

# AKHOEBI

NUMBER OF REGISTRATION: 980

DATE OF REGISTRATION: 29/05/2020

APPELLATION OF ORIGIN: AKHOEBI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE - KARDENAKHI WINE; 10, 15<sup>th</sup> turn, Village Kardenakhi, Gurjaani Region (GE)

**1. NAME: "AKHOEBI"**

**2. ADDITIONAL SIGNS:**

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

"AKHOEBI" is (dry) red wine, which shall satisfy the following requirements:

- Color – dark red;
- Aroma and taste – full, perfect, extracted, velvet and harmonic, having aroma characterizing the location with intensively expressed bouquet of fruit tones developed with aging;
- Volumetric spirit content – no less than 12 %;
- 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 AKHOEBI is located in the administrative territory of village Kardenakhi of Gurjaani Region, on low place of 3-4° inclination exposition of Tsiv-Gombori Range North-East slope, on the right bank of the River Alazani, on 350-750 m-s from sea level. The micro-zone is located in the micro-zone Kardenakhi.

Administrative border of Bakurtsikhe borders the micro-zone from the North-West, Mghvrie Khevi (gorge) – from the South-East, the railway – from the North-East, and the highway - from the South-West.

The plots surrounding Administrative border of Bakurtsikhe located in 51.14.63 quarter of cadastre map belong same micro-zone, which space wholly is 345 ha.

## **5. VINE VARIETIES**

Wine "AKHOEBI" red shall be prepared exclusively from the grapes of Saperavi and/or Saperavi Budeshuri, vintage takes place in the micro-zone AKHOEBI. Usage of other grape varieties is not permitted.

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

- 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**

- "AKHOEBI" shall be produced only with ripe grapes. Sugar content shall be no less than 21%, at the vintage;
- Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special color;
- Usage of polyethylene packages and/or 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, and 3 kg – from one plant.

Wine production shall be no more than 65 daLs from 1 ton grapes;

Wine – 650 daLs from 1 ha vineyard.

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

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

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 Akhoebi, and wine withdrawal for bottling from the Kakheti viticulture zone is permitted under strong accounting and control.

Wine "AKHOEBI" red is made by complete alcoholic fermentation of must.

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

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

**Soil.** Soilmaking rocks consist of deluvial-proluvial originated carbonated clay, soil with clay and leptosol layers. Mostly the soils are clay and light clay, with mechanical content (physical fraction is clay of <0.01 mm) varying within wide range – 20.0-69.4%.

Humus content in plantage layers is within 2.04-4.91%. General nitrogen, mostly, is characterized with low content – 0.067-0.128%.

Hydrolyzed nitrogen content varies within 5.00-13.89 mg, soluble phosphorus content is high – 3.0-29.0 mg, in 100 g soil, in arable layers.

Changeable potassium is characterized with high content – 28.0-90.4 mg, in 100 g soil, in arable layers.

Calcite content in soil profiles varies within wide range and increases from up to down naturally, and is 2.0-44.0%.

Soil area reaction is slightly and moderately alkaline – pH=7.2-8.

**Climate.** The micro-zone Akhoebi is characterized with moderately humid climate, hot summer and mild winter.

Sunshine annual duration is 2154 h-s, and 1589 h-s in vegetation period.

Air moderate annual temperature is 12.5°C.

Annual sum of precipitations is 770 mm, and – 585 mm in vegetation period, e.g. 76% of whole year.

Precipitations distribution accordance with the seasons are the following: more amounts (32-32%) thereof come in the spring and summer, approximately less – in the autumn (23%) and winter (13%).

Air annual humidity is 72%.

The micro-zone situates in high intensity hail zone. Haily days amount per year in average is 2.9, and it is more frequent in May and June (2.1 days).

Soil, which is humus carbonated, surface moderate annual temperature is 15°C. It is the highest and reaches 30°C in July-August.

**Human Factor.** Winemaking by the Kakhetian technology in qvevri (wine jar) began in Georgia 8 thousand years ago and this tradition is still continuous. During eight thousand years the Georgians have elaborated and improved winemaking methods. Thus, the main creators of winemaking according to the Kakhetian technology are the Georgian people who not only have created this unique rule, but, figuratively speaking, carried it in their bosom and saved it from the vicissitudes of life that befell this little country in the course of time.

In 2013, the UNESCO granted the status of intangible cultural heritage to the Georgian traditional method of winemaking in "qvevri", which indicates the uniqueness of this method and is a message to the whole world that wine is a part of the ancient Georgian culture. It was the crown of recognition of the traditional Georgian winemaking method in "qvevri", which gave a new stimulus to implement this method of making wine in Georgia and laid the foundation for its introducing into various European countries.

In the words of famous Italian winemaker and scientist J. Dalmaso, "The winemaking method, which is called the Kakhetian method and is essentially different from the European technology, has once more convinced us that this country had been known for its high quality wines from in the past too and will remain as the creator of this progressive direction in the future as well".

The geographical location of the micro-zone Akhoebi, its characteristic regional climate: mild winter and hot summer, moderate amount of precipitations, a quite high index of the sum of active temperatures, forest brown, humus carbonated soils, the special features of the vine varieties revealed in this micro-zone and local centuries-old tradition of viticulture and winemaking define the special organoleptic features and the high reputation of wine "AKHOEBI".

## 11. SPECIAL LABELING RULES

The name "AKHOEBI" 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 – **AKHOEBI**

Protected Designation of Origin and/or PDO

Cyrillic font – **АХОЕБИ**

Защищённое наименование места происхождения

## 12. ACCOUNTING AND NOTIFICATION

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

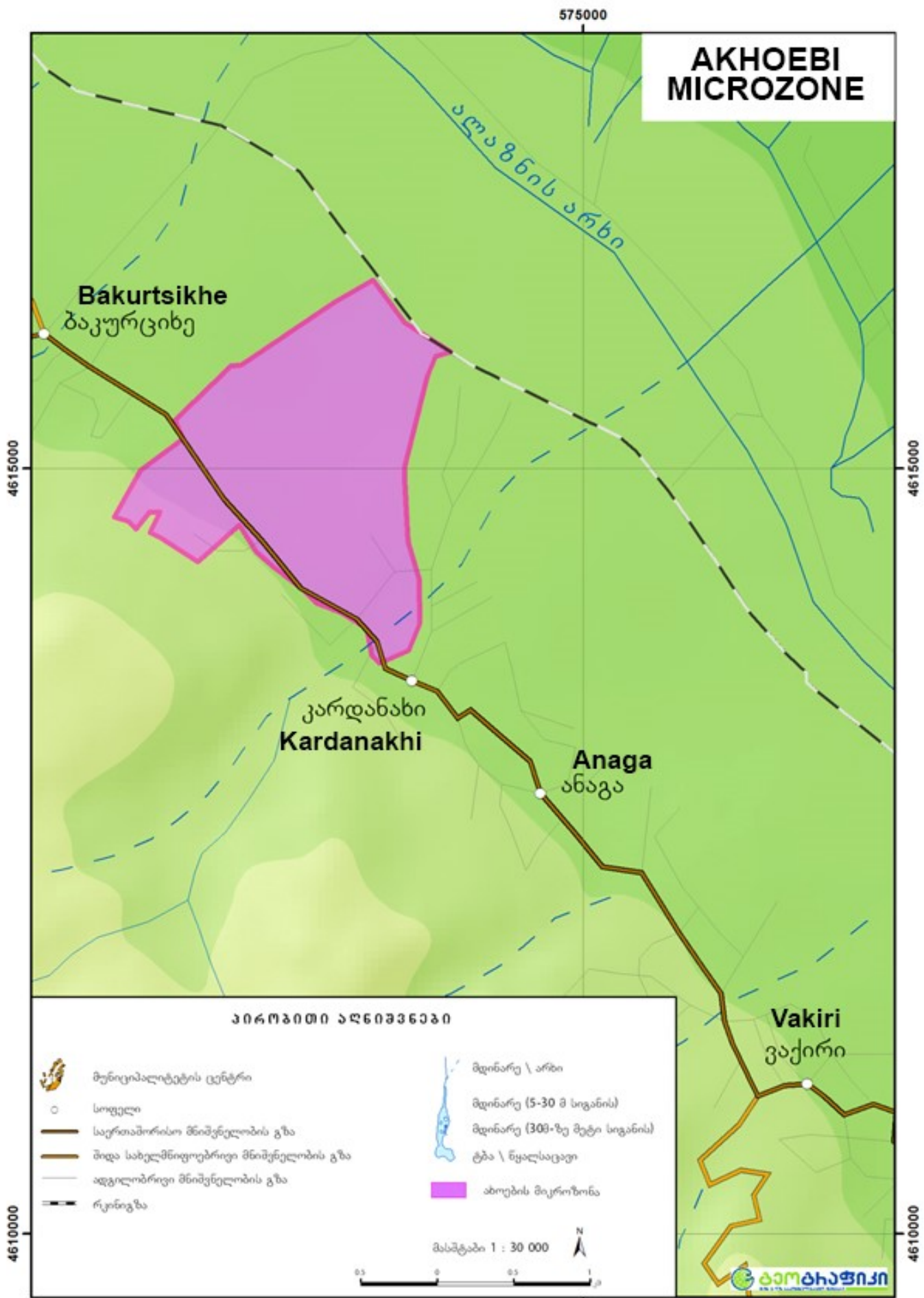
## 13. MAIN CONTROLLABLE POINTS

During control of the PDO wine "AKHOEBI" 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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