Registered Appellations of Origin in Georgia

Obcha

Registration No. 986

Registration date : 19 /12/ 2024

Place of Origin : Obcha

Name of the product for which the designation of origin is registered: Wine

Applicant's name and address : Imeretian Wine Association LLC; Mukhiani, 4a microdistrict, 14th building, Tbilisi, Georgia.

1. Name : " Obcha "

2. Additional notes

3. Type , color and basic requirements

Obcha is a dry wine that can be amber or red.

Amber Obcha must meet the following requirements:

- Color – from amber to dark straw, with a yellowish tint;
- Aroma and taste – intense, yellow fruit tones, particularly pear and ripe apple, as well as citrus, full on the palate, with refined, lively acidity;
- The actual alcoholic strength by volume shall not be less than 11% ;
- The concentration of the reduced extract mass should not be less than 16 g / l ;
- Sugar content should not exceed 4 g / l ;
- Titrate acidity should not be less than 4 g / l ;
- Volatile acidity calculated as acetic acid – no more than 1.0 g / l ;
- Total mass concentration of sulfur dioxide – no more than 200 mg / l .

Other characteristics must comply with the requirements established by Georgian legislation (Technical Regulations “On the General Rules of Wine Production and the Determination of the List of Permitted Processes, Materials and Substances” approved by Resolution No. 524 of the Government of Georgia of November 6, 2018).

Red Obcha must meet the following requirements:

- Color – dark red ;
- Aroma and taste – full -bodied , velvety on the palate , with berry (blackberry and blackcurrant) tones. When aged, a pronounced bouquet develops with tones of spices (pepper, cloves) and dried fruits (black plum);
- The actual alcoholic strength by volume shall not be less than 11% ;

- Sugar content should not exceed 4 g / l ;
- Titrate acidity should not be less than 4 g / l ;
- Volatile acidity , calculated as acetic acid – no more than 1.2 g / l ;
- Total mass concentration of sulfur dioxide – no more than 150 mg / l ;
- The mass concentration of the sugar-free extract should not be less than 22 g / l .

4. Geographical location and zones of production

The Obcha microzone is located in the Baghdati municipality and includes the city of Baghdati and the following villages: Obcha Pirveli, Obcha Kouro, Dim, Rokit, Fersati, whose altitude is within 120-420 meters above sea level .

5. Grape varieties

Amber Obcha wine can be made only from Tsolikouri grapes grown in the Obcha microzone. It is also permissible to use Tsitska and/or Krakhuna grapes within the limit of 15%.

Red Obcha wine can only be made from Otskhanuri Sapere grapes grown in the Obcha microzone, and the use of other varieties is not permitted.

6. Vineyard cultivation , pruning - formation and maintenance

- In the Obcha microzone, commercial vineyards intended for the wine "Obcha" must be cultivated at an altitude of 120-420 meters above sea level;
- The distance between rows in a vineyard can be from 1 to 3 meters;
- The distance between vines in a row is 0.8-1.5 meters;
- Stem height – 60-90 cm;
- The shape of the pruning shears – one-sided or two-sided Georgian, or free.

7. Grape maturity , harvest , transportation

- Obcha is made only from ripe grapes. The sugar content of the grapes at the time of picking should not be less than 19%.
- Grapes may only be transported in wooden or plastic boxes, tarps, stainless steel, plastic, or specially painted containers.
- The use of polyethylene bags and/or sacks when transporting grapes is prohibited.
- During transportation, grapes should be protected as much as possible from possible contamination.

8. Grape harvest and wine production

The grape harvest per 1 hectare of vineyard should not exceed:

- 10 tons in the case of Tsolikouri and Tsitska varieties;
- In case of a 10-ton crash;
- 8 tons for a 20-year-old sapper.

The wine solution should not exceed:

- 650 liters – from one ton of grapes;
- 6500 liters – from one hectare of Tsitska, Tsolikouri and Krakhuna grape varieties;
- 5200 liters – from one hectare of Otskhanuri Sapere grape vineyard.

9. Grape processing , winemaking and bottling

Grapes intended for the production of Obcha must be harvested only from vineyards cultivated in the Obcha microzone .

Grape processing, winemaking, and bottling are permitted only within the Obchi microzone.

Amber Obcha is made by fully fermenting the free-flowing sweet in a qvevri (jar) with 5-6% fermented chacha, while red Obcha is made by fully alcoholic fermentation of Durdo in a qvevri (jar).

Obcha may only be placed on the consumer market in bottled form .

In the production of Obcha , only those operations , materials and substances that are permitted by Georgian legislation are permitted (Technical Regulations “On the General Rules of Wine Production and the Determination of the List of Permitted Processes, Materials and Substances,” approved by Resolution No. 524 of the Government of Georgia of November 6, 2018).

10. The connection between the special quality of wine and geographical location

Climate – The climate is moderately humid, with hot summers and moderately cold winters . The annual duration of sunshine exceeds 1800 hours , and during the growing season it reaches 1298 hours .

The average annual air temperature is 15.4°C. The sum of active temperatures is 4353.9°C.

The annual total precipitation is 1360.2 mm , of which 698.8 mm falls during the growing season .

The average annual relative humidity of the air is 71.1%, and the same indicator for the vegetation period is 72%.

Soils – The Obchi microzone consists of gently sloping slopes and small terraces facing northwest and west .

In the villages of Obchi, Dimi and Fersati of Baghdati Municipality, yellow earth, yellow-brown and *cordian-carbonate* soils are mainly distributed .

Yellow soil is characterized by a yellow color, clay content, and usually a strong profile. The solution reaction of yellow soils is acidic. The humus content varies from 2 to 7%. The humus content decreases quite sharply with depth. Yellow soil is poor in nutrients. The content of hydrolytic nitrogen and mobile phosphorus is usually low, and the exchangeable potassium is medium to low.

Yellow-loamy soil is characterized by a well-defined humus and yellow- loamy illuvial horizon, and is also characterized by an acidic reaction, namely, the pH indicator varies on average within the range of 5.0-5.5. Humus horizons are distinguished by the highest acidity. At depth, a tendency to decrease in acidity is observed. By

mechanical composition, yellow-loamy soil mostly belongs to heavy loams. Due to its good physical properties, the soil has a high water permeability, which is of particular importance in terms of slowing down and limiting erosion processes.

Typically, in yellow-rich soils, hydrolytic nitrogen is average, phosphorus content is low, and potassium is average or above average.

Cordian-carbonate soil is characterized by a weakly differentiated profile. The soil is distinguished by a well-defined humus horizon, high exchange capacity. The area of this soil coincides with the area of limestones and marls.

Cordian-carbonate soil is characterized by a neutral or weakly alkaline reaction. The humus content is medium or low, while soils developed on marls are distinguished by a lower humus content. As a rule, the soil is deeply humified. The carbonate content varies within large limits (20-50%).

Human factor – viticulture and winemaking have existed in Imereti since time immemorial and have always been the main branch of agricultural activity of the local population.

Despite a number of obstacles, the development of viticulture in Imereti began to have relatively broad prospects from the second half of the 19th century. In 1873, the area of vineyards in Imereti amounted to 19,377 ha and was steadily increasing. In 1875, their area already amounted to 21,370 ha, and by 1895 – 23,585 ha.

When describing the viticulture and winemaking microdistricts of Central Imereti, Giorgi Beridze notes: “The Obcha-Dim microdistrict has been famous for its wines since ancient times. The products of this microdistrict are distinguished by their high extractiveness and fiery pungency.” [1] In the 1920s, after the Sovietization of Georgia, new branded wines were created in parallel with the old wines, among which was “Tsolikouri-Obcha.” [2] Under the leadership of Professor Konstantine Modebadze, together with the Institute of Viticulture and Winemaking, work was carried out since 1942 to restore historical wines. Along with other famous wines, “Tsolikouri-Obcha” was also restored . [3] In 1953, a winery was built in Obcha. [4]

Currently, there are 35 family wine cellars operating in the Obchi microzone, which mainly produce organic wines and successfully sell them both domestically and in various markets around the world.

The morphology of the Obcha soil and the climate of the microzone, which create a light environment, contribute to the full ripening of the grapes. The warm days and cool nights of autumn affect the slow but full ripening of the grapes, which is reflected in the high-quality taste, color and alcohol content of the Obcha wine . The aroma and taste of white Obcha are characterized by a floral bouquet, complemented by the aroma of yellow fruits and citrus. While red Obcha – berry (blackberry and blackcurrant) tones.

The high professionalism of the winemakers of this microzone maintains the historical reputation of the Ob Cha wine .

11. Transitional provisions

Notwithstanding the requirements of paragraph 9 of this production specification, grape processing and wine production are permitted outside the Obcha microzone, within the territory of Georgia, until December 2025.

12. Labeling

The name "Obcha" and the designation " Protected Designation of Origin Wine " will be placed on the label , packaging , as well as in the accompanying documents and advertising materials of the wine in foreign languages as follows :

In English – **OBCHA**

Protected Designation of Origin and / or PDO

In Russian – **ОБЧА**

Protected designation of origin

13. Registration and notification

The registration and reporting of technological processes in the production of wine "Obcha" is carried out in accordance with the legislation of Georgia (approved by the Order of the Minister of Environmental Protection and Agriculture of Georgia No. 2-78 of January 24 , 2019 "Rules for Registration and Reporting of Technological Processes in Viticulture - Winemaking Practice ").

14. Key Control Points

During the control of the production process of the protected designation of origin wine " Obcha " , the producer must confirm to the LEPL National Wine Agency the compliance with the following parameters :

Main checkpoints	Evaluation methods
Vineyard location	Cadastral map , on-site inspection
Area	Vineyard registration journal , cadastre
Grape variety	Vineyard accounting journal , on-site inspection
Cultivation methods	Agrotechnical activities registration journal , medication journal . On-site inspection
Harvesting and transportation	Vintage magazine
Grape yield per hectare	Vintage magazine
Total grape harvest	Vintage magazine
Grape processing and winemaking	Grape receipt log , grape processing log , product turnover log , laboratory analysis logs, notifications , on-site inspection
Place and conditions for bottling , packaging and storage of wine	Casting journal , finished goods warehouse product movement journal , laboratory analysis journals
Physico - chemical characteristics of wine during the winemaking process, before and after bottling	Laboratory analysis logs
Organoleptic characteristics of wine	Tasting Commission Minutes
Traceability	Technological and laboratory records

15. Supervisory body

The LEPL National Wine Agency exercises state control over the observance and use of production specifications .

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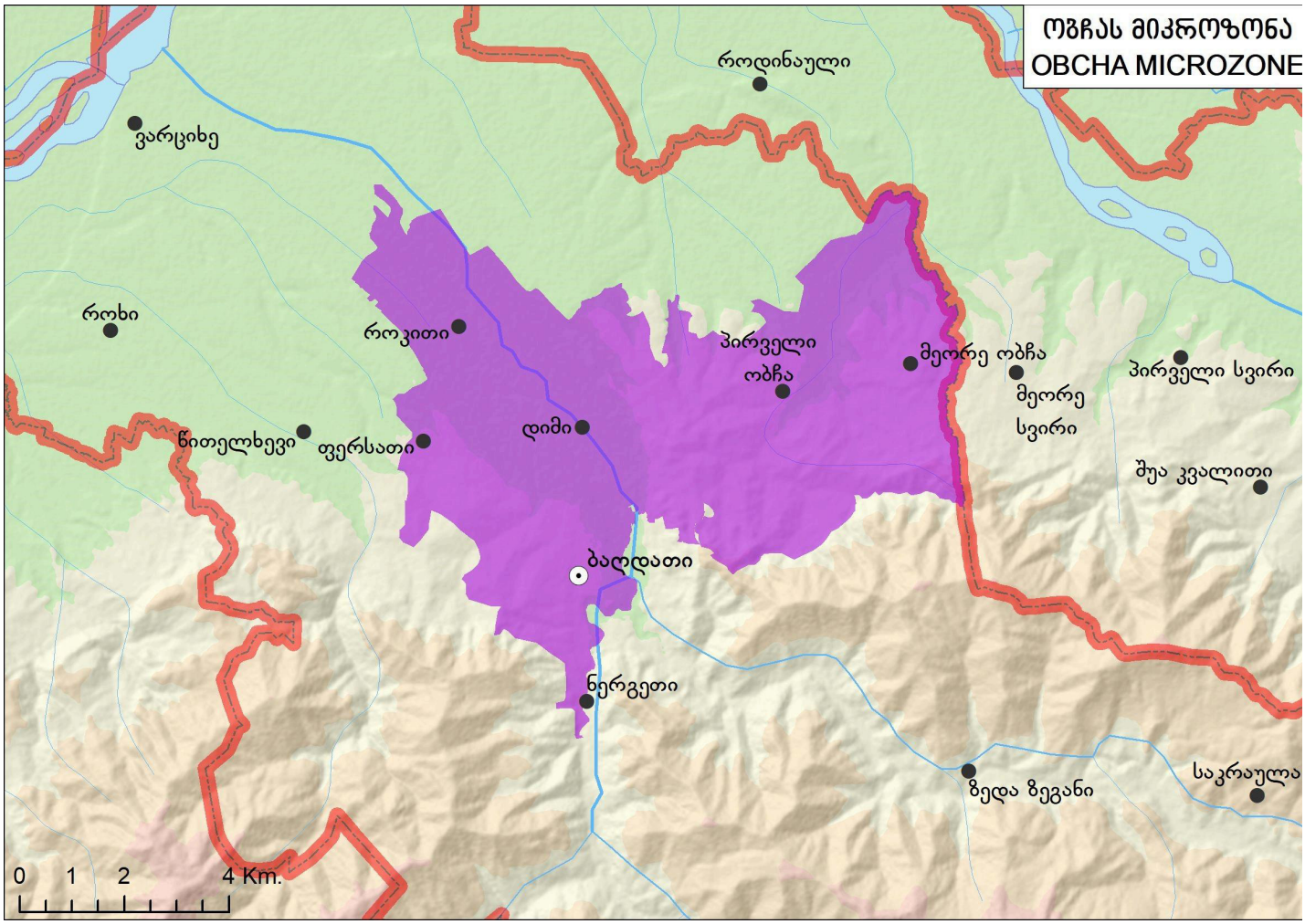
[1] G. Beridze, Georgian Wine and Cognac (in Russian and French), p. 140, published by "Soviet Georgia", Tbilisi, 1965.

[2] B. Kalandadze, “Chronicle of Georgian Wine and Alcoholic Beverages”, p. 140, “Petit” Publishing House, Tbilisi, 2008.

[3] B. Kalandadze, Chronicle of Georgian Wine and Alcoholic Beverages, p. 131, Publisher: Petit, Tbilisi, 2008.

[4] B. Kalandadze, Samtresti and the Samtresti people, p. 110, Tbilisi, 2014.


ოზჩას მიკროზონა
OBCHA MICROZONE
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ვარციხე
როხი
როკითი
პირველი ობჩა
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პირველი სვირი
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