

# TELIANI

**NUMBER OF REGISTRATION:** 791

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

**APPELLATION OF ORIGIN:** TELIANI

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

**NAME AND ADDRESS OF APPLICANT:** LEPL - National Wine Agency; Marshal Gelovani Av. 6, 0159, Georgia, Tbilisi

**1. NAME:** "TELIANI"

**2. ADDITIONAL SIGNS:**

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

"Teliani" is sec (dry) wine, which shall satisfy the following requirements:

- Color – dark ruby;
- Aroma and taste – perfect, full, extracted, velvet, harmonised, having aroma characterizing the location, and fruit tones are developed with aging;
- Volumetric spirit content – no less than 11 %;
- Concentration of finished extract mass – no less than 22 g/l;
- Sugar content – 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 Teliani is located in the middle stream of the river Alazani, on the coordinates – 41° 54' of Northern longitude and 45° 35' of Eastern latitude, on the North-Eastern slopes of Tsiv-Gombori Range, and between Alazani right tributaries – Kisiskhevi and Vantiskhevi, from the railway to the River Alazani.

## **5. VINE VARIETIES**

Wine "Teliani" shall be prepared from the grapes of Cabernet Sauvignon, vintage takes place in Teliani micro-zone, other varieties are prohibited.

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

- The micro-zone Teliani vineyards for wine "Teliani" shall be situated on 500-600 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.

Vine 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:**

- "Teliani" shall be produced only with ripe grapes. Sugar content shall be no less than 19%, 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 10 tons;

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;
- 6500 liters – from 1 ha vineyard.

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

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

Grapes processing and winemaking shall be provided exclusively inside of Kakheti, bottling is permitted outside Kakheti, but only on the territory of Georgia.

At the same time, the grapes can be got from the Teliani micro-zone and the wine can be withdrawn from Kakheti viticulture zone only under strict accounting and control.

"Teliani" is made by incomplete alcoholic fermentation of must.

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

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

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

**CLIMATE** – Micro-zone climate is characterized with moderately humid, hot summer and mild winter. Sunlight annual duration is more than 2300 hours, and reaches 1660 hours – at vegetation period. Direct solar radiation on horizontal surface is 75 kkal/cm<sup>2</sup>, scattered – 54,2 kkal/cm<sup>2</sup>, sum – 130 kkal/cm<sup>2</sup>, annually.

Real sunlight amount ratio to its possible amount in the summer and September is averagely 66%. Clear days are 17-19 at grape maturity.

The average annual air temperature is 12.1°C, that of the coldest month (January) is +0,9°C, and of the warmest months (July, August) is similar – 23.2 22,9°C, and that. Air annual absolute minimum temperature averagely is -11°C, absolute minimum – -23°C. Absolute maximum temperature averagely is 35°C, absolute maximum – + 38°C.

Air daily amplitude is high (8-9,5°C) in summer, and low – in winter (4,8-5,5°C).

Heat general amount varies depending of years. In the last century in Tsinandali above 10°C it varied within 3300-4250°C, heat sum amplitude reaches 950°C.

In Teliani heat sum 95% is more than 3500°C, per each year.

Autumn first frosts start at 26.XI. In the end of October the frosts are expected once during 10 years, so vine is not damaged because of this.

The annual sum of atmospheric precipitations is 845 mm, and 644 mm during the vegetation period. The precipitations in the greatest amount occur in May (157 mm) and June (111mm). Sum of precipitations in ripening period (VIII-IX) is averagely 144 mm, the most part of this comes in spring (34%) and summer (31%), less in autumn (23%) and winter (12%).

Air annual average relative humidity is 70%.

Hailing days amount is great and averagely is 2,3 per year; it is more frequent in the May and June (0,7-0,8 days).

Mostly there prevailing the Western (30%) and Eastern (24%) winds, and less – the South-Western (14%), North-Western (11%) and South-Eastern (10%) winds.

Wind annual average speed is 1,7 m/s. Wind speed relatively is increased in the spring and summer (1,7-2,1 m/s) and decreased in the winter (1,3-1,5 m/s). Very windy days amount ( $\geq 15$  m/s) is not great and equal to 10, and – 33, in snowy days.

**SOIL** – There are presented meadow-brown (old alluvial) and alluvial soil varieties different from each other with leptosol quality and mechanical content. Meadow-brown (old alluvial) soils are presented on the North-Eastern ends of slopes of Tsiv-Gombori Range, and alluvials – on the right second terrace of the River Alazani.

There are distinguished the following soil varieties: 2 – Meadow-brown (old alluvial) and 2 – alluvial.

1. Meadow-brown (old alluvial) very thick, loam;
2. Meadow-brown (old alluvial) very thick, leptosol, clay;
3. Alluvial carbonated, very thick, loam;
4. Alluvial carbonated, very thick, leptosol, loam

Said first two varieties of soils are presented on upper zone of micro-zone on the North-Eastern slope ends of Tsiv-Gombori Range, slightly inclined trails and flat lands, 3<sup>rd</sup> and 4<sup>rd</sup> – on right second terrace of the River Alazani bordered with the North-Eastern slopes of Tsiv-Gombori Range, and it is slightly inclined flat land towards the South-Eastern, with slightly waved surface.

Profile thickness of all 4 varieties of soils is more than 1-1,5 m, and active humus layer varies between 50-60 cm.

Soil mechanical content is loam 25-50%, and passages onto light loam and sand in depth in some areas.

Humus content in active layer is less than average and mostly varies between 1,5-3%, and decreased bellow, contains average amount of calcium carbonates – 5-15%. Soil area reaction (pH) is mostly alkaline – 7,4-8. Content of soluble phosphorus in active layer is 2,5-3 in 100 g soil, in low layers it is in small amount. Soil is poor with changeable potassium – 12,0 mg in 100 g soil.

**HUMAN FACTOR** – Cabernet Sauvignon is a French vine variety. It was brought to Georgia at the end of the 19<sup>th</sup> century. This vine variety has shown its unique features and high quality on the 3<sup>rd</sup> period rocky sediment in Teliani, Georgia. This is quite fair when it is said that Georgia is the second homeland of Cabernet Sauvignon.

Bringing and cultivation of Cabernet Sauvignon in Teliani was wholly implemented by the heads of Princes Estates Department of that time – Gogol-Janowski, Speshnev, Masano, Staroselskiy, Haine, Markovich, Ovcharenko, Tushmelashvili, Jorjadze, Deckenson, and the others.

A great contribution to the development of Georgian winemaking was made by A. Egorov, the chief winemaker of Princes Estates Department in those times (1899-1925), to whom belong the words: "Kakheti is a country of red wines".

Wine "Teliani" has been produced since 1897 and it has been awarded with 4 gold and 6 silver medals.

Geographical location of micro-zone Teliani, its regional climate: mild winter and hot summer, moderate amount of precipitations, diversity of soils, special features of grape variety Cabernet Sauvignon manifested in this area and the centennial experience of its cultivation on this land lead to the unique organoleptic features of wine "Teliani".

## **11. SPECIAL LABELING RULES**

With Latin font – TELIANI

Protected Designation of Origin and/or PDO

Cyrillic font – ТЕЛИАНИ

## Защищённое наименование места происхождения

**12. ACCOUNTING AND NOTIFICATION**

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

**13. MAIN CONTROLLABLE POINTS**

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

<b>Main Controllable Points</b>	<b>Evaluation Methods</b>
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place

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

#### 14. CONTROL BODY OF PRODUCTION

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



