Registered Appellations of Origin in Georgia

Racha

Registration No. 989

Registration date : 07/04/2025

Place of Origin : " Racha"

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

Name and address of the applicant : Winegrowers' Association " Khvanchkara ";

Ambrolauri Municipality, Chrebalo Village , Georgia

1. Name: Racha

2. Additional notes

3. Type, color and basic requirements

Racha – is a dry red wine.

Wine "Racha" must meet the following requirements:

- Color – from light ruby to dark ruby;
- Aroma and taste – full-bodied, extractive, refined, with a lively acidity , berry (raspberry, red currant) and tart red fruit (cherry) aromas, developing liqueur and berry jam aromas upon aging.
- The actual alcoholic strength by volume shall not be less than 11.5%;
- The mass concentration of the reduced extract must not be less than 24 g/l;
- Sugar content should not exceed 4 g/ l ;
- Titrate acidity should not be less than 5 g/l;
- Volatile acidity should not exceed 1.2 g/ l ;
- The total mass concentration of sulfur dioxide should not exceed 150 mg/l .

Other characteristics must comply with the requirements established by Georgian legislation, in particular, the Technical Regulation “On the General Rules for 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.

4. Geographical location and zones of production

The Racha microzone, in addition to Oni and Ambrolauri , includes the villages of these two Rulimunicipalities , Kvatskhuti , Sadmeli , Ghviara , Bostana , Didi Chorjo, Patara Chorjo, Dovre Tola, Pirveli Tola , Chrebalo , Kvemo Chkvishi, Zemo Zhoshkha, Kvemo Zhoshkha, Kvishari, Ghvardia , Bareuli , Ghadishi , Baji , Bugeuli , Saketsia , Jvarisa , Itsa , Kvemo Krikhi, Akhalsopeli , Gori , Khimshi , Abanoeti , Dzirageuli , Khunli, Nigvzara, Zudali, Shardometi and Sori.

5. Grape varieties

"Racha" wine can be made only from Alexandrouli and Mujuretuli grape varieties grown in the Racha microzone. Up to 15% of the total amount of Kabistoni, Dzelshavi and Saperavi varieties from the same microzone is also permitted.

6. Vineyard cultivation, pruning, shaping and maintenance

- In the Racha microzone, industrial vineyards intended for the wine "Racha" must be cultivated at an altitude of 450-800 meters above sea level ;
- The distance between vineyard rows can be from 1 to 2.5 meters;
- The distance between the vines in the row is 0.8-1.5 meters;
- Stem height – 60-90 cm;
- The shape of the pruning shears is one-sided or two-sided Georgian, or free .

Vine cultivation, pruning and shaping, and protection from pests and diseases, as well as soil cultivation, fertilization, and other operations are carried out in accordance with the agrotechnical measures

7. Grape maturity, harvest, transportation

"Racha" wine is made only from ripe grapes.

The sugar content of grapes at the time of picking should not be less than 20%.

Grapes may only be transported in wooden or plastic boxes with a capacity not exceeding 40 kg. During transportation, grapes must be protected as much as possible from possible contamination.

8. Grape harvest and wine production

The grape harvest per 1 hectare of vineyard is determined by the per hectare norm characteristic of Alexandroupoli and Mujuretuli grape varieties and should not exceed 10 tons.

The wine solution should not exceed:

- 6 50 liters – from one ton of grapes ;
- 6500 liters – from one hectare of vineyard.

9. Grape processing, winemaking and bottling

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

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

Racha wine is made through the complete alcoholic fermentation of Durdo grapes. After the first pressing, the wine is aged on the lees for 45-60 days with periodic stirring.

In the production of “Racha”, only those operations, materials and substances that are permitted by the Technical Regulation approved by Resolution No. 524 of the Government of Georgia of November 6, 2018 - “ On the General Rules for Wine Production and the Determination of the List of Permitted Processes , Materials and Substances ” are permitted.

"Racha" is only allowed to be marketed in glass bottles.

10. The connection between the exceptional quality of wine, its reputation and its geographical location

Climate. Racha has a humid subtropical climate, which is characterized by altitudinal climate zonality: in the altitude zone of approximately 300-900 m, the climate is moderately humid, characterized by cold winters and long, warm summers.

The average annual air temperature is 9-10°C (in the lowland zone), the average January temperature in the lowland part of the district is 1.5-4°C, and the July temperature ranges from 18-24°C.

Due to the aridity, the amount of atmospheric precipitation in Racha is less than in the plains and foothills of other regions of Western Georgia. The annual amount of atmospheric precipitation is 1000-1500 mm, the maximum precipitation falls in spring, the minimum - in summer. Winter begins here early. The first frosts are expected in early November, and the last one coincides with the beginning of April.

The frost-free period lasts 170-200 days. The sum of active temperatures accumulated during this period reaches 3500°C, which creates favorable conditions for vine cultivation and full ripening of grapes in this region. [1]

Soil – The largest area in the region, almost half, is represented by various lime-containing rocks (limestones, cirnardeluvial layers, marls, carbonate sandstones, etc.), with developed humus-carbonate soils.

All of the above-mentioned soil types are valuable for viticulture, and it is on these soils that the best vineyards of Racha are cultivated.

The region is characterized by a relatively large area of loamy, alluvial, and mountain-meadow cordian soils. Etseri, mountain-meadow moist, peaty soils are found in small patches. Humus-carbonate soils are the most widespread in Racha, occupying almost onhalf . They are characterized by a loamy mechanical composition, friability, high carbonate content, and low humus and nitrogen content. Humus-carbonate soils developed on limestones are characterized by a better structure than soils developed on marls and carbonate sands; friable, non-heavy mechanical composition soils are considered the best. The high quality of local wine is mainly attributed to the friability of the soil. [2]

Human factor – Racha ranks first in western Georgia in terms of wine quality. Viticulture Winemaking, like other parts of Georgia, is an ancient industry in Racha. The rules and methods of winemaking have been developed and refined over many centuries.

Levan Pruidze, based on the works of Professor Konstantine Modebadze, describes the winemaking method in Racha as follows: “Long-term ethnographic observations have convinced us that the great masters of natural Alexandroupoli “old-fashioned” (meaning dry) winemaking would not pour the “sweet” wine into the vat until the wine had completed its violent fermentation in the khorgo (press). During cold weather, they would carefully warm the fermented khorgo and keep the sweet wine in the fermentation until the violent fermentation had ended. Therefore, in living ethnographic life, in order to fully mature natural, genuine wine, it was an inevitable necessity to completely ferment the sweet wine. [3]

This is the method used to make the wine "Alexandrouli", which was produced at the end of the 19th century and the first quarter of the 20th century. Its production was resumed in the 1980s [4] . According to the data of 1983, this wine was awarded a silver medal [5] . From the 1990s to the present, it is produced under the name "Racha". The authors - Tamaz Kandelaki, Bondo Kalandadze and Elguja Bakuradze - made certain changes to the technology of production of the wine "Racha", which ensured a significant improvement in the quality of the wine. In particular, the wine is left on the yeast lees for 45-60 days with periodic stirring. During this time, the wine is enriched with amino acids obtained as a result of the yeast autolysate, the aromas of raspberry and cherry in the wine are strengthened, the wine acquires fullness of body and softness in taste. At the same time, the stability of the wine increases significantly, especially with respect to crystal turbidity, which is very important for family wineries that lack the ability to purchase expensive refrigeration equipment .

The wine "Racha" is recognized by consumers as a wine with high taste qualities, enjoys great approval and is in demand in the future wine market.

The special geographical location of the Racha microzone – a microclimate created in a cave protected by rocks , on the slopes sloping towards the Rioni River , humus - carbonate and limestone-rich loamy soils , and a high ability to absorb heat and cool down – ensures slow but complete ripening of grapes, which is reflected in the high quality, taste, color and alcohol content of the “Racha” wine. The aroma and taste of the “Racha” wine are characterized by a bouquet of flowers, which is complemented by the aroma of red fruits.

11. Transitional provisions

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

12. Special rules for product labeling

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

In Georgian – **Racha**

Protected designation of origin

In English – **Racha**

Protected designation of origin and/or PDO

In Russian – **Racha**

Protected designation of origin

13. Registration and notification

Registration and reporting are carried out in accordance with the “Rules for Registration Technological Processes in Viticulture and Winemaking Practice” approved by Order No. 2-78 of the Minister of Environmental Protection and Agriculture of Georgia dated January 24, 2019 .

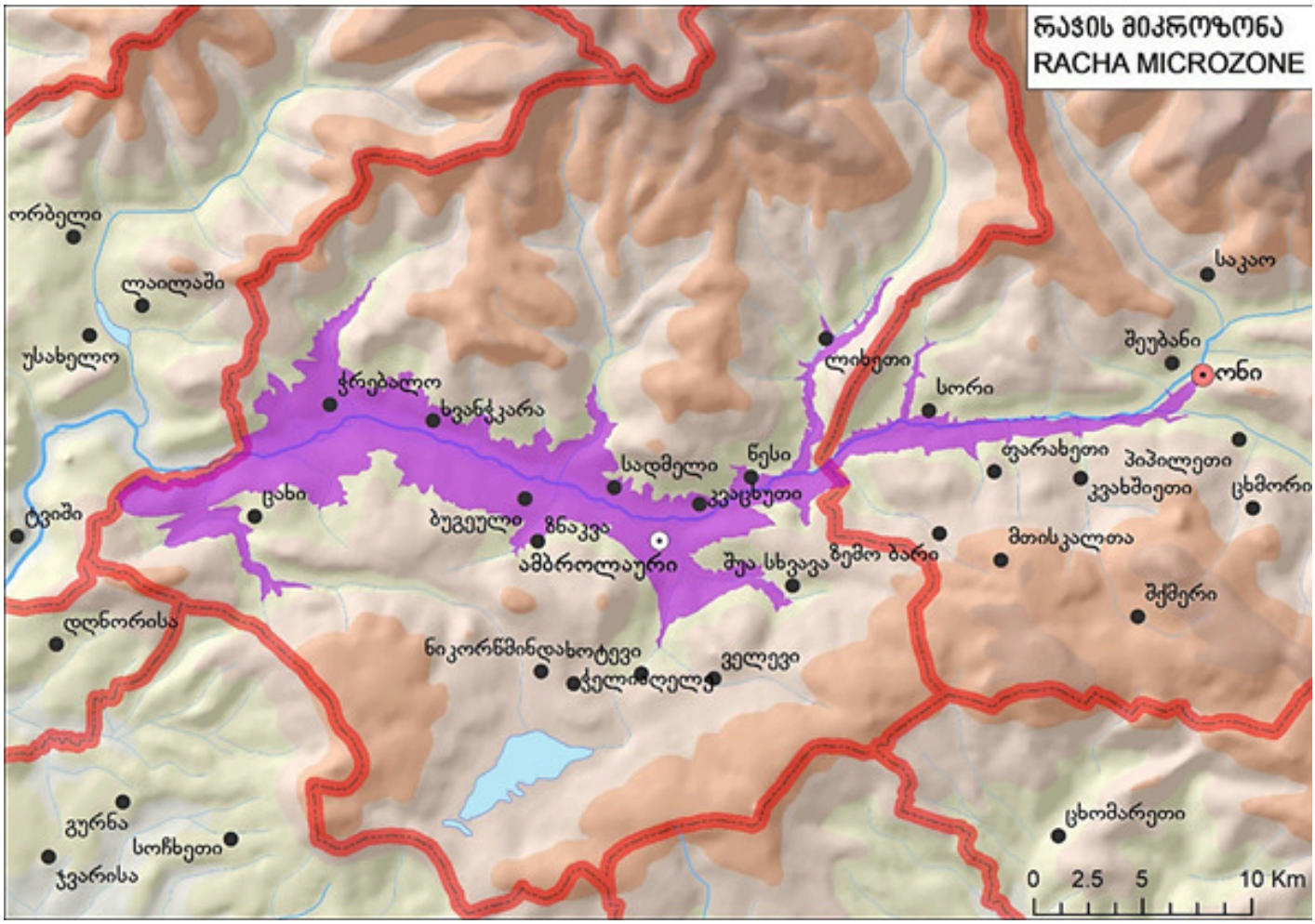
14. Key Control Points

During the control of the production process of the wine with the designation of origin “Racha”, the producer must confirm to the 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	Harvest magazine
Grape yield per hectare	Harvest magazine
Total grape harvest	Harvest magazine
Grape processing and winemaking	Grape harvest journal , grape harvest - Production log, product turnover log, laboratory analysis logs, notification, on-site inspection
Place and conditions for bottling , packaging and storage of wine	Casting journal , finished goods warehouse movement journal , laboratory analysis journals
Physical and chemical characteristics of wine (during the production process, before bottling and after bottling)	Laboratory analysis journals
Organoleptic characteristics of wine	Tasting Commission Minutes
Traceability	Technological and laboratory records

15. Production control body

The National Wine Agency exercises state control over compliance with production instructions and the correct use of the designation of origin in accordance with the rules established by the legislation of Georgia. (Approved by Order No. 2-1008 of the Minister of Environmental Protection and Agriculture of Georgia of December 13, 2018 “ On Approval of the Rules for State Control over the Production of Wine with a Protected Designation of Origin , Spirits with a Protected Designation of Origin , Wine with a Protected Geographical Indication and Spirits with a Protected Geographical Indication ”).



[1] “Sustainability of Racha Landscapes and Prospects for the Development of Viticulture (Khvanchkara)” – Tatia Getsadze, Master's Thesis, Ivane Javakhishvili Tbilisi State University, Tbilisi,2019.

[2] “Sustainability of Racha Landscapes and Prospects for the Development of Viticulture (Khvanchkara)” – Tatia Getsadze, Master's Thesis, Ivane Javakhishvili Tbilisi State University, Tbilisi,2019.

[3] L.Pruidze,Historyof Viticulture and Winemaking in Georgia, Book Three. p. 341. Tbilisi StateUniversity , 2018.

[4] Sak. Agrometsvi. Collection of technological instructions, part one. Dry table wines from grapes. 1990.

[5] B. Kalandadze, Samtresti and the Samtresti people, p. 111.