

TELIANI

REGISTRATION № 791

DATE OF REGISTRATION: 2007 10 12

APPELLATION OF ORIGIN: TELIANI

NAME OF GOOD FOR WHICH THE APPELLATION OF ORIGIN IS REQUIRED: Wine

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1. APPELLATION OF ORIGIN: TELIANI

2. PRODUCT DESCRIPTION

2.1. PRODUCT CATEGORY

Wine "Teliani" red sec (dry).

2.2. PRODUCT ORGANOLEPTIC CHARACTERISTICS

Wine "Teliani" shall satisfy the following requirements:

- Color – dark ruby;
- Aroma and taste – perfect, full, extracted, velvet, harmonic, having aroma characterizing the location;
- Intensively expressed bouquet with fruit tones is developed with aging.

2.3. PHYSICAL AND CHEMICAL CHARACTERISTICS OF PRODUCT

Wine "Teliani" shall satisfy the following requirements:

- Actual volumetric spirit content – no less than 11 %;
- Common volumetric spirit content – no more than 15 %;
- Sugar content – no more than 4 g/l;
- **Titratable acidity in young wine should be – no less than 4.5 g/l, and in aged wine - no less than 4.0 g/l;**
- Volatile acidity – no more than 1.2 g/l;
- Sulfur dioxide common mass concentration – no more than 150 mg/l;
- Sugar free extract mass concentration – no less than 22 mg/l.

3. GEOGRAPHICAL AREA AND ZONES OF PRODUCTION

The micro-zone Teliani is located in the middle stream of the River Alazani, on the coordinates – 41°54' of the Northern longitude and 45°35' of the Eastern latitude. Viticulture areas are extend on the North-Eastern slopes of Tsiv-Gombori Range.

Tbilisi-Telavi railway line borders the micro-zone from the South-West, the way is continued along administrative border of the villages: Tsinandali and Kondoli, from the railway line to the River Alazani – from the North-West, the River Alazani borders it from the North-East, and Vantiskhevi (Vanta Gorge) – from the South-East.

The grapes intended for wine "Teliani" production are harvested from the vineyards cultivated in the micro-zone Teliani.

Grape processing and winemaking takes place in the territory of the micro-zone, and outside, as well, but within Kakheti viticulture area.

4. VINE VARIETIES

Wine "Teliani" shall be prepared from the grapes of Cabernet Sauvignon.

Usage of other varieties is prohibited.

5. VITICULTURE PRACTICE

The micro-zone Teliani vineyards are situated on 350-600 m above sea level.

- Distance between the rows in the vineyards – 1-3 m-s;
- Distance between the vines in the row – 0,8-1,5 m-s;
- Height of stems – 60-90 cm-s;
- Shape of pruning – one-sided or Georgian two-sided or free.

6. GRAPE MATURITY, VINTAGE, TRANSPORTATION

- Wine "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 wood or plastic boxes, with bodyworks made of stainless steel or painted with a special dye;
- Usage of polyethylene packages and/or bags is not permitted.

7. VINTAGE AND WINEMAKING

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.

8. WINEMAKING PRACTICE

Wine "Teliani" is produced by complete alcoholic fermentation of must;

The grapes are pressed and grape stems – removed. The temperature for alcoholic fermentation shall not exceed 30°C, after that apple-lactic acid fermentation takes place, and at the end of the process the sulphitation is carried out;

Wine "Teliani" may be aged or bottled without aging. At the case of aging the process shall take place in wood barrels, within no less than 6 months;

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

9. LINK BETWEEN EXCLUSIVE QUALITY, CHARACTERISTICS AND/OR REPUTATION WITH

GEOGRAPHICAL AREA

9.1. NATURAL FACTORS

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 kcal/cm², scattered – 54,2 kcal/cm², sum – 130 kcal/cm², 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 (8,0-9,5°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 (≥ 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, clay;
- 2) Meadow-brown (old alluvial) very thick, leptosol, loamy;
- 3) Alluvial carbonated, very thick, clay;
- 4) Alluvial carbonated, very thick, leptosol, clay.

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, 3rd and 4rd – 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 1,5-3,0%, and decreased bellow, contains average amount of calcium carbonates – 5-15%. Soil area reaction (pH) is mostly alkaline – 7,4-8,0.

Content of soluble phosphorus in active layer is 2,5-3,0 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.

Content of hydrolyzed nitrogen is 5.0-8.5 mg, soluble (adsorbing) phosphorus is 2,5-3,0 and changeable potassium – 12,0 mg, in 100 g soil, averagely.

9.2. Human Factor

Cabernet Sauvignon is a French vine variety. It was brought to Georgia at the end of the 19th century. This vine variety has shown its unique features and high quality on the 3rd 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".

10. SPECIAL LABELING RULES

11. TRANSITIONAL PROVISIONS

12. ACCOUNTING AND NOTIFICATION

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

13. MAIN CONTROLLABLE POINTS

During control of the Protected Appellation of Origin wine "TELIANI" 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 Protected Appellation of Origin shall be carried out by LEPL National Wine Agency, according to the rules established by the legislation of Georgia.

15. MAP OF THE MICRO-ZONE



