator at the temperature of no less than 2- and no more than 5°C. The product can be consumed without additional heat treatment.

6. Geographical Area, Reputation, and Human Factors

"Kakhuri Shashkhi" organoleptic, taste properties and production technology are determined with geographical area and natural climatic conditions of place wherein the pigs are raised and the product is made, and raw materials and ingredients used, as well.

In Kakheti, there is transitional weather between humid subtropical and continental. Regional climate is influenced by dry air masses of Central Asia and Caspian Sea, and the moist air of Black Sea from the West, as well. However, the invasion of moist air mass from Black Sea is prevented by the Likhi and Meskheta Ridges, separating Western Georgia from the Eastern. As a result, the annual amount of precipitation in the East is much less (400-1600 mm) than in the Western Georgia. The wettest periods are spring and autumn, and the driest periods are winter and summer, respectively.

In the most parts of Eastern Georgia, especially in lowland areas, summer is hot and winter is dry. Altitude has significant influence on climate. Summers above 1500m are relatively cool, and above 2000m sometimes even experiences of frost in summer months. Average winter temperature is around 0°C; In summer, the temperature reaches +23-30°C.

Such natural environmental conditions have a positive effect on the quality and quantity of the fruits of plants (oak, beech, chestnut, walnut, forest pear – so-called panta, crabapple, medlar, cornel, blackberry, hawthorn, barberry, etc.) naturally spread in the forests of Kakheti, which, in the end, significantly determines good taste characteristics of pork. It is notable that annual harvest in Kakheti forests is several thousand tons. Its effective use was and is possible precisely with nomadic pig farming.

The fact that there were big amount of wild boars in Kakheti forest is confirmed by Vakhushti Batonishvili. In the description of "Bostan-Kalaki and Gareji Mountain" he writes: "There is a large field to the East and South directions of mountains, and large floodplain on the edge of Mtkvari, where the kings were hunting big amount of boar fangs every year." (Description of the Kingdom of Georgia (Geography of Georgia. Printed in the handwriting of Vakhushti Batonishvili. Edited by G. Janashvili. Edition of magazine "Mogzaurisa", Tiflis, A. Kutateladze printing house, Nik. St. 21, 1904). At the same time, he describes Shida Kakheti "for the sake of beyond-arm and Shida Kakheti" he writes: "With the

three arms of the Pankisi Valley, rather than the border of Kiziki, they call Shida Kakheti, which is bordered with the River Alazani from the East; with three arms bordering the line of the cross; to the West with Mountains Ereti and Kakheti; it goes to the border of Pankisi, and there is a place with a forest, a little field with mostly fruits, small amount of rivers, a lot of vineyards, fruits, and the wine is very good and high quality, Birds, such as black francolin and partridge, which are native to the forests, are numerous; cattle, sheep are few, but pigs are the most. According to the definition of Janashvili (editor), "every peasant has s-u-ch -ts - 200, 400, 1000 and 2000 pigs"⁴.

In Kakheti, the totemic custom related to the pig has survived to this day, which is held every year in the Nekresi monastery complex, it consists of various buildings, some of them date back to the IV-V centuries, some -VIII-IX. Main temple dates back to the 6th century and was built by St. Abibo of Nekres.

According to the narration, "people associate a miracle with Nekresi church: Nekresi and Georgians sheltering there have been surrounded by the enemy. Every day, every hour brought the enemy closer to victory. Food is also no available and salvation was seen from nowhere. The people were worried, the women took up their weapons, prayed and prepared for battle. All of a sudden, clamor broke out: one of brave squad, which was ready for life-and-death battle, thought, let's saddle the pigs and let them attack the enemy. "That's how we create it, right," - others happily took it up as well. First, the squealing of pigs made the place deaf, and then the door of Nekresi fence opened and the cattle of pigs, distraught with pain, ran straight towards the besiegers. Persians looked surprised at this sight for a while, and then they came to their senses and realized that the cattle were coming to "attack" them and defiled everything around them with "impure" blood. "Oh, damn you "giaurs"⁵, how did you think of this!" - shouted they. The siege was broken. The cattle of pigs was followed by a detachment of Georgians, who easily defeated confused enemy and left for peace. Since then, every year on Christmas Day (the day on which this miracle happened) the Feast of Nativity begins, which lasts for a week. The main thing is that pigs are brought to the temple for sacrifice" (K. Kenkishvili, Hystorical magazine, December 2011, No. 12).

Adult pig intended as a sacrifice for Nekresi, was called "lion-boar", which was treated with special care by Kakhetian swineherds. They were often fed separately, well cared for, and its sale was strictly prohibited. It is allowed that this custom is very old and maybe even Bomonio, the patron god of pigs, was erected in the place of Nekresi, and the holiday named after him lasted at least 12 days. This is suggested by the fact that Nekresoba starts on December 25, on which day all Georgians break the Christmas fast with pork. At this time, eating pork lasts for 12 days, on the sixth day, the new year begins, and on the tabla of St. Basil, we see pig head next to bread, basil and candles. (R. Michitashvili "Kakhetian Pig", 2020).

The tradition of meat processing and storage in Kakheti has been a priority since time immemorial. During centuries-long war, one of reliable sources of energy for Georgian warrior was smoked pork meat - salted meat was brought to the warriors because it lasted a long time, and was practical to use. (I. Shubitidze, "Kakhetian Nomadic Endemic Pig", 2021).

⁴ According to the old Georgian script, the letters had corresponding equivalent numbers, in this case: s-200, u-400, ch-1000, ts-2000

⁵ An insulting word used by Muslims against people of other religions.

7. Labeling

"Kakhuri Shashkhi" can be delivered to the customer with or without packing. When marking the name of product on the label, the following is used:

Georgian characters – კახური შაშხი;
Latin (English) characters – **Kakhuri Shashkhi**;
Russian characters – **Кахури Шашхи**.

An information on marketed PGI "Kakhuri Shashkhi" shall be provided to the consumer in accordance with the requirements of "Provision of Food Information to the Consumer" defined by the Legislation of Georgia. In addition, when labeling food, together with "Kakhuri Shashkhi", the words: "PGI - Protected Geographical Indication" and the state quality mark, the use of which is regulated by the law of Georgia, must be indicated in the main area of vision.

8. Control Bodies

"Kakhuri Shashkhi" made according to traditional method and present specifications is traditional, artisanal, geographically protected product. Accordingly, the requirements established by the Government of Georgia Resolution No. 173 - Technical Regulations "Food/Animal Feed Hygiene Simplified Rules" apply to it. State control, in accordance with the requirements defined by the Legislation of Georgia, is carried out by the National Food Agency of the State of Georgia or the Control Body - a legal entity delegated by the Ministry to perform a specific task related to state control and which is accredited by Georgia or the European Union and the Organization for Economic Cooperation and Development (OECD) by the relevant authority of member countries. In order to ensure the quality, reputation and authenticity of product, the group/organization of "Kakhuri Shashkhi" manufacturers (if any) monitors the use of name of goods marketed, and other actions determined by the Legislation of Georgia.

GEOGRAPHICAL INDICATION

SVANURI MARILI

Application No. 3559/6

Date of Application: 07/03/2024

Geographical Indication: Svanuri Marili

Name of Goods wherefor GI Registration is Required - condiment

Name and Address of Applicant: The Ministry of Environmental Protection and Agriculture
of Georgia;
6, Marshal Gelovani Ave., 0159, Tbilisi, Georgia

1. Name of Product: Svanuri Marili

2. Product Description

"Svanuri Marili" (Svanetian salt) is Georgian condiment and is a kind of set of spices. The history of making Svan salt in Svan families dates back several centuries. The recipe for its preparation was passed down orally or in writing from generation to generation.⁶ The list of main ingredients included in these recipes is the same everywhere, however, there are slight differences in their proportions. Currently, its production is widespread throughout Georgia and is very popular among the population. It is used as ready-made condiment for the table and for seasoning meat and vegetable dishes. "Svanuri Marili" is dark reddish-brown condiment of floury consistency, which has a pleasant aroma and is characterized with a variety of intense aromas of freshly ground spices.

The main ingredients useful to make "Svanuri Marili" are: ground white rock salt (non-iodized), garlic, blue melilot (*Trigonella caerulea* (L.) Ser.), dried coriander (*Coriandrum sativum*) seeds, red hot pepper, marigold (*Tagetes*) and extracted from Svanetian mountains the spice - "gitsruli".⁷ Due to the shortage of "gitsruli", spice with a similar flavor – cumin (*Cuminum cyminum*) is also used instead of this.

Normally, "Svanuri Marili" – mixture of these ingredients is, as mentioned, powdery type of product. However, it can be delivered to the customer in a humid, almost wet form, which will be due to the use of an excess amount of garlic during its mixing. In order to preserve the organoleptic properties of "Svanuri Marili", it is necessary to store the product in hermetically sealed glass jar or in special package.

In summer, if raw coriander seeds are used instead of dry, the mixture gets green color and is also non-dissolving.

Depending on the taste, as additional ingredient, the use of dried ground dill (*Anethum graveolens*) and/or savory (*Satureja*) is allowed.

3. Production Process

Distinctive taste and aroma of "Svanuri Marili" depends on the quality of spices and their mixing proportions.

Below is permissible range of quantities of main ingredients used to mix 1 kg of "Svanuri Marili":

⁶ <https://www.youtube.com/watch?v=-FhywZiHF28>

⁷ <http://www.vinoge.com/samzareulo/sxvadasxva/svanuri-marili>

1. Rock salt - 1000 g;
2. Garlic - 200-300 g;
3. Dried coriander - 100-150 g;
4. Red hot pepper - 100-150 g;
5. Blue melilot - 100-150 g;
6. "Gitsruli" - 50-100 g;
7. Marigold - 20-50 g.

Preparation Steps:⁸

1. Garlic is cut into pieces or put in meat grinder, put in deep dish and mixed with half of salt to be used; In order to extract the juice from the garlic, the mixture is left for at least 1 hour.
2. For better flavor, all spices should be present in seed or dry form and should be ground before making "Svanuri Marili".
3. The mixture of garlic and salt is pounded with a mortar or carried out in a meat grinder.
4. Carefully mix half of remaining salt into the obtained mass.

At that

- The composition of "Svanuri Marili" should be within the permissible limits of ingredients listed for meat products and "kubdari", as described in the specification.
- and for other vegetable dishes, as a rule, the minimum amount of "gitsruli" is used, taking into account its intense aroma (according to the table of ingredients).

5. The mass mixed with salt and spices is again put in meat grinder;
6. Marigold is mixed with the mass passed through the second time in the meat grinder in measured manner so that the mass of mixture does not get yellow tint and maintains dark reddish-brown color.

After crushing the garlic and salt mixture in a mortar or meat grinder, dry ground dill and/or savory can be added to resulting mass together with main ingredients, depending on taste.

If "Svanuri Marili" is made in summer, it is allowed to use raw herbs (coriander, dill).

4. Geographical Area of Production

"Svanuri Marili" production area covers entire territory of Georgia. In addition, the ingredients useful to make "Svanuri Marili": main ingredients (garlic, red pepper, blue melilot, coriander and marigold), as well as other ingredients added according to taste, and raw herbs used in summer conditions shall be produced only in the territory of Georgia, and "gitsruli" – specifically from the Svaneti region. Salt can be of non-Georgian origin.

5. Traceability Requirements

Control of production process of "Svanuri Marili" in Georgia is ensured at the stages of purchase/sourcing of its ingredients, and production of finished products. This is done by keeping records of ingredients and final products, and labeling each individual batch of products and using traceability marks on individual product packing, as well. Data about business operator, whose activity is related to the production of the PGI product is recorded in the register of Control Body.

⁸ <https://www.youtube.com/watch?v=-FhywZiHF28>

6. Link of Product Exceptional Quality and/or Reputation with Geographical Area

"Gitsruli" used to make "Svanuri Marili" is wild plant that thrives in the climatic and soil conditions of alpine zone (meadows) of Svaneti. In order to use it as a spice, it is specially picked, dried and ground. "Gitsruli" gives unique taste and aroma to food, and the secret of Svanetian cuisine lies in it.

Outstanding taste and aroma of "gitsruli" together with "Svanuri Marili" is determined by the fact that it uses spices made from herbs grown in Georgia, which are usually distinguished by their taste characteristics and aromas. In the past, the problem of salt was particularly acute in mountainous regions of Georgia, which was due to their distance from trade centers and the lack of reliable access roads. Over the centuries, Svaneti also suffered from the shortage of salt, here the salt was worth the price of gold. Special attitude towards it is indirectly indicated by the fact that, in contrast to Georgian language, salt is called – Jimi in Megrelian-Chanian and Svanetian languages, which means brother in these languages. They think that this is not a coincidence and indicates the gentle and special attitude of people of this region to salt.

Mikheil Kalatozishvili film "Jim Shvante" (Svanetian Salt), 1930, was dedicated to the existence of this problem in Svaneti.⁹ The film was produced in Ushguli, and tells the story how people coped with life in isolated village Ushguli. The film shows the harsh and unbearable conditions in which the people of Svaneti had to live. According to the film, among other woes, the problem of Svanetians is a shortage of salt, which causes the inhabitants to go to the plain to buy salt, and many die due to the roadlessness.

According to folk tradition, to overcome the shortage of salt, the salt taken from the plain was mixed with various spices, which gave the product characteristic, unique aroma. It was as a result of such mixing that an extraordinary condiment was obtained, which today is known as "Svanuri Marili"¹⁰. "Svanuri Marili" adds an extraordinary aroma and taste to dishes and has won a worthy place not only in Svanetian cuisine, but has become integral part of entire Georgian cuisine. This Svanetian condiment, famous for its different properties and aroma, is very popular in restaurant business¹¹,

and actively used in family cooking. It is used with boiled and fried meat, and for seasoning kubdar hearth, as well. It is also added to cucumbers and tomatoes, to various simple salads and soups. "Svanuri Marili" goes very well with meat stewed in tomatoes and boiled potatoes.

Currently, "Svanuri Marili" is widely produced in Georgia¹². The product is sold in the local market as well as in network markets and is also supplied to foreign customers in the European and USA markets.¹³

Centuries-old history of "Svanuri Marili" is confirmed by the 16th century cup¹⁴ kept in the Museum of History and Ethnography of Svaneti, and about 19th century stoneware used to make "Svanuri Marili", as well¹⁵.

⁹ https://en.wikipedia.org/wiki/Salt_for_Svanetia

¹⁰ <https://culinarybackstreets.com/cities-category/tbilisi/2019/cb-on-the-road-49/>

¹¹ <https://www.facebook.com/barbarestan/videos/%E1%83%A1%E1%83%95%E1%83%90%E1%83%9C%E1%83%A3%E1%83%A0%E1%83%98%E1%83%9B%E1%83%90%E1%83%A0%E1%83%98%E1%83%9A%E1%83%98/797155644070780/>

¹² <https://farconi.com.ge/ge/svanskaja-sol/>

¹³ <https://www.businessinsider.ge/ka/saneblebis-mtsarmoebeli-khomli-ashsh-is-bazarze-eksportis-zrdas-gegmavs>

¹⁴ https://ka.wikipedia.org/wiki/%E1%83%A1%E1%83%95%E1%83%90%E1%83%9C%E1%83%A3%E1%83%A0%E1%83%98_%E1%83%9B%E1%83%90%E1%83%A0%E1%83%98%E1%83%9A%E1%83%98

¹⁵ Information provided by an employee of the Historical and Ethnographic Museum of Svaneti.

Traditional method of "Svanuri Marili" production has been granted the status of intangible cultural heritage, which emphasizes the reputation of product.¹⁶

7. Paking and Labeling

It is used to indicate the name of the product on the label:

Georgian characters: სვანური მარილი;

Latin (English) characters: **Svanuri Marili**;

Russian characters: **Сванури Марили**.

Information about the PGI "Svanuri Marili" for food placed on the market shall be provided to the consumer in accordance with the requirements of the technical regulation "On providing information about food to the consumer" defined by the Legislation of Georgia. It is also appropriate to indicate on the label the ingredients that are different from main ones, added to taste, which should be written in smaller letters compared to the letters used for the PGI.

8. Control Body

"Svanuri Marili" compliance with the specifications is controlled by the National Agency for Food.

¹⁶ <https://www.heritagesites.ge/uploads/files/63bec9457a1dd.pdf>

APPELLATION OF ORIGIN OF GOODS OBCHA

Application №3522/6

Date of Application: 29/05/2023

Appellation of Origin: Obcha

Name of Goods wherefor AO Registration is Required - wine

Name and Address of Applicant: LTD "Imeruli Wine Association"
Mukhiani, 4a m/r, 14th bld., Tbilisi, Georgia

1. Name of Product: Obcha

2. Additional Signs

3. Type, Color, and Main Requirements

"Obcha" is a dry wine that can be amber or red.

"Amber obcha" shall meet the following requirements:

Color – from amber to dark straw, with a yellowish tint;

Aroma and Taste – intensive of yellow fruit, namely pear and ripe apple, has citrus tones, as well, with full, refined, cheerful sourness;

Actual volume alcohol content – no be less than 11%;

Mass concentration of the reduced extract – no less than 16 g/l;

Sugar content – no more than 4 g/l;

Titrated acidity – no less than 4 g/l;

Volatile acidity by converting to acetic acid – no more than 1.0 g/l;

Total mass concentration of sulfur dioxide – no more than 200 mg/l.

Other characteristics shall comply with the requirements established by the Legislation of Georgia (Technical Regulations Approved by the Resolution No. 524 of the Government of Georgia of November 6, 2018 "On Determining the General Rule of Wine Production and the List of Permitted Processes, Materials and Substances").

"Red obcha" shall meet the following requirements:

Color – dark red;

Aroma and Taste – full, velvety, with berry (blackberry and blackcurrant) tones. When aged, intensive bouquet with tones of spices (pepper, cloves) and dry fruits (black plums) develops;

Actual volume alcohol content – no less than 11%;

Sugar content – no more than 4 g/l;

Titrated acidity – no less than 4 g/l;

Volatile acidity by converting to acetic acid – no more than 1.2 g/l;

Total mass concentration of sulfur dioxide – no more than 150 mg/l;

Mass concentration of sugar-free extract – no less than 22 g/l.4.

4. Geographical Area of Production and Zones

Obcha Microzone is located in Baghdati municipality, and includes the city of Baghdati and the following villages: Pirveli Obcha, Meore Obcha, Dimi, Rokiti, Persati, etc. disposed on 120-420 meters above sea level.

5. Vine Varieties

Wine "Amber Obcha" shall be made only from Tsolikouri grapes grown in the Obcha Microzone. It is allowed to use Tsitska and/or Krakhuna grapes within 15%.

Wine "Red Obcha" shall be made only from Otskhanuri Sapere grapes grown in the Obcha Microzone, and it is not allowed to use other varieties.

6. Vineyards, Pruning, Forming and Care

Vineyards intended to produce wine "Obcha" in Obcha microzone shall be cultivated on 120-140 m above sea level;

The distance between the rows of vineyard – 1 to 3 m;

The distance between vines in a row – 0.8-1.5 m;

Height of stamp – 60-90 cm;

The shape of hole – one-sided or two-sided Georgian, or free.

7. Ripeness of Grapes, Vintage, Transportation

"Obcha" is made only from ripe grapes. Sugar content of grapes at the time of picking should not be less than 19%.

The transportation of grapes is allowed only in wooden or plastic boxes, tarps, stainless steel, plastic or special painted bodies.

It is prohibited to use polyethylene bags and/or sacks at grapes transportation.

During transportation the grapes shall be maximally protected from possible contamination.

8. Vintage and Wine Amount

Vintage per 1 ha vineyard shall not exceed:

10 tons for Tsolikouri and Tsitska varieties;

10 tons for Krakhuna;

8 tons for Otskhanuri Sapere.

Wine amount shall not exceed:

650 liters - from one ton grapes;

6500 liters – from one ha of Tsitska, Tsolikouri and Krakhuna vineyards;

5200 liters - from one ha of Otskhanuri Sapere vineyard.

9. Grape Processing, Winemaking and Bottling

Grapes intended for the production of "Obcha" wine shall be harvested only from vineyards grown in the Obcha microzone.

Grape processing, winemaking and bottling are allowed only within the Obcha microzone.

"Amber Obcha" is made by full fermentation of self-flowing "sweet" (grape juice) in the "Qvevri" (wine jar) accompanied with 5-6% fermented chacha, and "Red Obcha" – through full alcoholic fermentation of must in the "Qvevri".

Placement on the consumer market is allowed only in bottled form.

During the production of "Obcha", it is allowed to use only those operations, materials and substances that are allowed by the Legislation of Georgia (Technical Regulations Approved by the Resolution No. 524 of the Government of Georgia of November 6, 2018 "On determining the general Rule of Wine Production and the List of Permitted Processes, Materials and Substances").

10. Link of Special Quality of Wine with Geographical Area

Soils – Obcha microzone is a series of slight slopes and small terraces oriented to the North-West

Climate – The climate is moderately humid with hot summers and moderately cold winters. Annual duration of sunlight exceeds 1800 hours, and in the vegetation period it reaches 1298 hours.

Average annual air temperature is 15.4°C. The sum of active temperatures is 4353.9°C.

Annual total of atmospheric precipitation is 1360.2 mm, and 698.8 mm comes on vegetation period.

Average annual relative humidity of air is 71.1%, and the same indicator for vegetation period is 72% and West.

Basically yellow, yellowish-grey and untreated carbonate soils are spread in the following villages of Baghdati municipality: Obchi, Dimi and Persati.

Yellow soil is characterized with yellow color, intended to become clay, and, usually, with a powerful profile. The reaction of yellow soil solution is acidic. Humus content ranges from 2 to 7%. With depth, the content of humus decreases quite sharply. Yellow soil is poor in nutrients. Usually low hydrolytic nitrogen and mobile phosphorus content, and exchangeable potassium is of average and low amount.

Yellowish-grey soil is characterized with well-defined humus and yellowish-grey illuvial horizon, it is characterized with acidic reaction, as well; in particular, the pH value ranges from 5.0 to 5.5 on average. Humous horizons are characterized by the highest acidity. In depth, there is a tendency of decreasing acidity. Yellowish-grey soil with mechanical composition mostly belongs to heavy loams. Due to its good physical properties, the soil has a high water permeability, which is of particular importance in terms of slowing down and limiting erosion processes.

Typically, yellowish-grey soils have medium hydrolyzable nitrogen, low phosphorus, and medium or average potassium. Untreated carbonate soil is characterized with weakly differentiated profile. The soil is distinguished with well-defined humus horizon and high exchange capacity. The area of this soil coincides with the area of limestones and marls.

Untreated carbonate soil is characterized with neutral or slightly alkaline reaction. Humus content is medium or low, while the soil developed on marls it has lower humus content. As a rule, the soil is deeply humus. The content of carbonates varies widely (20-50%).

Human Factor – Viticulture and winemaking has existed in Imereti since time immemorial and has always been the main branch of the local population's economic activity.

The development of viticulture in Imereti, despite a number of obstacles, was given relatively broad perspectives from second half of 19th century. In 1873, the area of vineyards in Imereti amounted to 19,377 ha and was constantly growing. Their area in 1875 was already 21,370 ha, and by 1895 – 23,585 ha.

When characterizing the viticulture and winemaking micro-districts of Middle Imereti, Giorgi Beridze notes: "Obcha-Dimi microdistrict has been famous for its wines since ancient times. The products of this microdistrict are distinguished with their high extractivity and fiery pungency".¹⁷ In the 1920s,

¹⁷ G. Beridze, Georgian Wine and Brandy (in Russian and French), p. 140, ed. "Soviet Georgia", Tbilisi, 1965

after the Sovietization of Georgia, along with old wines, new brand wines were created, among them was "Tsolikouri-Obcha".¹⁸ Under the initiative of Professor Konstantine Modebadze, together with the Institute of Viticulture and Winemaking, since 1942, works have been carried out to restore historical wines. Along with other famous wines, "Tsolikouri-Obcha"¹⁹ was also restored. In 1953, a winery²⁰ was built in Obcha.

Currently, there are 35 family wine cellars operating in the Obcha microzone, wherein they mainly produce organic wines and sell them successfully within the country, and on various markets around the world, as well.

The morphology of Obcha soil and the climate of microzone, which creates illuminated environment, contribute to full ripening of grapes. Warm autumn days and cool nights influence the slow but complete ripening of grapes, which is reflected in high quality taste, color and alcohol content of "Obcha" wine. The aroma and taste of "Amber Obcha" is characterized with a bouquet of flowers, which is complemented with aromas of yellow fruits and citrus; and "Red Obcha" has berry (blackberry and blackcurrant) tones.

High professionalism of winemakers of this microzone preserves historical recognition of "Obcha" wine.

11. Transitional Provisions

Despite the requirements of Paragraph 9 of this Specification, grape processing and winemaking are allowed outside the Obcha microzone, within the territory of Georgia, until December 2025.

12. Labeling

Designation "Obcha" and the designation "Wine of Protected Designation of Origin" shall be placed on the label, packaging, as well as in documents accompanying the wine and advertising materials in foreign languages as follows:

Georgian characters – ობჩა

Latin (English) characters – **OBCHA**

Protected Designation of Origin and/or PDO;

Russian characters – **ОБЧА**

Защищённое наименование места происхождения.

13. Accounting and Reporting

Registration and notification of technological processes of production of "Obcha" wine is provided in accordance with the Legislation of Georgia (the "Regulation and Notification of Technological Processes in Viticulture and Winemaking Practice" approved by the Order of the Minister of Environmental and Agriculture of Georgia, dated – January 24, 2019 No. 2-78).

14. Main control points

During the control of the PDO Wine "Obcha" production process, the winemaker shall confirm the compliance of the following parameters to the LEPL National Wine Agency:

¹⁸ B. Kalandadze, "Chronicle of Georgian Wine and Alcoholic Beverages", p. 140, ed. "Petit", Tbilisi, 2008

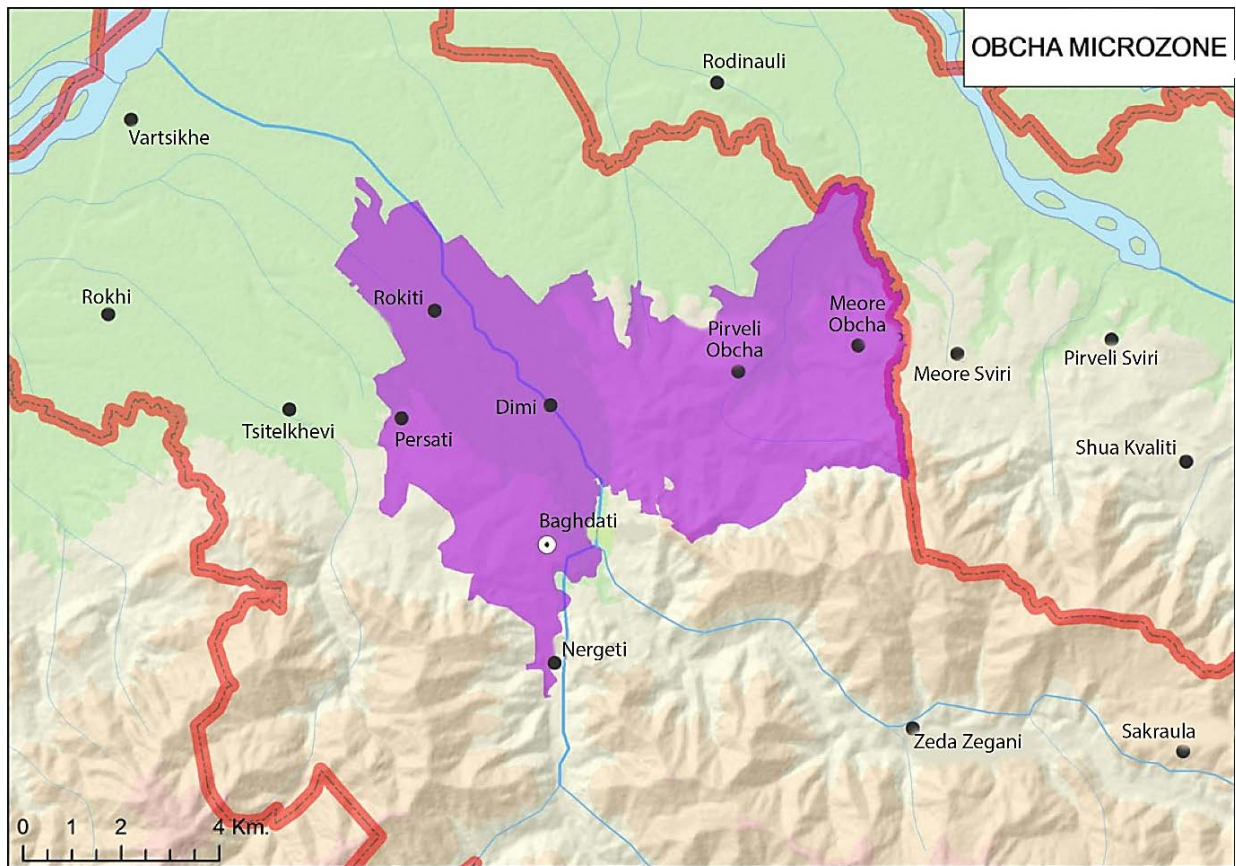
¹⁹ B. Kalandadze, "Chronicle of Wine and Alcoholic Beverages", p. 131, ed. "Petit", Tbilisi, 2008

²⁰ B. Kalandadze, Samtresti and Samtrestelebi, p. 110, Tbilisi, 2014

Main Control Points	Evaluation Methods
Vineyard Location	Cadastral map, inspection on the place
Area	Vineyard registration journal, cadastre
Vine Variety	Vineyard inspection Journal, inspection on the place
Cultivation Method	Agro-technical events registration journal, journal of medicine, inspection on the place
Vintage and Transportation	Vintage journal
Harvest on 1 ha	Vintage journal
Whole Harvest	Vintage journal
Grapes Treatment and Winemaking	Receiving grapes journal, grape processing journal, product turnover journal, laboratory analyses journal, reports, inspection on the place
Place and conditions of wine bottling, packing and storage	Bottling journal, laboratory analysis Journal, movement of products in the warehouse of finished goods journal, laboratory analyzes journals
Physico-chemical characteristics of wine in the process of wine production, before bottling and after bottling	Laboratory analyzes journals
Organoleptic characteristics of wine	Protocols of the Tasting Commission
Traceability	Technological and laboratory records

15. Control Body

State control over the protection and usage of the Specification is provided by the LEPL National Wine Agency.



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