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# DEAR FRIEND OF GEORGIA!

If you are holding this guide book in your hands, it means that you are standing on the threshold of a miraculous ancient world of Georgian winemaking.



*Vessel for must  
Terracotta  
Provenance: Alazany Valley  
2<sup>nd</sup> - 1<sup>st</sup> centuries BC*

## WELCOME!

We Georgians, are fond of guests. An urge to talk to strangers and make them familiar to our country is in our blood – as is wine.

This book is going to be an amazing travel buddy for you: it will make you understand our historical background and help you pick your next wine destination. Georgian National Tourism Administration has been working on the project Wine Route for several years in order to help winemakers and travelers meet each other and enjoy each other's company.

Follow the brown signage on the roads and take this book with you – it is very easy to use! We wish you a pleasant journey.

“  
THE GEORGIAN  
TRADITIONAL WINE  
MAKING METHOD IS  
PART OF UNESCO'S  
INTANGIBLE  
CULTURAL HERITAGE  
OF HUMANITY  
”



# ABOUT GEORGIA

**Total area:** 69 700 km<sup>2</sup>

**Capital:** Tbilisi

**Official language:** Georgian

**Official currency:** Georgian lari (GEL) 🇬🇪

**Population:** 3 720 400

**Time Zone:** UTC +4

**Calling code:** +995

## LOCATION

We call our country Sakartvelo (საქართველო), but internationally it is known as Georgia. It is located at the coast of Black Sea, embraced by Caucasus Mountains from the North, where it borders on Russia. It has also a border with Turkey and Armenia from South and Azerbaijan from East.

## CLIMATE

Lesser Caucasus divides Georgia into several climatically diverse areas: while the Western part is more humid, warm and green – purely subtropical! – the Eastern one is more dry, continental, with hot summer and moderate winter.



Greater Caucasus is protecting our country from the cold streams from the North, and the glaciers of the 4 – 5,000 m peaks feed the multiple rivers and streams.



# WINE ROUTE GUIDEBOOK



Russia

Black  
Sea

Tbilisi

Azerbaijan

Turkey

Armenia

## LANGUAGE

Being a part of the small Kartvelian group of languages, the Georgian doesn't resemble to any wide spoken language and therefore is one of the most challenging languages to learn. It is written with an original and distinctive alphabet that has Aramaic and Greek roots. The oldest literary text that is known to us dates from the 5th century AD.

The modern version of our alphabet has 33 letters. Those who see the Georgian writing for the first time, often say that it consists of hearts.

ა - a      მ - m      ლ - gh

ბ - b      ნ - n      ყ - q'

გ - g      ო - o      შ - sh

დ - d      პ - p      ჩ - ch

ე - e      ჯ - zh      ც - ts

ვ - v      რ - r      ძ - dz

ზ - z      ს - s      წ - 'ts

თ - t'      ტ - t      ჭ - tch

ი - i      უ - u      ხ - kh

კ - k      ფ - ph      ჯ - j

ლ - l      ქ - q      ჰ - h



*Drinking Vessel  
Terracotta  
Provenance: Dedoplist Gora  
First half of 3<sup>rd</sup> millennium BC*

# HISTORY OF WINEMAKING

The archaeological findings at the site called Shulaveri Gora witness the fact that already 8000 years ago, in VI millennium BC, the locals knew how to cultivate grapes and turn them into a magical drink that makes one merrier.



Just imagine, the humans of Neolithic period that lived at the modern territory of Georgia, already had specific tools for working at the wheat fields and vineyards, and special vessels for drinking wine!



THE FOSSILIZED GRAPE PIPS AND LEFTOVERS OF CLAY POTTERY OF SPECIFIC SHAPE FROM DANGREULI GORA SETTLEMENT NEAR MODERN MARNEULI PROVE THIS STATEMENT TIME AND AGAIN. THE CULTIVATED GRAPE VARIETY VINIS VINIFERA COMES FROM HERE, AND ITS PRODUCE WAS FERMENTED AND SERVED IN THE SAME KIND OF CLAY VESSELS THAT ARE USED IN XXI CENTURY.

## GEORGIA THE CRADLE OF WINE



**That's why**  **has officially called Georgia the Cradle of Wine.** And we are happy that you are here to taste the fruits of our unbroken 8000 - years old tradition!

# WINE ROUTE GUIDEBOOK



*A man stands next to a giant qvevri in Kakheti, Georgia, 1800s.*

The most important things to memorize are the following: the traditional method usually includes not only juice, but also skin, stems and seeds of the pressed grapes. And the fermentation process is going on in a giant clay vessel, the womb where wine is brought to life, -

This egg - shaped vessel is built from raw wet clay according to a good old coil - building technique. It usually takes several week to create a 1000 – 2000 liters big one. After the building up is done, the Qvevri is put into an ample bricked up oven where it is roasted under the temperature of 1000 C for at least a week.



Though, in the mid - 2010s, a school of Qvevri - making has been created in Kakheti for the purpose of reviving this much needed ancient handcraft.



We don't know for sure if wine was a sacral drink during the pagan times, but the arrival of Christianity to Georgia and its establishing as an official religion in 326 AD has influenced the role of wine in the society. It became a holy drink, a symbol of Christ's blood.



HIS MAJESTY  
**QVEVRI**

▶ **THE ART OF MAKING QVEVRI IS RARE: THERE ARE ONLY SEVERAL MASTERS IN KAKHETI AND IMERETI REGIONS OF GEORGIA**







Nino from Cappadocia, the woman who convinced the royal family of ancient Georgian kingdom to accept Christianity, arrived to Georgia with the cross made of vine branches and tied with her own hair. The crooked shape of traditional Georgian cross is a reminder.



Also, you will see the symbols of grapes in every church and monastery across the country! Here and there, at medieval frescoes and the forged gates, the grapes and vines are twisting up, being a tender bound for our old nation.



**SYMBOLS  
OF GRAPES  
IN EVERY CHURCH  
AND MONASTERY  
ACROSS  
THE COUNTRY!**



As the network of churches and convents spread up across the country, monasteries became important centers of winemaking.

**One of the most prominent places is Alaverdi that claims to start producing wine since 1011.**

▶ The period between X and XIII centuries AD is considered to be **the Golden Age** not only for Georgia, but also for its wine producing culture. Later on, the country fell under the Mongolian armies of thousands, and then was going through the period of fragmentation and weakening, as the Persian and Ottoman rules didn't let it recover. Obviously, the winemaking had to go underground, as those rulers had other religious views and opinion about role of wine in the society.

# WINE ROUTE GUIDEBOOK



Luckily, the Georgian stubbornness and deep connection to the old faith and old habits helped the winemaking and vine sorts sustain. In 1783 Georgia signed the Treaty of Georgievsk with the Russian Empire that helped it restore Christianity for the price of independence. And in 1830, the first European - like wine cellars were established in Eastern Georgia due to the efforts of Prince Alexander Chavchavadze.

▶ Since that time, several PDO wines have been produced in his estate. The most prominent of them are Tsinandali, Mukuzani and Napareuli.



In 1870s, the first sparkling wine of Georgia was produced in the estate of Ivane Mukhran - Batoni in Kartli region. Soon his wines started going on export to France and Poland and even won the international awards.



**IN 1888, DAVID SARAJISHVILI STARTS PRODUCTION OF GEORGIAN BRANDY**



In the beginning of the XX century, up to the end of Georgia's short independency in 1918 – 1921 years, the private wine businesses have been developing rapidly. In 1929, the Soviet wine monopoly, Samtrest, was established.

## WINE ROUTE GUIDEBOOK



The Soviet Georgian winemaking was oriented on the big production volumes and poor variety. Due to that, Rkatsiteli and Saperavi grapes, that are the most easy to grow, started spreading industrially and replace more demanding sorts. This standartisation of wine production almost led to the extinction of dozens of endemic wine sorts.

Elderly people often say that it was impolite to offer a factory wine to the guest due to its poor quality. That's why many people tried to make bootleg wine at their homes.

In 1985, the Soviet government proclaimed so called "dry law" that prohibited the alcohol consumption in certain hours, implemented prosecution for being drunk and raised the prices for alcohol drinks.



The turbulent 1990s with fall of USSR, war in Abkhazia and extreme poverty of transition period have been followed by establishment of first commercial wine cellars. The Russian Embargo of 2006 was a big shock and a major Zero Hour for the Georgian winemaking industry, as it made the producers find the new markets, new distribution channels and revive the old tradition, bringing it from home cellars to the wider public.



▶ **In 2013, Qvevri method of winemaking is listed in UNESCO's Intangible Cultural Heritage of Humanity.** In 2014 – 2016 the international wine tourism events are being held in Georgia – the 1st UNWTO Global Conference of Wine Tourism among them.

**NOWADAYS, AROUND 50 000 HECTARES OF GEORGIAN SOIL ARE COVERED BY VINEYARDS THAT BRING US 200- 250,000 TONS OF GRAPES. ABOUT 200 COMPANIES EXPORT THEIR WINES IN THE VOLUME OF 70+ MILLIONS BOTTLES TO THE 50+ COUNTRIES WORLDWIDE. IN 2017, WINE EXPORT AMOUNTED TO \$170 MILLION US, SHOWING A 49% INCREASE COMPARED TO PREVIOUS YEARS.**











# RTVELI LEXICON

In Georgian, “rtveli” means “harvest”. Traditional harvest festivities in family circle belong to those distinctive Georgian traditions that still live. Despite the fact that nowadays young people prefer to live and work in the cities, in the fall many of them come to their ancestors’ land and grandparents’ homes to meet the whole family and take part in a ritual, which is almost as old as Georgia itself.

You may wonder, what is special about harvest, while it’s a normal part of agricultural routine. However, considering how deep the roots of viticulture in Georgia are - 8000 years old tradition is a lot! - one can imagine the meaning of production and consumption of wine for all the Georgians. Taking care of vines requires a lot of effort - no wonder that there is a saying that one needs to shed one’s own sweat over the

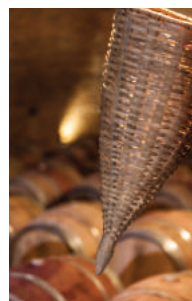
vineyard to get a good harvest. So rtveli is crowning the natural cycle and starts a new one.

Every guest to Georgia can take part in rtveli - any vineyard owner is pleased by offered help and interest in the process of birth of wine. If you want to be involved into the ancient tradition, you should learn some special words for traditional tools related to winemaking.



## SARTSKHI

*a brush with a bundle of cherry bark on the end that is used for cleaning qvevri from inside.*



## GODORI

*an oblong basket, to where one puts the picked grapes.*

# WINE ROUTE GUIDEBOOK



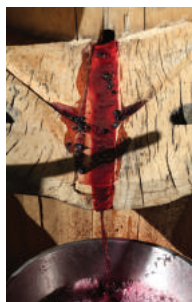
## QVEVRI

*a clay vessel, where the grapes undergo the fermentation process. These egg-shaped amphoras are the birthplace of natural flavourful wine!*



## MARANI

*a cellar, where qvevris are being buried, and the fermentation process goes on. Ready wine is also stored there because of the temperature level.*



## SATSKNAKHELI

*a wooden tub, where the grapes are being pressed – people usually do it with their feet wearing special footwear. In satskheneli there is a hole, from which the juice flows into a special vessel.*



*Silver cup  
Provenance: Trialeti  
First half of  
II millennium BC*

From the harvest products not only wine is being produced. Grape pomace is called chacha and is a base for same - name strong Georgian brandy, which warms you up if you are cold in winter. Pelamushi and churchkhela, natural Georgian sweets, are made of grape juice and flour.

Of course, after hard work on the vineyard, all people gather at the traditional Georgian festive table to have rest and enjoy delicious meals. Lots of mouthwatering Georgian dishes, flowing wine and songs – the voice of ancient Georgia can be heard in this eternal flow!



### KANTSI

a horn that is used for drinking on the traditional feasts. Once you take it, you should finish the drink, cheered up by the exclamations "Bolomde!" ("Bottoms up!"; "Till the end!") The kantsi can be really, really big: it depends on the size of the animal that "donated" the horn.



### KULA

usually made of boxwood or walnut, this carved little vessel makes a pleasant sound while you drink from it. The Georgian lexicographer Sulkhan - Saba Orbeliani described it as "kula, the polyphonic wooden cup".



### AZARPHESHA

a silver ladle-shaped dish that is used to drink wine in formal circumstances. Rich and noble families used to have an azarphesha to serve guests or to use it during the traditional opening of the Qvevri.



## DRINKING VESSELS

### ORSHIMO

Orshimo is a Traditional Georgian Wine vessels used for ladling wine, which is attached to a long wooden handle and is usually made from a wild pumpkin or gourd.



### PIALA

a clay dish, used either for big festive occasions or in the countryside. Usually filled with red wine.







*7<sup>th</sup> century BC  
Bronze statue discovered  
during archaeological  
excavations in the city of  
Vani. This is statue of a  
Tamada, the ruler of the  
table holding the horn in  
the right hand*



# SUPRA

If some societies are ruled by the presidents and kings, Georgia lives under invisible rules of supra, the traditional feast. Well, feast is a very narrow word for that – the reason to organize a supra can be not only Christmas, Independence Day or someone's birthday, but also the unexpected arrival of a cousin of your aunt's schoolmate from the neighbouring town.

In short, Georgians love to gather around the table and consume a lot of delicious food and drink. Important issues are being discussed during supra in a very light manner – this is the deepest cultural, or even gastronomic diplomacy.

If you are invited to the real supra, especially in the countryside, you will notice that its timeline is quite strict and there is a specific sequence of toasts. There are two main people within this system: a tamada, the toast master, the king, and merikipe, the grey cardinal, the one who pours the drinks without getting drunk.

Tamada is the one who leads the feast, proclaiming the toasts, giving the others right to say theirs (jumping out to say something is considered to be impolite) and keeping up the good atmosphere. He usually raises the first glass to God (though, in Western Georgia it is combined with a toast to peace – obviously, given us by God).

Then people drink to the occasion or person that brought them together. After this it's usually well - being of the guests' families and friends, the home countries of the guests, to the parents, to the ancestors, to the children, to women, to love, to mothers, to friendship, etc. While the topics are the same, the stories told by tamada can be very broad, starting from a far and coming closer to the main issue after a couple of minutes.

The last toast is usually raised to tamada him/herself, which is quite sad: it means that the party is over till the next time.



# MOST POPULAR GEORGIAN GRAPES

*Badagony - Ithyphallic  
representation of a  
bronze male holding a  
wine cup in his right hand  
Provenance: Village  
Melaani  
9<sup>th</sup> - 7<sup>th</sup> centuries BC*



**KRAKHUNA** is white grape which tends to ripen late. Wines produced from Krakhuna grapes have high alcohol content, their colour is straw with tints of golden sunlight. Krakhuna's got flavor of ripe fruits and honey.



**KISI** is white grape that can be proceeded in both classical (European) and traditional Kakhetian (qvevri) way. The most famous regions for Kisi are Telavi, Kvareli and Akhmeta. Traditional wine made of Kisi smells like ripe pear, tobacco and walnut.



**TSOLIKOURI** is white grape, aboriginal to Imereti, Racha - Lechkhumi, Guria, Samegrelo, Ajara and Abkhazia regions. Tsolikouri ripens late, and gives rise to full - bodied straw - coloured wines with aromas of citrus, white plum, yellow fruits and flowers.





**KAKHURI MTSVANE** is white grape that usually ripens in the second half of September. This wine has peach flavor and smells like fruit trees in bloom.



**KHIKHI** is white grape that ripens in September. If made by the European technology, Khikhvi has aroma of exotic plants such as box tree, while the traditional Kakhetian method opens the tones of ripe fruit or yellow dried fruit.



**TSITSKA** is white grape that ripens late and makes light, straw - coloured wines with greenish tones characterized by pear, lemon, honey and melon flavour. Tsitska wines tend to be very acidic!





**CHINURI** is white grape that gives life to greenish or straw - coloured wines and sparkling wine. Characterized by hints of wild mint and wild pear. Very easy to drink.



**RKATSITELI** is the most popular white grape variety of Georgia that ripens between mid - September and mid - October.



**GORULI MTSVANE** is white grape that ripens late. Wines produced from this grape have lime, wild flowers and spring honey aroma. Sparkling wines are produced from the mix of Goruli Mtsvane with Chinuri.



**USAKHELOURI** is red grape widespread in the Tsageri district of the region of Lechkhumi. Ripens later than average. The harvests tend to be small. Usakhelouri wines are naturally semi - sweet or semi - dry wines with rich fruity aroma.



**MUJURETULI** is red grape from Racha. Normally, Mujuretuli grapes are combined with Aleksandrouli grapes to make classical red and natural semi - sweet wines such as famous Khvanchkara.



**OTSKHANURI SAPERE** is red grape, very widespread in Imereti region. Wine produced from Otskhanuri Sapere has a bright raspberry colour. Aging makes their taste richer, they are quite rough, when young.





**SAPERAVI** is the most widespread red grape of Georgia and also grows abroad. High - quality red dry wines with great potential for ageing are produced from Saperavi grapes. Though, they are also a base for sweet, semi - sweet and rosé wines.



**OJALESHI** is the most famous red grape from Samegrelo region. Sometimes it grows on the trees, even being cultivated. Ripens very late, the harvest lasts till the first half of December. Semi - sweet and dry red wines are made from the Ojaleshi.



**CHKHAVERI** is a rosé grape variety, mostly growing in Guria and Ajara regions. Ripens very late. Wines produced from Chkhaveri are straw, light rosé or amber, soft and harmonious, with high alcohol content. Their flavor would remind you on peach or white fruits.





# MARANI WINE CELLARS

## ICONS:

QVEVRI WINE



EUROPEAN STYLE



CASH



CARD



GROUPS WELCOME - MAX / MIN



100 - 1

MARANI/TRADITIONAL WINE CELLAR



TASTING ROOM



ETHNOGRAPHICAL CORNER



CATERING FACILITES



CONFERENCE HALL



ACOMODATION FACILITES / NUMBER OF BEDS



DISABLED FACILITES



SPOKEN LANGUAGES





Tsinandali

# KAKHETI

Divided into sub - appellations, it is home to 14 of the 19 Protected Designations of Origin (PDOs), such as Tsinandali, Gurjaani, Vazisubani, Manavi, Kardenakhi, Tibaani, Kakheti, Kotecki, Napareuli, Mukuzani, Teliani, Kindzmarauli, Akhasheni, Kvareli, Khashmi. Among Georgian wines Kakhetian wine expresses soil properties most of all. Kakheti is famous for numerous medieval monasteries and fortresses, as well as cave lavra David Gareji.



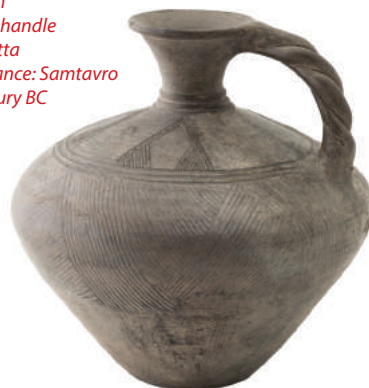
## WHITES:

Rkatsiteli  
Kakhuri  
Mtsvane  
Kisi Khikhvi  
Mtsvivane  
Kumsi  
Grubela  
Chitistvala

## REDS:

Saperavi  
Budeshuri  
Ikaltos Tsetli  
Kharistvala

*Jug with  
twisted handle  
Terracotta  
Provenance: Samtavro  
6<sup>th</sup> century BC*



**TSINANDALI** – is the oldest Georgian PDO located on the right bank of the Alazani River. Vineyards are mainly located within 300 - 750m above the sea level. The climate is moderately humid, with hot summer and moderately cold winter.

**NAPAREULI** – is a home of dry white and dry red wines. The microzone is located in the upper part of the Alazani River, on the left bank.





**TIBAANI** – was established in 1948. It sits on the right bank of the Alazani River and pushing a little up in to the hills of the Gombori Ridge.

**TELIANI** – located a bit to the east of Kakheti's central town, Telavi, this is the only region that grows the foreign variety - Cabernet Sauvignon. The resulting wine has classical flavor of dark fruit and bellpepper.

**KARDENAKHI** – was established in 1926, this is Georgia's sole fortified wine appellation with the addition of alcohol bringing the wines up to 18% ABV.

**KINDZMARAULI** – is a naturally semi - sweet red wine made of Saperavi grape, characterized by a dark garnet red color, harmonious taste with full, velvety, delicate, pleasant sweetness, fruit tones and varietal aroma.

**AKHASHENI** – appellation has been established in 1958. The wines from there are often natural semi - sweet.



- Municipalities: 8
- Area: 11,311 km<sup>2</sup>

**VAZISUBANI** – established in 1978 on the Tsiv - Gombori ridge, it has a wide range of soil types. The wines from Vazisubani are very floral and medium - bodied.

**MANAVI** – the appellation is located to the east of Sagarejo. The appellation exists since 1938.

**GURJAANI** – this appellation stretches along the slopes of the right bank of the Alazani River. The wines are known for being straw coloured and full - bodied.

**MUKUZANI** – is a dry red wine characterized by a dark pomegranate color, full bodied taste, harmonious and velvety. It is made of Saperavi grape variety in the oak barrels.

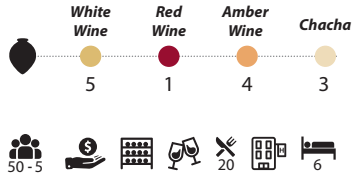
**KVARELI** – wines from here are characterized by dark red color, varietal aromas, balance and a distinctive bouquet. The micro - zone is located in Kakheti, Kvareli region, on the left bank of the Alazani River.



## WINE CELLAR MANAVELI

Village Manavi, Sagarejo Municipality  
+995 568 054 848  
manavi - wine@yahoo.com  
Open for visit: flexible hours - 24/7  
Booking in advance

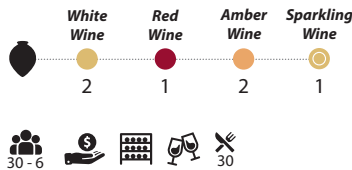
**Services:** *tasting • sommelier service • pressing of grapes and wine production • qvevri opening • participation in harvest (rtveli) • tour to the production • wine bottling and labeling*



## ANTADZE WINERY

Village Manavi, Sagarejo Municipality  
+995 599 639 958  
nikiantadze@gmail.com  
Open for visit: need to arrange  
Booking in advance

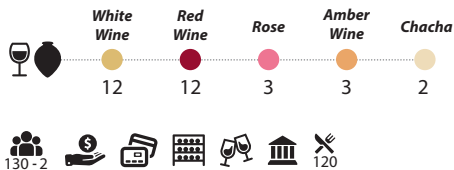
**Services:** *tasting • participation in harvest (rtveli) • tour to the production*



## MARANI GIUAANI

Village Manavi, Sagarejo Municipality  
+995 322 040 020 / +995 577 229 977  
info@giuaani.ge / www.giuaani.ge  
f Giuaani  
Open for visits: every day, 10:00 - 22:00  
Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show*





### BADIAURI COMPLEX

Village Badiauri, Sagerejo Municipality

+995 579 582 323 / +995 599 559 195

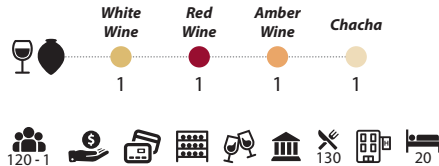
badiauricomplex@gmail.com

Badiauri Complex

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • folk show • wine bottling and labeling*



### KAKHETIAN TRADITIONAL WINEMAKING

Village Patardzeuli, Sagarejo Municipality

+995 322 237 722 / +995 595 057 997

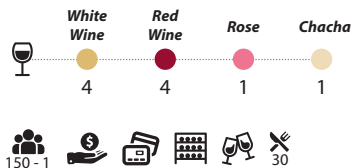
info@ktw.ge / www.ktw.ge

Kakhetian Traditional Winemaking

Open for visit: every day, 09:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • tour to the production • wine bottling and labeling*



### MARANI VELLINO

Village Kakabeti, Sagarejo Municipality

+995 598 475 734

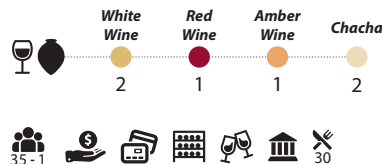
b.jimsheladze@gmail.com

VELLINO

Open for visit: every day, 10:00 - 22:00

Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show • wine bottling and labeling*



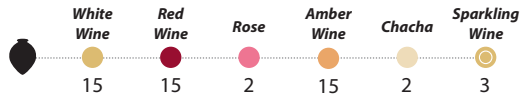




**Services:** *tasting • sommelier service • bread baking master class • folk show*

## PHEASANT'S TEARS

Sighnaghi, 18 Baratashvili Str.  
+995 355 231 555 / +995 598 722 848  
Tamriko@pheasantstears.com  
f Pheasant's Tears Winery  
Open for visit: every day, 11:00 - 23:00  
Booking in advance



**Services:** *tasting*

## KEROVANI WINE CELLAR

Sighnaghi, 18 Aghmashenebeli Str.  
+995 599 408 414  
contact@kerovani.com  
www.kerovani.com  
Open for visit: every day, 10:00 - 19:00  
Booking in advance



**Services:** *tasting • sommelier service • churchkhela making master class • participation in harvest (rtveli) • khinkali making master class • folk show*

## OKRO WINES

Sighnaghi, 7 Chavchavadze Str.  
+995 551 622 228 / +995 599 542 014  
order@okrogvino.com / www.okrogvino.com  
f okro's wines  
Open for visit: every day, 10:00 - 22:00  
Booking in advance / Walk - in is possible





## CRADLE OF WINE MARANI

Sighnaghi, 41 Baratashvili Str.

+995 595 641 755 / +995 557 313 462

polibidzia@gmail.com / www.cradleofwine.ge

Cradle of Wine Marani

Open for visit: every day, 09:00 - 18:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • participation in harvest (rtveli)*



## GODERDZI GONASHVILI WINE CELLAR

Village Khornabuji, Bezhanishvili Str.

Dedoplistskaro Municipality

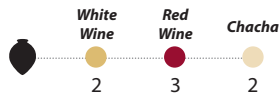
+995 593 377 217

Goderdzigonashvili@mail.ru / nino2811@mail.ru

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## GIGOLAS MARANI

Lagodekhi, Vashlovani Str 27.

+995 551 550 500 / +995 551 510 510

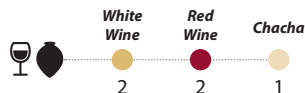
l.natsarashvili@gmail.com

Gigola's Wine Cellar

Open for visit: every day, 12:00 - 20:00

Booking in advance

**Services:** *tasting • churchkhela making master class*





### MARANI PAPISEULI

Lagodekhi, 63 Zakatala Str.

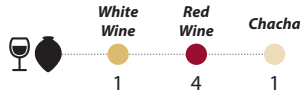
+995 598 108 500 / +995 599 349 932

hotel\_lago@yahoo.com

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • participation in harvest (rtveli) • khachapuri baking master class*



### WINE CELLAR NUMISI

Village Velistsikhe, Gurjaani municipality

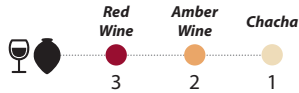
+995 599 561 031 / +995 599 852 218

Numisi

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*



### VELISTSIKHE VERANDA

Village Velistsikhe, Gurjaani Municipality

+995 595 797 676 / +995 595 997 517

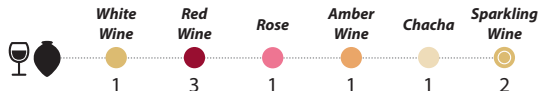
mepurishvili500@mail.ru / www.ktw.ge

Velistsikhe Veranda

Open for visit: every day, 10:00 - till the last guest

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • chacha distillation • pressing of grapes and wine production • participation in harvest (rtveli) • tamada • khinkali making masterclass • tour to the production • folk show*







## VELDORANI WINE CELLAR

Village Velistsikhe, Gurjaani Municipality

+995 571 044 455

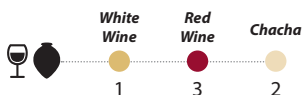
darejani.anashvili@gmail.com

Marani Veldorani

Open for visit: every day, 10:00 - 22:00

Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine on tap*



## NODARI WINE CELLAR

Village Velistsikhe, Gurjaani Municipality

+995 599 580 973

Booking in advance

**Services:** *tasting • tamada*



## GIO INJGIA WINE CELLAR

Village Velistsikhe, Gurjaani Municipality

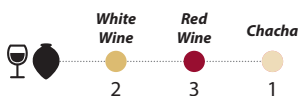
+995 598 414 231 / +995 790 838 983

gioinjgia@yahoo.com

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*





## BEROZA'S WINE

Village Velistsikhe, Gurjaani Municipality  
+995 593 750 867

avalishvilimacaco@gmail.com

Berozas Wine Cellar

Open for visits: every day, 10:30 - 22:30

Booking in advance / Walk - in is possible

**Services:** tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling • tour to the production



## LOMTADZEEBIS MARANI

Village Velistsikhe, Gurjaani Municipality  
+995 597 070 222

lomtadzeebismarani@gmail.com

Lomtadzeebis Marani Velistsikhe

Open for visit: every day, 09:00 - 20:00

Booking in advance

**Services:** tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • khinkali making master class • folk show • wine bottling and labeling • khachapuri baking master class



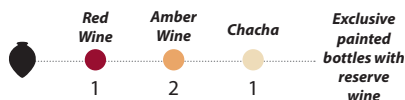
## AVTANDILIS MARANI & PAINTING

Village Velistsikhe, Gurjaani Municipality  
+995 599 855 058 / +995 599 545 835

Open for visit: every day, 10:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling





## WINE CELLAR OUR WINE

Village Bakurtsikhe, Gurjaani Municipality

+995 599 117 727 / +995 577 437 028

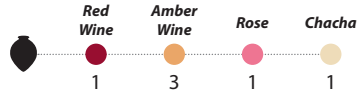
iprudze@gmail.com

ჩვენი ღვინო - our wine

Open for visit: 24/7

Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • chacha distillation • participation in harvest (rtveli) • wine bottling and labeling*



## GODERDZISHVILI WINE CELLAR

Village Bakurtsikhe, Gurjaani Municipality

+995 555 559 599

e.goderdzishvili@gmail.com

Goderdzishvili Cellar

Open for visit: every day, 10:00 - 22:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • wine bottling and labeling*



## SARAJISHVILI'S MARANI

Village Bakurtsikhe, Gurjaani Municipality

+995 577 500 511

marosheni.hotel@yahoo.com

Hotel Marosheni, Sarajishvili's Home Museum

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • khinkali making masterclass • tour to the production • folk show • wine bottling and labeling*



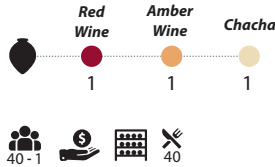




### SIMONAI ZAOTI

Village Chumlaki, Gurjaani Municipality  
 +995 599 235 355  
 sruadze@yahoo.com  
 Open for visit: every day, 10:00 - 20:00  
 Booking in advance

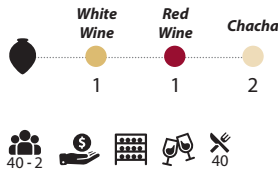
**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show • wine bottling and labeling*



### MRAVALJAMIERI WINE CELLAR

Village Chumlaki, Gurjaani Municipality  
 +995 591 417 649 / +995 551 323 277  
 Open for visit: every day, 10:00 - 20:00  
 Booking in advance

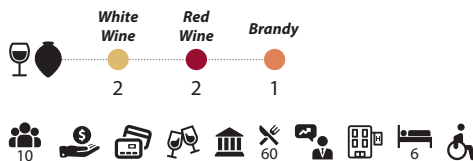
**Services:** *tasting • sommelier service • pressing of grapes and wine production • qvevri opening • churchkhela making master class • bread baking master class • participation in harvest (rtveli) • tamada • khinkali making master class • folk show*



### CHATEAU ZEGAANI

Village Zegaani, Gurjaani Municipality  
 +995 322 103 044  
 info@chateau - zegaani.com / www. chateau - zegaani. com  
 Chateau Zegaani  
 Open for visit: every day, 11:00 - 19:00  
 Booking in advance

**Services:** *tasting*





## WINE HOUSE GURJAANI

Gurjaani, 28 Rustaveli Str.

+995 599 512 244

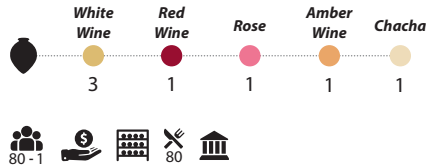
info@winehousegurjaani.ge / www.winehousegurjaani.ge

Wine House Gurjaani

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show*



## KAKHURI GVINIS MARANI

Gurjaani

+995 322 474 050 / +995 597 200 047

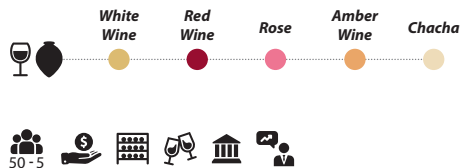
www.kgm.ge

Kakhuri Gvinis Marani

Open for visit: 24/7

Booking in advance

**Services:** *tasting*



## SHALVINO

Village Kardenakhi, Gurjaani Municipality

+995 577 525 625 / +995 577 525 606

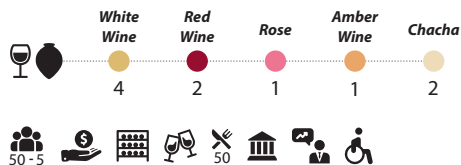
Shalvino.wine@gmail.com / www.shalvino.ge

Shalvino

Working days: Monday - Friday, during harvest - 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • wine bottling and labeling*





## ANCESTRAL WINE CELLAR

Village Kardenakhi, Gurjaani Municipality

+995 599 110 617

sagvareulomarani@gmail.com

f Ancestral Wine Cellar

Open for visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## NAGDI MARANI

Village Kardenakhi, Gurjaani Municipality

+995 599 491 002

info@naghdimarani.ge / www.magdimarani.ge

f Nagdi Marani

Open for visits: every day, 10:00 - 23:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show*



## NIKALA'S MARANI

Village Kardenakhi, Gurjaani Municipality

+995 599 963 317

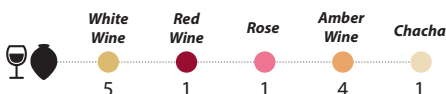
nikalasmarani@gmail.com

f Nikalas Marani

Open for visit: every day, 12:00 - 20:00

Booking in advance

**Services:** *tasting*







### NIKA WINERY

Village Kardenakhi, Gurjaani Municipality

+995 595 422 476, +995 599 263 017

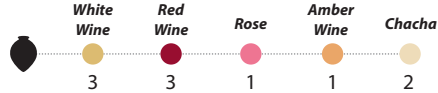
nika.bakhia@gmail.com

NIKA Winery

Open for visit: 24/7

Booking in advance

**Services:** *tasting • bread baking master class • chacha distillation, qvevri opening • participation in harvest (rtveli) • wine bottling and labeling*



### TAMARI WINE CELLAR

Village Shashiani, Gurjaani Municipality

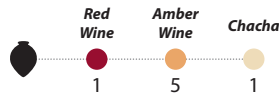
+995 595 336 103 / +995 595 336 101

t\_dighmelishvili@yahoo.com

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • participation in harvest (rtveli) • khinkali making master class • tour to the production • wine bottling and labeling*



### VAZHA GETIASHVILI WINE CELLAR

Village Kachreti, Gurjaani municipality

+995 555 435 041/+995 593 788 755/+995 555 268 076

vazha getiashvili wine cellar

Open for visit: every day, 09:00 - 21:00

Booking in advance / Walk-in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • qvevri opening • participation in harvest (rtveli) • khinkali making master class • tour to the production • wine bottling and labeling*

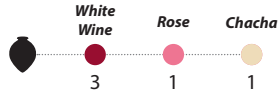




**Services:** *tasting • sommelier service*

## WINERY IBERO

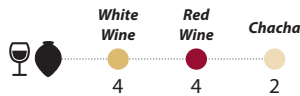
Village Vachnadziani, Gurjaani municipality  
+995 599 337 101 / +995 598 407 779  
eurocaucasus@gmail.com  
Open for visit: every day, 09:00 - 22:00  
Booking in advance



**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • folk show*

## SHALOSHVILI WINE CELLAR

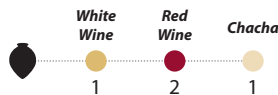
Village Shilda, Kvareli Municipality  
+995 577 409 041 / +995 555 129 129  
shaloshvilismarani@yahoo.com  
f Shaloshvili's Wine Cellar  
Open for visit: every day, 09:00 - 18:00  
Booking in advance / Walk - in is possible



**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • folk show*

## LUKHUMICHI WINE CELLAR

Village Shilda, Kvareli Municipality  
+995 599 979 838  
guesthouse@tourguesthouse.ge  
f Guest House NONA  
Open for visits: every day, 09:00 - 23:00  
Booking in advance / Walk - in is possible





## NELKARISI

Village Shilda, Kvareli Municipality

+995 571 153 207 / +995 599 026 282

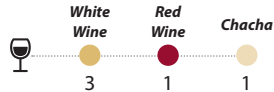
info@friendscellar.com / www.nelkarisi.ge

Nelkarisi

Open for visit: every day, 12:00 - 22:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • tour to the production*



## WINERY CHELTI

Village Shilda, Kvareli Municipality

+995 577 444 455

info@chelti.com / www.chelti.com

Winery Chelti

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk-in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • tour to the production • folk show*



## CHUBINI WINE CELLAR

Village Shilda, Kvareli Municipality

+995 599 070 428

tornike.chubinidze.tc@gmail.com

chubini wine cellar

Open for visit: every day, 09:00 - 22:00

Booking in advance

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • participation in harvest (rtveli) • khinkali making master class • folk show*









## WINERY KHAREBA

Kvareli, Meurneoba Settlement

+995 322 497 770 / +995 595 125 738

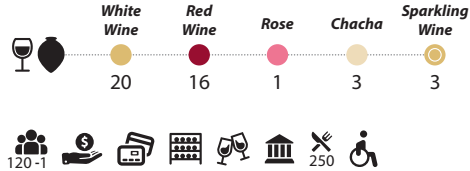
info@winerykhareba.com / www.winery - khareba.com

f Kvareli Gvirabi

Open for visit: Every day, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • folk show • wine bottling and labeling*



## KVARELI CELLAR

Village Chikaani, Kvareli Municipality

+995 595 961 961

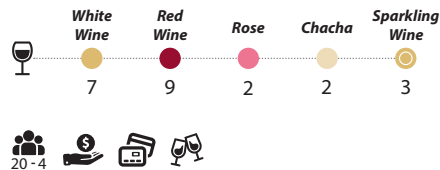
kvarelicellar@gmail.com / www.kvarelicellar.ge

f Kvareli Cellar

Open for visit: Monday - Friday, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • participation in harvest (rtveli) • churchkhela making master class • bread baking master class*



## WINERY GRANELI

Kvareli, Meurneoba Settlement

+995 577 419 585 / +995 577 987 791

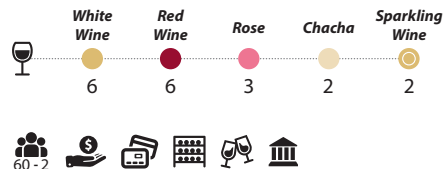
winerygraneli@gmail.com / www.graneliwine.ge

f Winery Graneli

Open for visit: every day, 09:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • chacha distillation*







## KINDZMARauli CORPORATION

Kvareli, 55 Chavchavadze Str.

+995 790 100 061

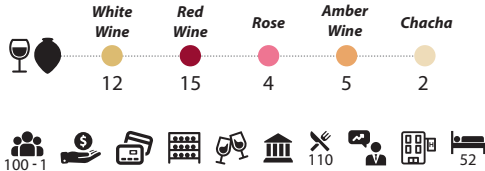
[www.kindzmaraulicorporation.ge](http://www.kindzmaraulicorporation.ge)

Corporation Kindzmarauli

Open for visit: every day, 09:00 - 21:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • tamada • khinkali making master class • tour to the production • folk show*



## KINDZMARauli MARANI

Kvareli

+995 322 497 477

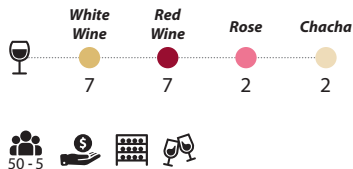
[info@kmwine.ge](mailto:info@kmwine.ge) / [www.kmwine.ge](http://www.kmwine.ge)

Kindzmarauli Marani

Open for visit: Monday - Friday, 10:00 - 18:00

Booking in advance

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • participation in harvest (rtveli)*



## MARANI OLD VINE

Kvareli, 19 Takaishvili Str.

+995 595 505 111

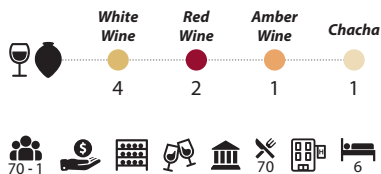
[winegeorgia@mail.ru](mailto:winegeorgia@mail.ru)

Old Vine

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • folk show • wine bottling and labeling*







### TEMI WINE CELLAR

Village Gremi, Kvareli Municipality

+995 591 633 633

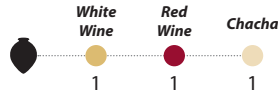
[a.chotashvili@temi-community.org](mailto:a.chotashvili@temi-community.org)

**TEMI - Community**

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli)*



### KORTAVEBIS MARANI

Village Gremi, Kvareli Municipality

+995 599 542 001 / +995 599 358 017

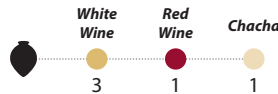
[bidzinka@yahoo.fr](mailto:bidzinka@yahoo.fr)

**Kortavebis Marani**

Open for visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • qvevri opening • participation in harvest (rtveli) • folk show*



### ZANGAURA WINERY

Village Akhalsopeli, Kvareli Municipality

+995 322 407 818 / +995 599 557 294

[info@georgianwines.com](mailto:info@georgianwines.com) / [www.georgianwines.com](http://www.georgianwines.com)

**Georgian Wines**

Open for visit: every day, 09:00 - 22:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli)*





## CHATEAU BRUALE

Village Tkhillistskaro, Kvareli Municipality  
+995 577 460 712 / +995 595 310 214  
[www.chateaubruale.net](http://www.chateaubruale.net)

Chateau Bruale

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • participation in harvest (rtveli)*



## CHATEAU ENISELI - BAGRATIONI

Village Eniseli, Kvareli Municipality  
+995 577 447 976

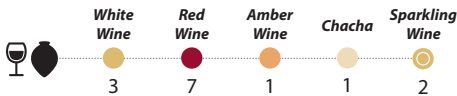
[reservations@eniselibagrationi.ge](mailto:reservations@eniselibagrationi.ge) / [www.eniselibagrationi.ge](http://www.eniselibagrationi.ge)

Chateau Eniseli

Open vor visit: every day, 10:00 - 19:00

Booking in advance

**Services:** *tasting • tour to the production • wine bottling and labeling*



## CHATEAU AZNAURI

Village Eniseli, Kvareli Municipality  
+995 598 111 288 / +995 599 229 644

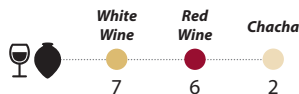
[chateauaznauri@gmail.com](mailto:chateauaznauri@gmail.com) / [zurabibakhlishvili@gmail.com](mailto:zurabibakhlishvili@gmail.com)

Chateau Aznauri

Open vor visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*





## KAKHETIAN YARD

Telavi, 15 Davitashvili Str.

+995 599 007 704 / +995 599 571 8 57

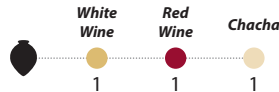
info@elgitour.ge / www.elgitour.ge

Hotel & Restaurant Kakhuri Ezo

Open for visit: every day, 09:00 - 22:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## DIMITRI WINE HOUSE

Telavi, N32 Georgian University's

+995 577 222 016 / +995 350 273 869

bekadno@gmail.com

Dimitri Wine House

Open for visit: every day, 09:00 - 21:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show*



## ROSTOMAANT MARANI

Telavi, 9 Rcheulishvili Str.

+995 599 929 505 / +995 599 088 070

info@rmarani.com / www.rmarani.com

Rostomaant Marani

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • chacha distillation • qvevri opening • participation in harvest (rtveli) • khinkali making master class • tour to the production • wine bottling and labeling*







**Services:** *tasting • sommelier service • tour to the production*

## VAZIANI WINERY

Telavi, 42 Mshvidoba Str.

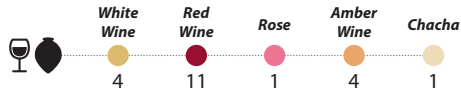
+995 598 156 840

Meskhishvili.M@vazianicompany.com

Vaziani Winery

Open for visit: every day, 10:00 - 18:00

Booking in advance



**Services:** *tasting • sommelier service • chacha distillation • qvevri opening • tour to the production • wine bottling and labeling*

## TELIANI VALLEY

Telavi, 3 Tbilisi - Kakheti Highway

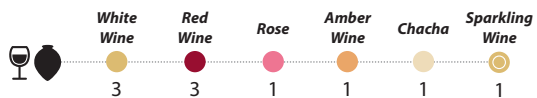
+995 577 500 257

winery@telianivalley.com / www.telianivalley.com

Teliani Valley Georgian Winery

Open for visit: Monday - Saturday, 09:00 - 18:00

Booking in advance



**Services:** *tasting • pressing of grapes and wine production • tour to the production • wine bottling and labeling*

## KAKHURI

Telavi, 1 Tbilisi Highway

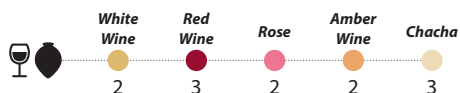
+995 599 578 414

www.kakhuri.com / info@kakhuri.com

Kakhuri

Open for visit: Monday - Friday 09:00 - 18:00

Booking in advance





## BUCHAS MARANI

Telavi, 8 Gudiashvili Str.

+995 577 121 033

levan@kalmakheli.ge

Buchas Guest House & Wine Cellar

Open for visit: every day, 10:00 - 21:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • tamada • khinkali making master class • folk show • wine bottling and labeling • tour to the production*



## MARANI MILORauli

Telavi, 67 Akhvlediani Str.

+995 571 774 444

smilorava@yahoo.com

Marani Milorauli

Open for visit: every day, 09:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** *tasting • participation in harvest (rtveli)*



## TSINANDLIS EDEMI

Village Tsinandali, Telavi Municipality

+995 350 135 200 / +995 577 345 428

Niknikolaishvili@gmail.com

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production*





## WINE COMPANY SHUMI

Village Tsinandali, Telavi Municipality

+995 574 742 323 / +995 599 289 982 / +995 322 381 137

shumi@shumi.ge / www.shumi.ge

Wine Company Shumi

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening; participation in harvest (rtveli) • khinkali making masterclass • tour to the production • folk show*



90 - 1



## QVEVVRI AMORIS

Village Tsinandali, Telavi Municipality

+995 571 631 155 / +995 574 555 999

info@qvevvriamoris.ge / www.qvevvriamoris.ge

Qvevvri Amoris

Open for visit: every day, 09:00 - 17:00

Booking in advance

**Services:** *tasting • sommelier service • pressing grapes and wine production • churchkhela making masterclass • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making masterclass • tour to the production • folk show • wine bottling and labeling*



50 - 2



## SCHUCHMANN WINE CHATEAU AND SPA

Village Kisiskhevi, Telavi Municipality

+995 577 508 005

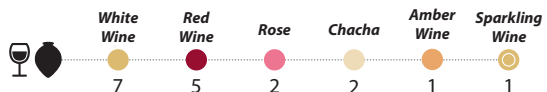
wine.spa@schuchmann - wines.com

Schuchmann Wines Chateau & SPA

Open for visit: every day, 09:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*



250 - 2





**Services:** *tasting • sommelier service • participation in harvest (rtveli)*

## MARANI TELEDA ORGO

Village Kisiskhevi, Telavi Municipality

+995 577 508 870

[www.teleda.ge](http://www.teleda.ge) / [info@teleda.ge](mailto:info@teleda.ge) / [sales@teleda.ge](mailto:sales@teleda.ge)

Teleda Orgo

Open for visit: every day, 10:00 - 18:00

Booking in advance



**Services:** *tasting • pressing of grapes and wine production*

## MATROBELA WINES

Village Kisiskhevi, Telavi Municipality

+995 599 560 445

[info@matrobela.ge](mailto:info@matrobela.ge) / [www.matrobela.ge](http://www.matrobela.ge)

Matrobela Wines

Open for visits: every day, 10:00 - 18:00

Booking in advance



**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*

## BROTHERS KHUTSISHVILI WINE CELLAR

Village Kisiskhevi, Telavi Municipality

+995 577 774 565

[brotherskhutsishviliwinecellar@gmail.com](mailto:brotherskhutsishviliwinecellar@gmail.com)

Brothers Khutsishvili Wine Cellar

Open for visit: 24/7

Booking in advance / Walk - in is possible





## TWINS WINE CELLAR

Village Napareuli, Telavi Municipality

+995 595 226 404 / +995 599 333 884 / +995 322 424 042

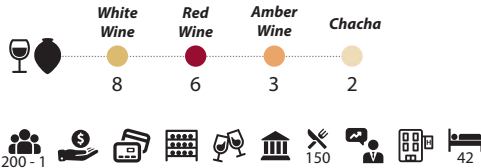
info2cellar.ge / www.cellar.ge

twins wine cellar

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## CHATEAU MERE

Village Vardisubani, Telavi Municipality

+995 595 990 399 / +995 595 990 394

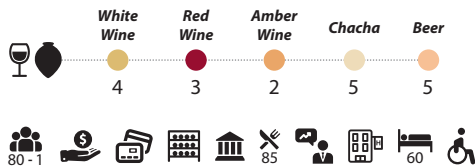
winiveria.mere@gmail.com / www.mere.ge

Chateau Mere

Open for visit: 24/7

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • tamada • tour to the production • khinkali making master class • folk show • wine bottling and labeling*



## JAKELI WINES

Village Vardisubani, Telavi Municipality

+995 599 554 133

Jakeli Wines

Open for visits: open upon request

Booking in advance

**Services:** *tasting*





## AKIDO

Village Ikalto, Telavi Municipality

+995 592 300 077

Akidowine@gmail.com

Akido

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • qvevri opening • participation in harvest (rtveli) • folk show • wine bottling and labeling*



## IKALTOS MARANI

Village Ikalto, Telavi Municipality

+995 577 056 010

info@savaneti.com

Hotel Savaneti

Open for visit: every day, 10:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • folk show*



## ARTANULI GVINO

Village Artana, Telavi Municipality

+995 599 181 101

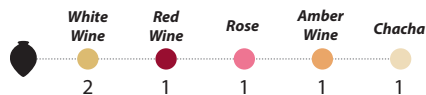
Kakha.berishvili@yahoo.com

Artanuli Gvino/GOGO wine

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • tour to the production • folk show • wine bottling and labeling*







## DAKISHVILI FAMILY VINEYARDS

Village Shalauri, Telavi Municipality  
 +995 577 508 029 / +995 350 271 691  
 info@vitavinea.ge / www.vitavinea.ge  
 f Dakishvili Family Vineyards  
 Open for visit: every day, 10:00 - 23:00  
 Booking in advance

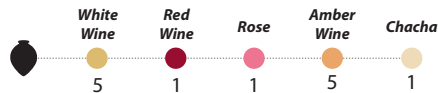
**Services:** *tasting • pressing of grapes and wine production • participation in harvest (rtveli) • wine bottling and labeling*



## SHALAURI WINE CELLAR

Village Shalauri, Telavi Municipality  
 +995 599 094 209 / +995 577 474 616  
 shalauricellar@gmail.com  
 f Shalauri Wine Cellar  
 Open for visit: 24/7  
 Booking in advance

**Services:** *tasting • sommelier service • bread baking master class • tamada • folk show • tour to the production*



## TCHOTIASHVILI FAMILY VINEYARDS

Village Sanior, Telavi Municipality  
 +995 593 985 502  
 K.tchotiashvili@gmail.com / www.tchotiashvili.com  
 f Tchotiashvili.com  
 Open for visit: every day, 10:00 - 18:00  
 Booking in advance

**Services:** *tasting • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • tour to the production • wine bottling and labeling*





## CHATEAU TELAVI

Village Saniore, Telavi Municipality

+995 322 184 848

datokora@gmail.com

Chateau Telavi

Open for visit: Monday - Saturday, 09:00 - 18:00

Booking in advance

**Services:** tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • tour to the production • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling



## STORI

Village Nasamkhrali, Telavi Municipality

+995 599 610 011

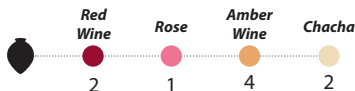
winery@stori.ge / www.stori.ge

STORI Marani

Open for visit: 24/7

Booking in advance

**Services:** tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • qvevri opening • participation in harvest (rtveli) • tour to the production



## WINERY MOSMIERI

Village Nasamkhrali, Telavi Municipality

+995 598 884 288 / +995 322 970 420

visit@mosmieri.ge / www.mosmieri.ge

Mosmieri

Open for visit: every day, 10:00 - 00:00

Booking in advance

**Services:** tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show





## TELAVI WINE CELLAR

Village Kurdgelaure, Telavi Municipality

+995 577 755 785 / +995 350 273 707

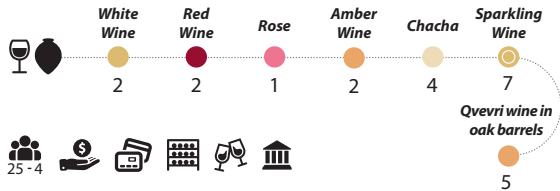
Marani@marani.com

Telavi Wine Cellar

Open for visit: Monday - Friday, 09:00 - 18:00

Booking in advance

**Services:** *tasting • sommelier service • participation in harvest (rtveli) • tour to the production*



## GWS WINERY

Village Achinebuli, Telavi Municipality

+995 322 507 607 / +995 577 111 067

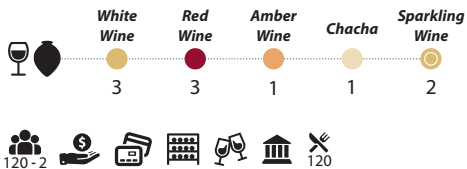
gws@gws.com.ge / www.gws.ge

GWS Winery

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## SHAKARASHVILI WINE CELLAR

Village Kondoli, Telavi Municipality

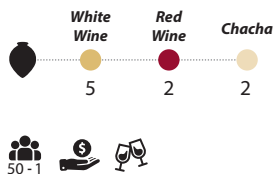
+995 591 979 959

Shakarashvili Wine Cellar

Open for visit: every day, 09:00 - 22:00

Booking in advance

**Services:** *tasting • churchkhela making master class • bread baking master class • participation in harvest (rtveli) • khinkali making master class • folk show*







### PAPA ZURABO WINE CELLAR

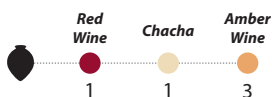
Village Kvemo Alvani, Akhmeta municipality

+995 555 912 145

Open for visit: upon request

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*



### ALAVERDI MONASTERY MARANI

Village Alaverdi, Akhmeta Municipality

+995 595 101 199

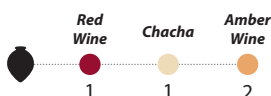
mail@since1011.com / www.since1011.com

f since1011

Open for visit: Monday - Friday 09:00 - 18:00

Booking in advance

**Services:** *tasting • tour to the production*



### MARANI SATAVADO

Village Atskuri, Akhmeta Municipality

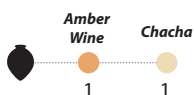
+995 599 736 233 / +995 571 220 060

f Satavado

Open for visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • khinkali making master class • tour to the production*





## LAGAZI WINE CELLAR

Village Zemo Alvani, Akhmeta Municipality

+995 551 940 217 / +995 591 231 118

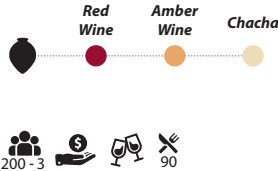
shota - lagazide@yahoo.com

Lagazi Wine Cellar

Open for visit: upon request - open anytime

Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • folk show • wine bottling and labeling • tour to the production*



## BADAGONI

Village Zemo Khodasheni, Akhmeta Municipality

+995 599 552 403 / +995 322 936 243

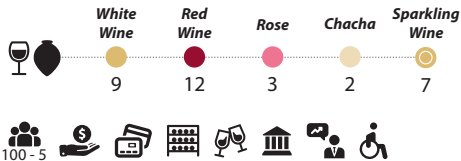
office@badagoni.ge / www.badagoni.com

Badagoni

Open vor visit: every day, 11:00 - 18:00

Booking in advance

**Services:** *tasting • sommelier service • tour to the production • wine bottling and labeling*



## PETRIAANT MARANI

Village Zemo Khodasheni, Akhmeta Municipality

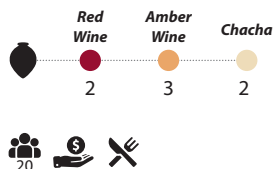
+995 593 444 229

Petriaant Marani

Open for visit: every day, 12:00 - 20:00

Booking in advance

**Services:** *tasting*






## BABANEURIS MARANI

Village Babaneuri, Akhmeta Municipality

+995 551 433 551 / +995 555 776 551

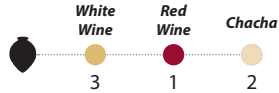
info@babaneuri.com / www.babaneuri.com

 Babaneuris Marani

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes  
and wine production • churchkhela  
making master class • chacha distillation  
• participation in harvest (rtveli)*







# TBILISI

In the surroundings of Georgian capital, there are wine cellars that produce excellent wines. Enjoy them on site in one of the multiple wine bars of Tbilisi!

# KARTLI

Kartli Region starts from the outskirts of Tbilisi and spreads up to Imereti. Worth visiting because of its historical monuments, especially fantastic cave town Uplistsikhe.



## WHITES:

Chinuri  
Goruli Mtsvane  
Budeshuri

## REDS:

Tavkveri  
Shavkapito  
Saperavi

## ATENURI PDO

Atenuri is also considered to be a natural sparkling wine. For Atenuri, two sorts of grapes are used: Chinuri and Goruli Mtsvane that are harvested quite late. They are stored in a specially prepared ceramic wine jar. The special storage place in Ateni Gorge was chosen for its temperature and climate conditions. This kind of wine should ferment very gently. As a result, it is transparent and airy.



## DIGHOMI WINE CELLAR

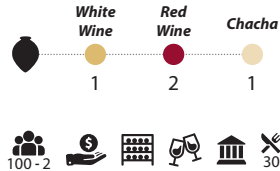
Tbilisi, Dighomi, 5 Tamar Mephe Str.  
+995 599 498 877

Digmis Marani

Open vor visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class; chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making masterclass • folk show • wine bottling and labeling*



## TSODORETI MARANI

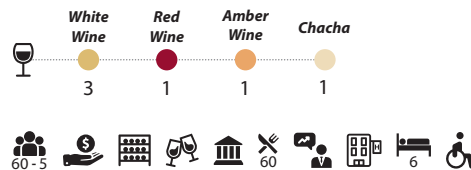
Tsodoretis Marani  
+995 599 415 415

Tsodoretis Marani

Open vor visit: 24/7

Booking in advance

**Services:** *tasting • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making masterclass • wine bottling and labeling*



## GOTSA WINES

Kiketi, G. Tabidze Str.  
+995 599 509 033

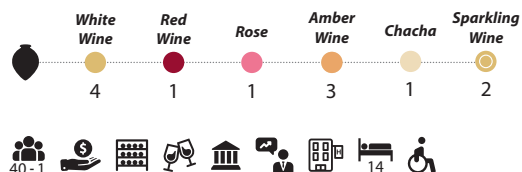
bgotsa@gmail.com

Gotsa Wines

Open for visit: Monday - Friday, 10:00 - 17:00

Booking in advance

**Services:** *tasting • qvevri opening • tour to the production • wine bottling and labeling*





### MARANI TANINI

Kiketi, 19 Tsereteli Str.

+995 571 330 315 / +995 599 901 989

taniniwine@gmail.com

f Tanini

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • churchkhela making master class • bread baking master class • chacha distillation • tamada • folk show*



### SHAVNABADA MONASTERY WINE CELLAR

Village Teleti, Gardabani Municipality

+995 599 455 765

Open vor visit: upon request

Booking in advance

**Services:** *wine bottling and labeling*



### SADUNI

Village Krtsanisi, Gardabani Municipality

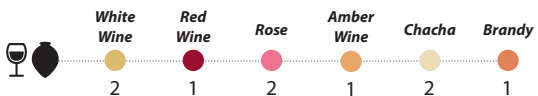
+995 577 537 779

kvitia.marika@gmail.com

Open for visit: on weekends

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • wine bottling and labeling*





**Services:** *tasting • churchkhela making master class • bread baking master class • khinkali making master class • khachapuri baking master class*

## AROMA WINE CELLAR

Village Mukhrovani, Lilo. Sartichala Highway  
+995 579 558 777 / +995 555 310 800

infodrgeorge@gmail.com

AWC Aroma Wine Cellar

Open for visit: 24/7

Booking in advance



**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • wine bottling and labeling*

## MARANI BOLNURI WINE

Bolnisi, Chavchavadze Str.

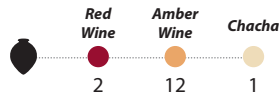
+995 551 555 691

bolnuriwine@yahoo.com

Bolnuri Wine

Open for visit: upon request

Booking in advance



**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • participation in harvest (rtveli)*

## DZMEBIS MARANI

Bolnisi, 97 Chavchavadze Str.

+995 593 207 479

giorgitchkonia69@gmail.com

Open for visits: every day, 10:00 - 23:00

Booking in advance







## SHALOS MARANI

Bolnisi, Sulkhan - Saba Orbeliani Str.

+995 571 578 585

davitsherazadashvili@gmail.com

Open for visits: 24/7

Booking in advance

**Services:** *tasting • folk show • participation in harvest (rtveli)*



## GIORGI MEREBASHVILIS MARANI

Kaspi, 29 Gorgasali Str.

+995 599 556 256 / +995 551 597 000

gugula90@yahoo.com

f Merebashvilis Marani

Open for visit: every day, 10:00 - 18:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • participation in harvest (rtveli)*



## DAVITASHVILEBIS MARANI

Village Kaloubani, Kaspi Municipality

+995 593 638 724 / +995 593 612 113

davitashviliswinecellar@gmail.com

f Davitashvili's Wine Cellar

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • khinkali making master class • tour to the production*





### GOGI DVALISHVILI WINE CELLAR

Village Khidistavi, Gori Municipality

+995 599 737 563

gogidvali@gmail.com

Gogi Dvalishvili WINE Cellar

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • participation in harvest (rtveli) • tamada • folk show • wine bottling and labeling*



### SHIOS WINE CELLAR

Village Khidistavi, Gori Municipality

+995 599 434 512 / +995 551 402 822

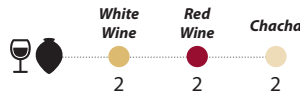
nino\_dvali@mail.ru

Shio's winery

Open for visit: every day, 10:30 - 18:30

Booking in advance

**Services:** *tasting*



### CHITUASHVILI FAMILY MARANI

Village Khidistavi, Gori Municipality

+995 599 568 257 / +995 599 796 759

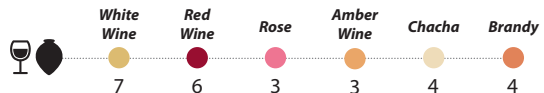
chituashvilebis\_marani@mail.ru

Chituashvilebis Saojao Gvinis Marani

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tour to the production • folk show • wine bottling and labeling*





## ATENI NUNNERY WINE CELLAR

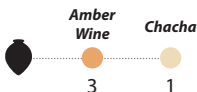
Village Ateni, Gori Municipality

+995 555 335 489

Open for visit: every day

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • chacha distillation • qvevri opening • wine bottling and labeling*



## MITRAS WINE CELLAR

Village Ateni, Gori Municipality

+995 591 919 345 / +995 595 652 002

Open for visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • wine bottling and labeling*



## CHATEAU ATENI

Village Ateni, Gori Municipality

+995 598 868 025 / +995 599 158 025

chateau.ateni@gmail.com

[f](#) Chateau Ateni

Open for visit: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting • churchkhela making master class • chacha distillation • folk show • ceramic master class*





## ATENI OLD WINE CELLAR

Village Ateni, Gori Municipality

+995 551 444 204

Open for visit: 24/7

Booking in advance

**Services:** *tasting • churchkhela making master class • bread baking master class • khinkali making master class • folk show*



## NIKA VACHEISHVILI'S WINE CELLAR

Village Ateni, Gori Municipality

+995 577 270 032

[www.atenuri.ge](http://www.atenuri.ge) / [atenuriwine@gmail.com](mailto:atenuriwine@gmail.com)

**f** Nika Vacheishvili's Marani and Wine Guest House

Open vor visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • tour to the production • folk show • wine bottling and labeling*



## TRADITIONAL ATENURI WINERY

Village Ateni, Gori Municipality

+995 551 155 074

Open for visit: 24/7

Booking in advance

**Services:** *tasting*







# MTSKHETA - MTIANETI

Mostly famous for mountains, historical and archaeological sites – Mtskheta and Jvari Monastery, Armazi Fortress, Gudauri Ski Resort, Gergeti Trinity Church - this region is also a home to several wineries.

- Area: 6,786 km<sup>2</sup>
- Capital: Mtskheta



*Cup decorated with vines & bounches of grapes*

*Silver*

*Provenance: Armaziskhevi*

*2<sup>nd</sup> - 3<sup>rd</sup> centuries AD*





## GIORGI BARISASHVILI'S WINE CELLAR

Mtskheta, 40 Arsukidze Str.

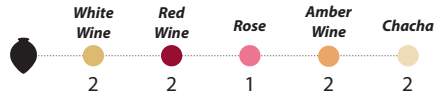
+995 599 262 251 / +995 322 251 863

barisashvili@gmail.com

Open for visit: Every day, 09:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** *tasting • qvevri opening • wine bottling and labeling*



## CHAMBER OF GEORGIAN WINE

Mtskheta, 69 Aghmashenebeli Str.

+995 555 989 229 / +995 322 240 030

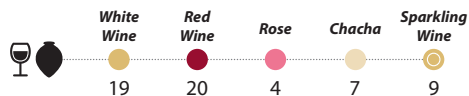
www.ktwgroup.ge

**f** Chamber of Georgian Wine

Open vor visit: every day, 11:00 - till the last guest

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • churchkhela making master class • bread baking master class • khinkali making masterclass • folk show*



## RIRAVO DISTILLERY

Village Saguramo, Mtskheta Municipality

+995 599 039 106 / +995 595 401 198

n.kandelaki@riravo.ge / www.riravo.ge

**f** Riravo

Open vor visit: every day, 10:00 - 18:00

Booking in advance

**Services:** *tasting • chacha distillation • tour to the production • bottling and labeling*





### GURAMISHVILI'S MARANI

Village Saguramo, Mtskheta Municipality

+995 595 017 799

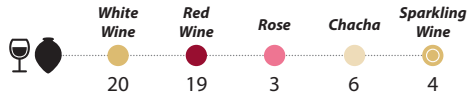
info@ktw.ge / www.ktwgroup.ge

Guramishvili's Marani

Open for visit: every day, 11:00 - 23:00

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • tamada • khinkali making master class • folk show*



### IAGO'S WINERY

Village Chardakhi, Mtskheta Municipality

+995 593 352 426 / +995 599 551 045

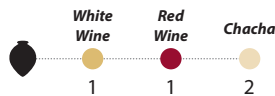
tour@iago.ge / www.iago.ge

Iago's Wine

Open for visit: every day, except Tuesday, 12:00 - 18:00

Booking in advance

**Services:** *tasting • tour to the production*



### ASLANISHVILI'S WINERY

Village Chardakhi, Mtskheta Municipality

+995 593 381 114

gw.aslanishvili@gmail.com

Nebi - Aslanishvili Winery

Open for visit: every day, 09:00 - 21:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • khinkali making masterclass • tour to the production • folk show*





## CHATEAU MUKHRANI

Village Mukhrani, Mtskheta Municipality

+995 595 991 315 / +995 595 991 316

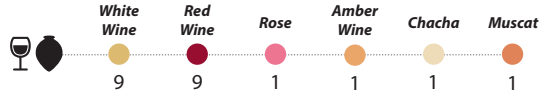
1878@mukhrani.com / www.mukhrani.com

Chateau Mukhrani

Open for visit: every day, 10:00 - 18:00 (weekends: 10:00 - 22:00)

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • tamada • khinkali making master class, tour to the production • folk show*



## GOLDEN CRADLE

Bazaleti Lake, Dusheti Municipality

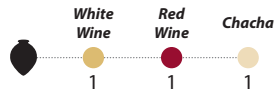
+995 599 616 230

Open vor visit: 24/7

Golden Cradle

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • khinkali making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show • wine bottling and labeling • horseback riding*







# MESKHETI

The Meskheta region lies in southern Georgia and is a part of administrative unit Samtskhe - Javakheti. Vineyards in Meskheta were traditionally grown in the valleys of the Mtkvari River and its tributaries, as well as upon slopes and terraces. Very small amounts of Meskhetian wine are produced in total, because vines only cover a small area.



## WHITES:

Akhalsikhis Tetra  
Meskhuri Mtsvane  
Meskhuri Tita  
Tskhenisdzudzu  
Saparuli  
Kharistvala  
Tavdakiduli  
Meskhuri  
Bejana  
Tetri

## REDS:

Klertmagara  
Shavi Aspindzura  
Kldis Tsiteli  
Samariobo  
Tavtsetskhla



*Communicating  
vessels  
Provenance:  
Ashurians Veli  
Second half of 2<sup>nd</sup>  
millennium BC*



## KHACHAPURIDZIS MARANI

Village Kvabiskhevi, Borjomi Municipality

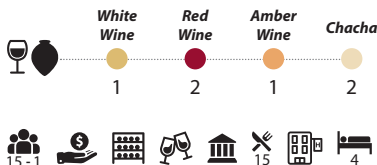
+995 551 136 468 / +995 593 376 500

nika.khachapuridze@yahoo.com

Open for visit: Monday - Friday, 10:00 - 22:00

Booking in advance / Walk-in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • tamada • khinkali making masterclass • tour to the production • folk show • wine bottling and labeling*



## VARTSIKHE MARANI

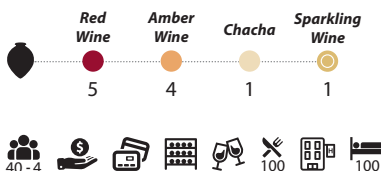
Bakuriani, hotel complex Mgzavrebi, block 7

[www.vartsikhe.com](http://www.vartsikhe.com) / [vartsikhe.marani@gmail.com](mailto:vartsikhe.marani@gmail.com)

[f Vartsikhe Marani](#)

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • tamada • khinkali making master class*



## NATENADZE WINE CELLAR

Akhalsikhe, 20 Saakadze Str.

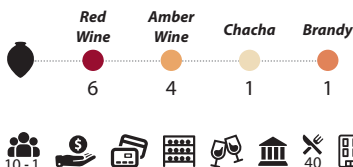
+995 571 000 021

[natenadzegio@gmail.com](mailto:natenadzegio@gmail.com)

Open for visit: every day

Booking in advance

**Services:** *tasting • qvevri opening • wine bottling and labeling • master class of Meskhetian dishes*





# IMERETI

This region in Western Georgia is situated along the middle and upper reaches of the Rioni river. It extends from the humid sub-tropical zone, ending at 2850 m at alpine meadows. Worth visiting because of its UNESCO monuments, protected area with the caves and canyons, and spa with various healing springs.

- Area: 6,475 km<sup>2</sup>
- Capital: Kutaisi



## SVIRI PDO

Combines the most prominent sorts of Imeretian grapes - Tsitska, Tsolikouri and Krakhuna. The appellation exists since 1962.



### WHITES:

Tsolikouri  
Tsitska  
Krakhuna  
Kvishkhuri  
Kapistoni  
Dondglabi  
Kundza  
Tklapa

### REDS:

Otskhanuri  
Argvetuli Sapere  
Shavi Dondghlabi  
Adanasuri  
Bzvanuria  
Dzelshavi  
Aladasturi  
Chkhaveri  
Sapere  
Vani



*Colchian  
drinking cup  
Terracotta  
Provenance: Vani  
8<sup>th</sup> - 7<sup>th</sup> centuries BC*



## MARADIULI WINE CELLAR

Village Merjevi, Sachkhere Municipality

+995 599 706 461

maradiuli.winecellar@gmail.com

Maradiuli Wine Cellar

Open for visit: 24/7

Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tour to the production • wine bottling and labeling • organic wine*



**Services:** *tasting*

## ARCHIL GUNIAVA'S WINE CELLAR

Village Kvaliti, Zestaponi Municipality

+995 599 534 295

Archil Guniava Wine Cellar

Open vor visit: every day, 10:00 - 18:00

Booking in advance



**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making masterclass • folk show • wine bottling and labeling*

## DAVIT NIKABADZE WINE CELLAR

Village Meore Sviri, Zestafoni Municipality

+995 599 104 650

Open vor visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible







### AMIRAN VEPHKHVADZE WINE CELLAR

Village Kldeeti, Zestaponi Municipality

+995 591 643 654

vefxvadzea@mail.ru

Open for visit: upon request

Booking in advance

**Services:** *tasting • wine bottling and labeling*



### NIKOLADZE'S MARANI

Village Nakhshirghele, Terjola Municipality

+995 551 944 841

georgianslowfood@gmail.com

Open for visit: 24/7

Booking in advance

**Services:** *tasting*



### WINERY KHAREBA

Terjola, Tbilisi - Senaki Highway 204,8 km.

+995 599 410 940

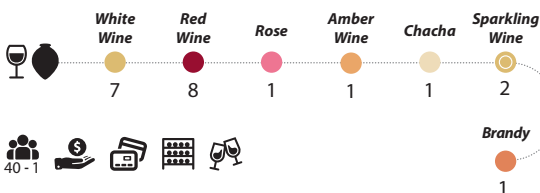
g.gogua@winerykhareba.com / www.winery-khareba.com/ge

f Winery Khareba

Open for visit: Monday - Friday, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • qvevri opening • participation in harvest (rtveli) • tour to the production • wine bottling and labeling*





## WINERY SAZANO

Village Zeda Sazano, Terjola Municipality

+995 599 627 363

sazanogroup@gmail.com

Winery Sazano

Open for visit: every day, 09:00 - 21:00

Booking in advance

**Services:** *tasting • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli)*



## RATI'S WINE CELLAR

Village Pirveli Obcha, Baghdati Municipality

+995 595 078 008

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • wine bottling and labeling*



## SIMON CHKHEIDZE WINE CELLAR

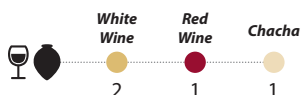
Village Meore Obcha, Baghdati Municipality

+995 577 746 439 / +995 599 791 303

Open for visits: every day, 10:00 - 20:00

Booking in advance

**Services:** *tasting*









## ZURAB GHVALADZE WINERY

Village Meore Obcha, Baghdati Municipality

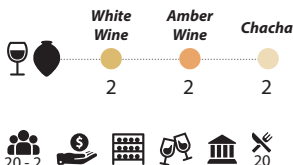
+995 599 917 883 / +995 599 682 822

Zurab Ghvaladze Winery

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • wine bottling and labeling*



## BAIA'S WINERY

Village Meore Obcha, Baghdati Municipality

+995 599 682 822 / +995 599 404 783

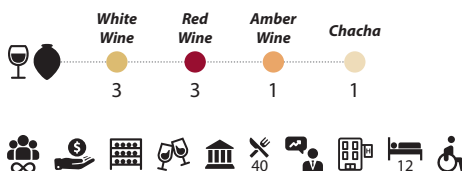
baiaswine@gmail.com

Baia's Wine

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • folk show • wine bottling and labeling*



## GAIOS SOPROMADZE WINE CELLAR

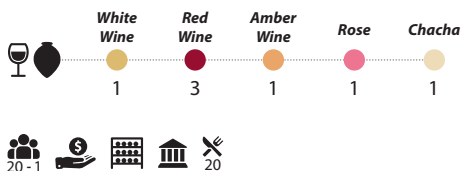
Baghdati, 3 Rustaveli Str. turn 8

+995 595 786 131 / +995 434 223 014

Open for visit: every day, 12:00 - 20:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri wine • qvevri opening • participation in harvest (rtveli) • tamada • wine bottling and labeling*







**Services:** *tasting • pressing of grapes and wine production • folk show*

### VARTSIKHE MARANI

Village Vartsikhe, Baghdati Municipality

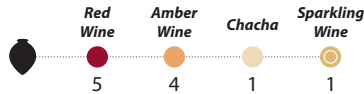
+995 599 474 457

vartsikhe.marani@gmail.com / www.vartsikhe.com

Vartsikhe Marani

Open for visit: every day, 09:00 - 18:00

Booking in advance



**Services:** *tasting • sommelier service • qvevri opening*

### MARANI KHETSURIANI

Kutaisi, 65/14 Galaktion Tabidze Str.

+995 599 979 838 / +995 551 822 824

shalva.khetsuriani@gmail.com

Marani Hetsurian

Open vor visit: Monday - Friday 09:00 - 18:00

Booking in advance



**Services:** *tasting • bread baking master class • qvevri opening • tamada • wine bottling and labeling • unique organic wine sorts (Usakhelouri • bio certified)*

### KHOMLIS MARANI

Village Gvishtibi, Tskaltubo Municipality

+995 571 502 205 / +995 597 301 001

tamaz.omanadze@gmail.com

Usakhelouri Of Khomli

Open for visit: Mon - Sat from 12:00 - till the last guest leaves

Booking in advance / Walk - in is possible





## CHATEAU CHIKOVANI

Village Gordi, Khoni Municipality

[gordi@chateauchikovani.com](mailto:gordi@chateauchikovani.com)

[www.chateauchikovani.com](http://www.chateauchikovani.com)

Chateau Chikovani

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes  
and wine production • folk show • qvevri  
opening • horseback riding*





# RACHA - LECHKHUMI & KVEMO SVANETI

This region is located high in the mountains, on the north - west of Georgia. Compared to Kakheti, vineyards are grown here on quite a small territory (approximately 1600 ha). The wines from Racha - Lechkhumi taste very deep. The vineyards here are grown mostly on the slopes of Rioni gorge.



## WHITES:

Tsulukidze  
Tetra  
Tsolikouri

## REDS:

Aleksandrouli  
Mujuretuli  
Rachuli  
Dzelshavi  
Usakhelouri  
Orbeluri  
Shavi  
Kabistoni



## KHVANCHKARA PDO

It is a blend of Aleksandrouli and Mujuretuli grapes. The naturally semisweet wine has been produced under this name since 1932, and according to the popular opinion, it was one of the favourite wines of the Soviet leader Joseph Stalin. It might be a tricky tool to popularize this wine, even though it is quite rare according to the amount of production.

## TVISHI PDO

It is made of the Imeretian grape variety Tsolikouri in the settlement Tvishi, Lechkhumi. The semi - sweet white wine has golden colour and has flavor of peach and melon.



## GOGI MARGVELIDZE WINE CELLAR

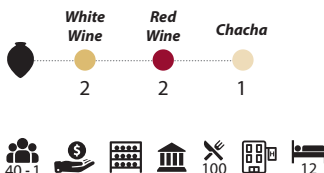
Village Sadmeli, Ambrolauri Municipality

+995 591 221 645

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show • wine bottling and labeling*



## ROYAL KHVANCHKARA

Ambrolauri, 17 Kostava Str.

+995 551 267 722

[f](#) Royal Khvanchkara

Open for visit: Monday - Friday 10:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • participation in harvest (rtveli) • tamada • folk show • tour to the production*



## KABISTONI

Village Khvanchkara, Ambrolauri Municipality

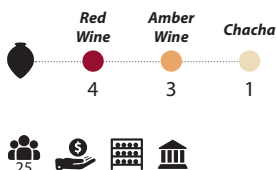
+995 599 164 614 / +995 551 515 353

bejankipiani@gmail.com

Open for visit: every day, 12:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • wine bottling and labeling*









### ALEKO SARDANASHVILI WINE CELLAR

Village Khvanchkara, Ambrolauri Municipality

+995 551 538 404 / +995 558 900 962

a81leco@yahoo.com

Open for visit: upon request

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada*



### ILIASEULI FAMILY WINE CELLAR

Village Chrebalo, Ambrolauri Municipality

+995 599 968 975 / +995 599 948 169

lykasaba@mail.ru

Open for visit: every day, 10:00 - 22:00

Booking in advance

**Services:** *tasting • sommelier service • pressing of grapes and wine production • participation in harvest (rtveli) • tamada • wine bottling and labeling*



### ALEKSANDREULI

Village Bugeuli, Ambrolauri Municipality

+995 599 108 884 / +995 591 192 211

d.matsaberidze@bugeuli.ge / www.aleksandreuli.ge

aleksandreuli@aleksandreuli.ge

Open for visit: every day, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • participation in harvest (rtveli) • tour to the production • wine bottling and labeling*







## DIOMIDE DVALI'S WINE CELLAR

Village Dzirageuli, Ambrolauri Municipality

+995 595 545 328

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk-in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show • wine bottling and labeling*



## KERESOLIDZE WINE CELLAR

Village Dzirageuli, Ambrolauri Municipality

+995 595 009 698

iliamenabde@gmail.com

[f Kereselidze Wine Cellar](#)

Open for visit: every day

Booking in advance / Walk-in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • wine bottling and labeling*



## KAKHABERIS MARANI

Village Jvarisa, Ambrolauri Municipality

+995 599 710 606

Kaxaber.vaxtangadze@mail.ru

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • folk show • wine bottling and labeling*





### OTAR TVARADZIS MARANI

Village Chkhuteri, Trageri Municipality

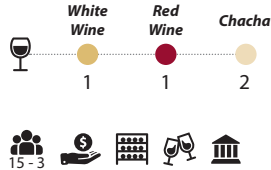
+995 551 421 472

otartvaradze12@gmail.com

Open for visits: every day, 09:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • folk show • wine bottling and labeling • tour to the production*



### GIORBELIDZEEBIS MARANI

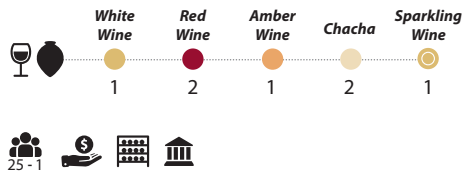
Village Okureshi, Tsageri Municipality

+995 595 466 500 / +995 595 497 879

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • qvevri opening • participation in harvest (rtveli) • tour to the production • wine bottling and labeling*







# GURIA

The first references about wine production in this area refer to the times of Colchis Kingdom (approximately 2000 years ago). This region is famous for its walnuts, tasty pies and humorous people.



*Drinking vessel  
Terracotta  
Provenance: Tbilisi  
8<sup>th</sup> - 7<sup>th</sup> centuries BC*



## REDS:

Chkhaveri  
Mtevandidi  
Skhilatubani  
Zenaturi  
Sakmiela  
Jani



### ZURAB TOPURIDZE WINE CELLAR

Village Sakvavistke, Chokhatauri Municipality

+995 599 695 449 / +995 599 424 141

[www.iberilei.com](http://www.iberilei.com) / [zurab@iberilei.com](mailto:zurab@iberilei.com)

 Iberieli Wine Cellar

Open for visit: on weekends 10:00 - 22:00

Booking in advance

**Services:** *tasting • bread baking master class*



### TEIMURAZ SHARASHIDZE WINE CELLAR

Village Bukistsikhe, Chokhatauri Municipality

+995 593 331 374

[sharashidze55@mail.ru](mailto:sharashidze55@mail.ru)

Open for visit: every day, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** *tasting • grape pressing and wine production • churchkhela making • bread baking • chacha distillation • qvevri opening • participation in harvest (rtveli)*





# AJARA

The administrative center of the region, Batumi, is the second biggest city in Georgia. Famous for its jazz festival and summer beach bars, this coastal city is the beating heart of the country in summer and a pleasant destination for those who enjoy walking, cycling and eating out during the off - season. Also it is a home of a beautiful

botanical garden, Ethnographic Museum, two protected areas – Kintrishi and Mtirala, as well as ski resort Goderdzi. Around 60% of Ajara is covered by forests. The region is also well known for its humid climate.

In recent years the active restoration of old grape varieties has begun in the region.

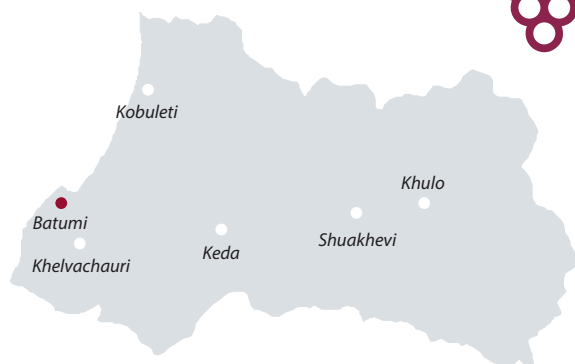


## WHITES:

Orjokhuli  
Skhalturi  
Gorgouli  
Khopaturi  
Klarjuli  
Kviristava  
Shavshura  
Tetri  
Brola

## REDS:

Almura  
Shavi  
Akhalki  
Kirtstsitela  
Kordzala  
Mekrenchkhi  
Burdzghala  
Jineshi  
Satsuri  
Batamura



• Capital: Batumi



## GEORGIAN HOUSE

Kobuleti, Gvara village, Tavisupleba Str. N100

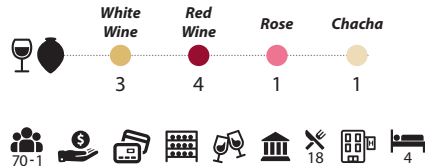
+995 577 141 814

sandroormotsadze@gmail.com

Open for visit: Monday - Saturday, 09:00 - 18:00

Booking in advance / Walk - in is possible

**Services:** tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening, participation in harvest (rtveli) • tour to the production • folk show • Ajarian khachapuri making master class • wine bottling and labeling



## BROTHERS AVALIANI WINE CELLAR

Village Dandalo, Keda Municipality

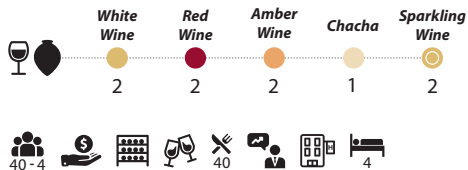
+995 599 277 090

zuraavaliani1@gmail.com

Open for visit: every day, 10:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** tasting • pressing of grapes and wine production • churchkhela making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • folk show



## HOTEL MARANI

Batumi, 24 Giorgi Brtskinvale Str.

+995 599 182 340

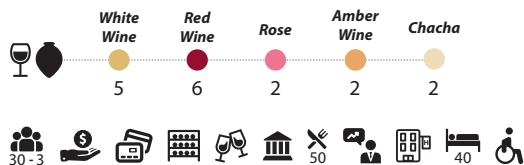
www.maranibatumi.ge / info@maranibatumi.ge

Hotel Marani

Open for visit: 24/7

Booking in advance

**Services:** tasting • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling







## ADJARIAN WINE HOUSE

Village Adjaristskali, Khelvachauri Municipality

+995 577 214 002

info@awh.ge / www.awh.ge

Adjarian Wine House

Open for visit: 10:00 - till the last guest leaves

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## LADO SHAVISHVILI'S CELLAR

Village Vaio, Keda Municipality

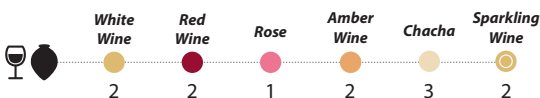
+995 599 783 659 / +995 595 957 484

Lado Shavishvili Marani

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing of grapes and wine production • churchkhela making master class • bread baking master class • chacha distillation • participation in harvest (rtveli) • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## MAKHO'S MARANI

Village Vaio, Keda Municipality

+995 591 980 658

maranimakhos@gmail.com

Makhosmarani

Open for visit: every day, 10:00 - 22:00

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing grapes and wine production • churchkhela making masterclass, bread baking master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • tour to the production • folk show • wine bottling and labeling*





## SHERVASHIDZE MARANI

Village Pirveli Maisi, Keda Municipality

+995 593 070 088 / +995 599 155 125

Open for visit: 24/7

Booking in advance

**Services:** *tasting • pressing of grapes and wine production • chacha distillation • participation in harvest (rtveli) • tour to the production • folk show • wine bottling and labeling*



## NURI WINE YARD

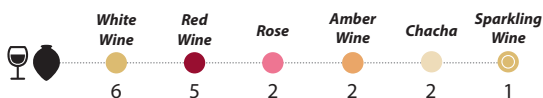
Keda

+995 591 988 255 / +995 577 160 360

Open for visit: 24/7

Booking in advance / Walk - in is possible

**Services:** *tasting • sommelier service • pressing grapes and wine production • churchkhela making master class • breadbaking master class • Ajarian khachapuri making master class • chacha distillation • qvevri opening • participation in harvest (rtveli) • tamada • khinkali making master class • tour to the production • folk show • wine bottling and labeling*



## KEDA WINERY

Keda, 4 Tseredeti Str.

+995 595 367 737 / +995 595 524 344

info@ktw.ge / www.ktw.ge

[f](#) Kakhetian Traditional Winemaking

Open for visit: Monday - Saturday, 10:00 - 19:00

Booking in advance

**Services:** *tasting • sommelier service • pressing grapes and wine production • participation in harvest (rtveli) • tour to the production • wine bottling and labeling • bread baking*





# SAMEGRELO ZEMO SVANETI

The climate in Samegrelo is generally humid, subtropical, wine growing areas are located at the foothill of Greater Caucasus. Samegrelo is worth visiting because of its beautiful nature (Martvili Canyon is a must see!) and delicious food.



*Vine canes  
wrapped in  
silver foil  
Provenance: Bedeni  
second half of 3<sup>rd</sup>  
millennium BC*



## REDS:

Ojaleshi  
Chitistvala  
Chechipeshi  
Chergvali  
Machkvaturi  
Cheshi  
Aladasturi



### TARGAMEULI WINE CELLAR

Village Tamakoni, Martvili Municipality

+995 598 920 234

targameulismarani12@gmail.com

f Targameuli Wine Cellar

Open for visit: every day, 09:00 - 20:00

Booking in advance / Walk - in is possible

**Services:** *tasting • pressing grapes and wine production • churchkhela making masterclass • chacha distillation • participation in harvest (rtveli) • folk show • wine bottling and labeling*



### MARTVILI MONASTERY WINE CELLAR

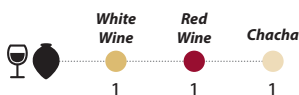
Martvili

+995 599 912 010 / +995 579 802 842

Open for visit: every day, 10:00 - 21:00

Booking in advance

**Services:** *tasting • bread baking master class*



### ODA FAMILY MARANI

Martvili, 6 Tbilisi Str.

+995 598 900 379 / +995 +995 593 900 313

oda.wines@gmail.com

f Oda Family Winery

Open for visit: every day, except Monday, 11:00 - 20:00

Booking in advance

**Services:** *tasting • folk show*







MINISTRY OF ECONOMY AND  
SUSTAINABLE DEVELOPMENT



GEORGIAN NATIONAL TOURISM  
ADMINISTRATION



GEORGIAN WINE  
AGENCY



GEORGIAN NATIONAL  
MUSEUM

GEORGIAN NATIONAL TOURISM ADMINISTRATION

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[www.georgia.travel](http://www.georgia.travel)