

## SALKHINO OJALESHI

**NUMBER OF REGISTRATION:** 977

**DATE OF REGISTRATION:** 30/03/2020

**AO:** SALKHINO OJALESHI

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

**NAME OF APPLICANT AND ADDRESS:** NNLE – Salkhinos Ojaleshi

Salkhino, 3120, Martvili, Georgia

**1. NAME:** "SALKHINO OJALESHI"

**2. ADDITIONAL SIGNS:** "OJALESHI SALKHINO"

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

"Salkhino Ojaleshi" is sec (dry) wine, which shall satisfy the following requirements:  
Color – dark (garnet) red;

Aroma and taste – full, perfect, cheerful, extracted and harmonic, having aroma characterizing the location with intensively expressed bouquet of fruit tones developed with aging;

Volumeetric spirit content – no less than 11 %;

Concentration of finished extract mass – no less than 24 g/l;

Sugar content – no more than 4 g/l;

Titrated/ Volatile acidity – no less than 5 g/l;

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

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

The micro-zone "Salkhino" is located in the administrative borders of Martvili Municipality, from the left bank of the River Tekhura to the North-Eastern till the hills of Kvibia Mountains. It is surrounded with the villages Gachedili and Balda, from the South-East, and Nobulevi – from the North. It is separated from Didi Chkoni and Taleri with the River Tekhuri, in the South-West. It is situated on 250 m above the sea level.

### **5. VINE VARIETIES**

Wine " Salkhino Ojaleshi" shall be prepared exclusively from the grapes of Ojaleshi, vintage takes place in the micro-zone Salkhino. Usage of other grape varieties is not permitted.

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

§ The micro-zone for "Salkhino Ojaleshi" vineyards are situated on 250 m above sea level.

Distance between the rows in the vineyards – 1-3 m;

Distance between the vines in the row – 0.8-1.5 m;

Height of stem – 60-90 cm;

Shape of pruning – one-sided or Georgian two-sided or free.

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

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

Salkhino Ojaleshi " shall be produced only with ripe grapes. Sugar content shall be no less than 22%, at the vintage;

Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special colour;

Usage of polyethylene packages and/or bags is not allowed;

The grapes shall be protected from dirtying at the transportation.

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

Vintage on 1 ha vineyard shall be no more than 8 tons.

Wine production shall be no more than:

1000 liters – from 1 ton grapes;

§ 4000 liters – from 1 ha vineyard.

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

Grapes for producing wine "Salkhino Ojaleshi" shall be only from the vineyards of the micro-zone Salkhino.

Grapes processing and winemaking shall be provided exclusively within the borders of the micro-zone Salkhino.

"Salkhino Ojaleshi" is made by complete alcoholic fermentation of must.

"Salkhino Ojaleshi" shall be represented on consumer market only packed in the consumer vessels.

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

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

**CLIMATE.** Climate formation in the micro-zone Salkhino is defined by its location nearby sea from the West, and Samegrelo and Kodori ranges from the North. The area includes Kolkheti Valley, on 250 m from the sea level.

The climate is sea humid subtropical, with mild winter and hot summer.

Annual duration of sunlight varies within 2000-2050 hours, and during the vegetation period the sunshine continues 1500 hours.

The average annual air temperature is +14°C, +22.5°C of the warmest months (July and August) and +4.8°C – of the coldest month (January).

Sum of active temperatures in the micro-zone is +8562-5350°C.

The annual sum of atmospheric precipitations in the micro-zone, during the vegetation period, is 1070 mm, and annual – 1810 mm.

Relative air annual humidity is 76%.

No sustained snow cover is observed in the micro-zone. Snow cover is created in average during the last decade of January, which is disappeared in mid-March. The number of snow days is 18.

Annual average value of hailing days is 0.6.

There are mostly prevailing the Western – (31%) and Eastern (29%) Rumb winds. Days without winds are 30%, averagely. Wind average speed is 1.8 m/s.

**SOIL.** Soil varieties and sub-varieties distinguished in the Village Salkhino are the following:

Alluvial meadow, loamy and sandy, slightly thick and leptosol;

Alluvial meadow, not carbonated, moderately loam and clay;

Black-carbonated, moderately thick, heavy loam and clay, in some places slightly developed and washed, developed on limestones and lime conglomerates;

Black-carbonated, heavy loam and clay, somewhere slightly thick, very washed, developed on marls and limy sand-stones;

Slightly grove, moderately and very thick, heavy loam and clay, somewhere foggy, developed on old alluvial stony and sand-stony layers;

Terracotta, typical and transferred to glove, heavy loam and clay, developed on flowed rocks and lake-rivers old layers drained barks;

7. Ochre, typical and transferred to glove, heavy loam and clay, developed on clay-stone, sand-stone conglomerates drained barks.

Soils enumerated above and represented on this territory with climatic conditions, together give opportunity to produce high quality wine "Ojaleshi Salkhino".

**HUMAN FACTOR.** "Viticulture and winemaking have occupied an honourable place in the agricultural field of Samegrelo from time immemorial and were highly developed. This is attested by a number of writers and travellers of the ancient period – beginning from Homer, as well as of the newer period: Chardin, Lamberti, Contarini, Dubois de Montpéroux, Haksthausen, and many others.

Almost in every village of Samegrelo we find stone parts of grape pusher the present generation of the population being unaware even of their names. In addition, the people have maintained numerous customs and rest days, instituted in honour of viticulture and winemaking", - writes Ermile Nakashidze.

Samegrelo is a region having an ancient and highly-developed culture of winegrowing, which is also indicated by the fact that here more than fifty vine varieties were cultivated.

In the second half of the 19<sup>th</sup> c., in the revival of viticulture and winemaking of Samegrelo, including Salkhino, a great contribution was made by Prince Achille Murat. In Salkhino and Chkaduashi he laid out vineyards with Ojaleshi vine variety. Wine Ojaleshi, made by Murat, was awarded with various medals and letters of commendation at various international exhibitions.

From 1942 a red semi-sweet wine named "Ojaleshi" was produced, which enjoyed quite great popularity.

At present, a red dry wine is produced under the name of "Salkhino Ojaleshi", which is greatly appraised both in Georgia and abroad. The geographical location of the Salkhino micro-zone, the characteristic

climate: sea humid subtropical climate with warm, mild winter and hot summer, moderate amount of precipitations, diversity of soils, special features of grape variety Ojaleshi, characteristic only of this micro-zone, and the local, centuries-old tradition of viticulture and winemaking define the unique organoleptic features of wine Ojaleshi, characteristic only of this wine.

## 11. TRANSITIONAL PROVISIONS

**Wine "Salkhino Ojaleshi" preparation and/or bottling is permitted outside the micro-zone Salkhino until 31/12/2030; at that, grapes and or wine taking out from the area for the treatment or bottling is permitted under strong accounting and control conditions.**

## 12. SPECIAL LABELING RULES

The name "Salkhino Ojaleshi" and the sign – PDO (Protected Designation of Origin) on the label, package, in the documents accompanying the wine, and advertising materials, used in foreign languages, shall appear as follows:

With Latin font – **SALKHINO OJALESHI**

Protected Designation of Origin and/or PDO

Cyrillic font – **САЛХИНО ОДЖАЛЕШИ**

Защищённое наименование места происхождения

## 13. ACCOUNTING AND NOTIFICATION

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

## 14. MAIN CONTROLLABLE POINTS

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

<b>Main Controllable Points</b>	<b>Evaluation Methods</b>
<b>1</b>	<b>2</b>
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape harvest per ha	Vintage journal
Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place

Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory records

### **15. 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.

