

AKHMETA (Akhmetis Mtsvane)

NUMBER OF REGISTRATION: 979

DATE OF REGISTRATION: 11/05/2020

APPELLATION OF ORIGIN: AKHMETA (Akhmetis Mtsvane)

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: "AKHMETA"

2. ADDITIONAL SIGNS: "Akhmetis Mtsvane" (Akhmeta Green)

3. TYPE, COLOR AND MAIN REQUIREMENTS

"AKHMETA" is white or amber wine.

a) In accordance to sugar content the **white "Akhmeta"** can be dry, naturally semi-dry (demi-sec) and naturally semi-sweet (demi-doux). Akhmeta organoleptic and physicochemical characteristics shall satisfy the following requirements:

Dry wine Akhmeta – light straw, perfect, delicate, soft, harmonic, cheerful, having aroma of meadow flowers characterizing the location, and bouquet of fruit tones is developed with aging;

Naturally semi-dry and naturally semi-sweet wines – light greenish golden, perfect, delicate, soft, harmonic, cheerful, having aroma characterizing the location. Semi-dry and semi-sweet wines – no less than 10.5 %;

Actual volumetric spirit content for dry wine – no less than 11 %, and for naturally semi-dry and semi-sweet wines – no less than 10.5 %;

Concentration of finished extract mass – no less than 16 g/l;

Sugar content in dry wine – no more than 4 g/l, 4-18 g/l – in semi-dry wine, and 18-45 g/l – in semi-sweet wine;

Titrateable acidity in young dry, semi-dry and semi-sweet wines should be – no less than 5 g/l, and in dry aged wine - no less than 4.3 g/l;

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

b) **Amber wine "Akhmeta"** organoleptic and physicochemical characteristics shall satisfy the following requirements:

Color – from dark amber to tea-color;

Aroma and Taste – has a body, energetic, extracted and velvet, having aroma characterizing the location, moderately and softly sharp, making it typical. The bouquet of fruit tones is developed with aging. It is characterized with tanner taste, as a result of maceration on "Chacha" (must);

Volumetric spirit content – no less than 12.0 %;

Concentration of finished extract mass – no less than 22 g/l;

Titrateable acidity should be – no less than 3.5 g/l;

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

4. SPECIFIC ZONE AVAILABLE AREAS

The micro-zone Akhmeta is located in Middle Kakheti, on upper part of the River Alazani, in the administrative borders of Akhmeta Municipality, Tsiv-Gombori Range borders it from the South-West and South, Kakheti Range – from the West, Caucasus Mountains – from the North and North-East, and the administrative borders of Telavi Municipality – from the East and South-East.

The micro-zone Akhmeta, except the City Akhmeta, includes the following villages: Sakobiano, Matani, Kistauri, Arashenda, Akhshani, Akhshnisvelebi, Ingeti, Kogori, Osiauri, Sachale, Ozhio, Alaverdi, Koghoti, Chabinaani, Khorkheli, Zemo Khodasheni, Atskuri, Akhaldaba, Charekauli, Zemo Alvani, Khorbalo, Kvemo Alvani, Babaneuli, Maghraani, Pichkhovani, and Argokhi.

5. VINE VARIETIES

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

Wine "Akhmeta" amber shall be prepared from the grapes of Kakhuri Mtsvane, and adding of Kisi and/or Khikhvi, 15 % together, from the same region, is permitted.

6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE

- The micro-zone Akhmeta vineyards are situated on 400-800 m above sea level.
- Distance between the rows in the vineyards – 1-2.5 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

"Akhmeta" shall be produced only with ripe grapes. Sugar content shall be no less than 20% for sec (dry) and demi-sec (semi-dry) wines, and no less than 22%, for demi-doux (semi-sweet) wine, 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.

5.0 daLs – from 1 ton grapes;

- 520.0 daLs – from 1 ha vineyard.

9. GRAPE PROCESSING, WINEMAKING AND BOTTLING

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

Grapes processing and winemaking shall be provided exclusively within the borders of Kakheti Zone, bottling – outside of the zone, as well, only in the territory of Georgia.

At that, grapes withdrawal for the treatment from the micro-zone Akhmeta, and wine withdrawal for bottling from the Kakheti viticulture zone is permitted under strong accounting and control.

Wine "Akhmeta" white is made by complete or incomplete alcoholic fermentation of sweet gravity flow.

Must (with whole amount of "chacha" and cluster) alcoholic fermentation at "Akhmeta" amber winemaking is executed exclusively in the "qvevri". After fermentation the "qvevri" is filled with analogical wine and stayed on the must no less than 1 February after vintage.

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

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

10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA

SOIL. Soil varieties and sub-varieties distinguished in the micro-zone Akhema are the following:

1) brown alkali resistant; 2) brown; 3) meadow brown; 4) alluvial carbonated; 5) humus carbonated.

Brown typical soils moderately and very thick, heavy and moderate clay, developed on loess-like clay surfaces, conglomerates and sand-stone drain products. Profile width is 100-140 cm, humus width is moderately 20-30 cm. Its surface accumulative horizon is characterized with well figured grain-nut structure and free from carbonates. The next low horizon has nut structure and mostly is free from carbonates. Deeply, the soils are unstructured and represented with "lime eyes" and "veins".

Brown alkali resistant soils calcites are washed comparably deeply, on 80-100 cm depth. Notable, that other sub-varieties of brown soils are less thick than alluvial carbonated.

Meadow brown soils upper 20 cm layer is characterized with grain-nut structure and powdery. Said soil depth is represented with nut-pea and pea-belt structure, deeply, from 120 cm, it is unstructured and dense. "Physical clay" fraction (<0,01mm) content in profile varies within 64-87% in granulomere, and "physical clay" fraction high (67 %) content increases soil bond and adhesion capability, and density; that, in its turn, makes worse soil physicochemical features. "Physical clay" and micron fraction excess cause blindness and gleization of said soils.

Humus carbonated soils moderately thick, heavy clay and with clay, somewhere slightly developed and washed; developed on the limestones and conglomerates.

Alluvial carbonated soils represented as carbonated sub-type characterized with genetic horizons of slight differentiation, bad structure, layered and leptosol. Said soils are represented on slope and flat forms of relief, that together with exposition, light and climate conditions give opportunity to produce high quality AO wines.

Human Factors Viticulture and winemaking in the Akhmeta Region, as in the rest of Kakheti, originated from the time immemorial and always occupied one of the distinguished places in the household activities of the local population.

Vakhushti Bagrationi in his remarkable work "Geography of Georgia" notes specially the wines of Manavi, Akhema and Kondoli.

Wine "Akhmeta" was created by leading specialists of "Samtresti" and has been produced in the demi-doux (semi-sweet) form since 1958. It has been awarded a number of medals at various international exhibitions and competitions.

Geographical location of the micro-zone Akhema, climate factors of the region, transitional from dry- to moderately humid subtropical; dark brown carbonated soils, specific features of Kakhuri Mtsvane grape variety revealed in this micro-zone, determine the special value of wine "Akhmeta".

11. SPECIAL LABELING RULES

The name "Akhmeta" 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 – **AKHMETA**

Protected Designation of Origin and/or PDO

Cyrillic font – **AXMETA**

Защищённое наименование места происхождения

12. ACCOUNTING AND NOTIFICATION

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

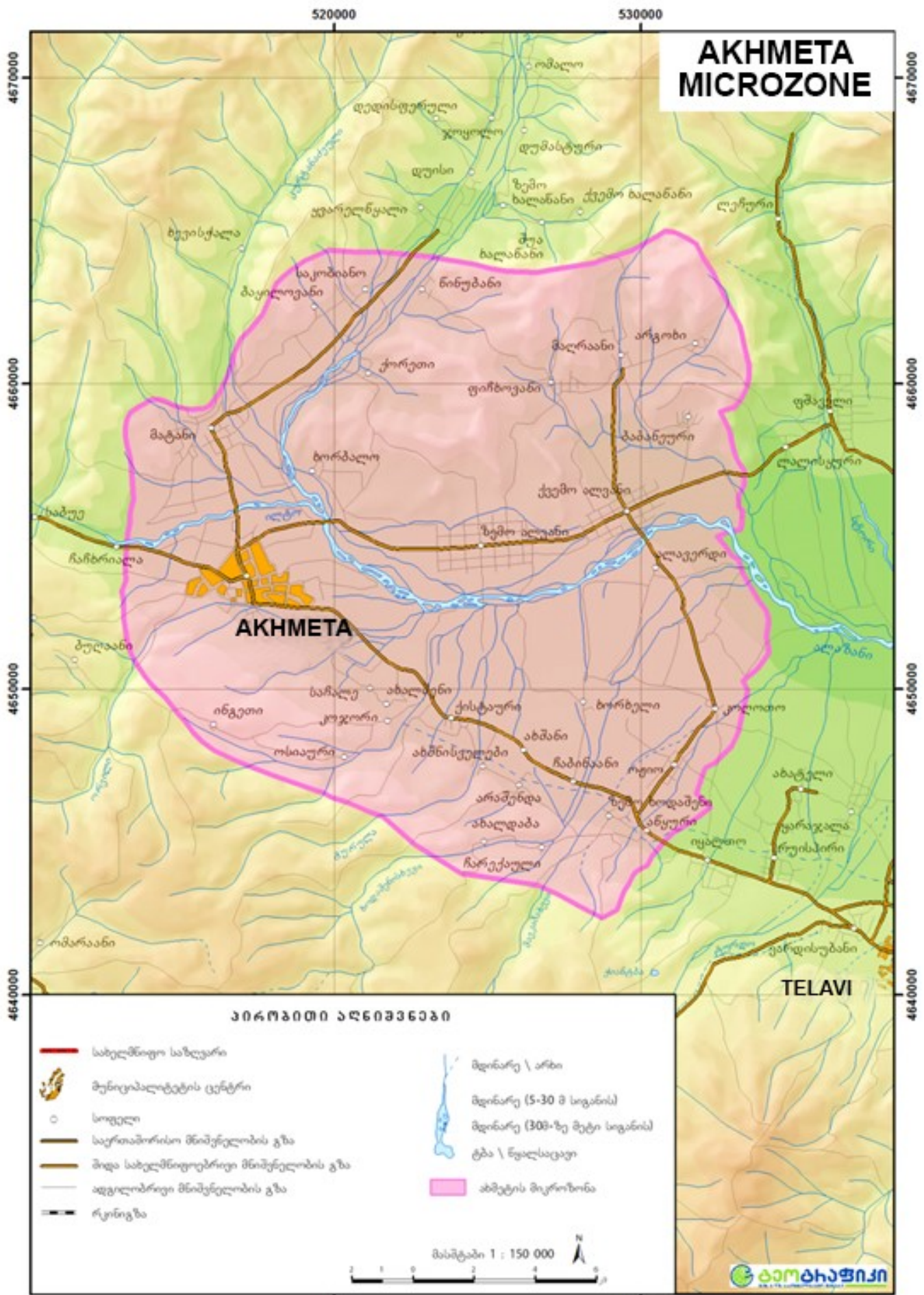
13. MAIN CONTROLLABLE POINTS

During control of the PDO wine "AKHMETA" 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.



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