



ASKANELI

1880



WINERY & DISTILLERY

Askaneli company started in the village Askana in the region of Guria west Georgia near the Black Sea. It is interestingly to note, that even the name of the village is related to the activities of Askaneli since the son of Aeneas descendant of Dionysus was called Ascanius. Legend would have been just a good story if not for the great grandfather of the Askaneli's, Anthimoz Chkhaidze. There in the winery vault built by him lays a pitcher dated 1880. 22 years ago, the brothers went back to the activities of their ancestors and founded Askaneli Winery. Besides the production of wine the company is committed to investing and preserving the Georgian wine culture. Askaneli own wineries in Kakheti (Eastern Georgia) – in Guria (Western Georgia). Preserving one of the most unique species of wine called Chkhaveri is just one effort of the Askaneli. Askaneli company produces wine, brandy, fruit distillate and chacha.



ASKANELI



WINE FROM VINEYARD TO BOTTLE

All wines of the Askaneli company are made with daring creative performance. Winemaking, that starts from taking care of vineyards and goes a long way before bottling, requires constantly renewed knowledge, experience of many generations, a genuine feeling of nature, tireless work and tremendous dedication. And it is all these and more that each representative of the team of the Askaneli bring to the company, thus making a special and invaluable contribution to the winemaking process. It is the joint efforts of the team that allow the company to constantly make progress and improve its wines. The company always focuses on high business characteristics and corporate responsibility, paying great attention to regular staff trainings, vineyard planning, variety selection, production equipment upgrade and technological improvements. We pay special attention to environmental issues and social responsibility.

VINE WEEPING AND BUD FORMATION

In spring, with the onset of warm weather, the grapes begin to "weep" when large, colourless juice drops, very similar to tears, are formed. For Georgians, the vine tears are one of the most emotional and sacred moments in their relationship with the vineyard. Life goes on!

Thus, the company's growers begin their work early spring, when the vine is weeping. With an increase in temperature, the moment of bud formation comes. Young shoots of each vine are carefully processed to protect them from parasites and diseases.

VINE FLOWERING

Each grape variety has its own flowering time. Vine pollination lasts only for 10 days, and this process requires the sun, wind and beneficial insects. During this important period, the chemical treatment of the vines is stopped in our vineyards so that the insects involved in pollination are not affected. Then comes the pruning of the vine: the extra shoots are removed so that the remaining ones can develop better.

FRUIT SET

The beginning of summer is a period of significant transformation for our vineyards: from the pollinated flowers of the vine, grape berries are formed. A green harvest begins - culling grapes in order to leave the necessary amount of grapes on each vine and thus to grow the finest grapes possible and create legendary vintages.

RIPENING

In summer, our growers closely monitor the ripening process, during which the vine is constantly further processed and protected from pests. In order for the grape bunches to



ripen properly, excess leaves are removed. We believe that the vine is a living, sensitive organism. That is why Georgian folk polyphonic music sounds loudly over the Askaneli vineyards. The grapes will grow better and the wine will be tastier and more aromatic.

HARVEST

Harvest (in Georgian: rtveli) is a special ceremony for our company, as well as for the whole of Georgia. Rtveli is a joyful time. Harvesting of grapes ends the agricultural year.

The preparation of vehicles, collection points for the harvested grapes, the necessary containers, begins in advance. As in the rest of the country, we harvest healthy and ripe grapes by hand. Harvesting begins in late summer or early fall and ends in late November. The earliest harvest takes place in Kakheti, the latest in western Georgia: Guria and Racha-Lechkhumi. White varieties are usually harvested earlier than reds to maintain the acidity. Red varieties take longer to ripen. The harvested grapes are placed in special boxes and delivered to the winery in order to avoid damage as much as possible. The grapes are transported to the plant by vehicles to comply with the specified temperature regime.

VINIFICATION

Before pressing the grapes, our staff carefully selects the grapes, sorts them on a special mobile table. Immediately af-

ter squeezing the grape juice, our winemakers start making wine (fermentation, removal from the sediment, clarification, etc.). For the production of each wine, an individual, creative approach is used. The winery of the Askaneli is fully equipped with modern equipment for high-quality control of all the necessary technological processes. After pressing, to obtain white wines, we remove the skins from the must. And to get rosé wine we leave the pulp with the must for a short time. As for red wines, for a certain period, the alcoholic fermentation process goes along with the skin, which is accordingly reflected in the colour of the wine. At the same time, specially selected yeast is added to the grape juice for fermentation. To preserve the sweetness of the wines the process of stopping the fermentation process with low temperature is used.

AGING AND BOTTLING

Special conditions have been created for aging wines. The aging is carried out in stainless steel tanks for up to 6 months, as well as in oak barrels for 6-24 months. Rkatsiteli and Saperavi wines are ripened and aged in qvevri (large earthenware clay jugs) according to the traditional Kakhetian technology. This method gives the wines high extractability and originality.

In addition, in the period from 3 to 6 months before the sale, we aged the wine in bottles. After a full cycle of aging, the wine is prepared for bottling. The bottling is carried out by the company in accordance with the conditions specially created at the enterprise and ultra-modern equipment.



ASKANELI

1880

WINERY & DISTILLERY



SPARKLING WINE



Sparkling wine - 2019

Type: white dry

Grape varieties: Kakhuri Mtsvane, Goruli Mtsvane, Chinuri, Rkatsiteli and Tsolikouri

Region: Kakheti

Alc.: 12%

Vol.: 0,75L

This exquisite sparkling wine is made from Georgian endemic white grape varieties - Kakhuri Mtsvane, Goruli Mtsvane, Chinuri, Rkatsiteli and Tsolikouri. The wine has an airy light texture and an incredibly stable frothy crown. The rich aromas of ripe apricot and apple are ideally combined with the unsurpassed pure floral notes.

Pairs well with fruits, tender cheese and light desserts. best served well chilled.



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AUTHOR'S COLLECTION

Saperavi Qvevri- 2019

Type: red dry

Grape varieties: Saperavi

Region: Kakheti region

Aging: 6 months in qvevri, 6 months in bottles

Alc.: 13%

Vol.: 0,75L

Saperavi Qvevri from Askaneli is red wine from the legendary grape variety of the same name, prepared in an earthen vessel - qvevri - according to traditional Georgian technology. This wine brilliantly conveys the main merits of this unique grape, its divine power and light energy, creating a diversity of aromas, rich tannins, higher acidity, full body and prolonged velvety finish.

Our staff takes great care of the Saperavi vineyards. The harvest time is carefully chosen and mature and healthy bunches are selected, all under the supervision of our chief winemaker. Thanks to the successful combination of international best practices and technology of wine production in qvevri, it has become possible to create the wine that is perfectly balanced and rich in aromas.

This intense dark ruby wine is adorned with sophisticated aromas of blackberry, black pepper and sour cherry. The beauty of the wine is especially emphasized by its impeccable balance of higher acidity, full body and prolonged velvety finish.

AUTHOR'S COLLECTION

Rkatsiteli Qvevri- 2019

Type: white dry

Grape varieties: Rkatsiteli

Region: Askaneli vineyards, Kvareli, Kakheti region

Alc.: 12,5%

Vol.: 0,75L

Rkatsiteli Qvevri from Askaneli is made with the traditional Georgian method using pulp during fermentation in an earthenware clay vessel – qvevri. This wine transmits the vine energy and the sacred power of the Georgian land. The Rkatsiteli variety itself, filled with the sunshine of Kakheti, showcases its best qualities with this ancient technology and qvevri itself gives the wine an exceptional perfection, making it an ideal companion for lovers of extravagant wines.

Our company takes care of the Rkatsiteli vineyards as well as harvesting process with great trepidation and professionalism. Rkatsiteli Qvevri was created by our chief winemaker, using a synthesis of the traditional Georgian method and modern technologies, which contributes to the vivid expression of the unique properties of this special grape variety.

This light golden wine is infused with a rich bouquet of aromas of white cherry, dried fig and dried herbs. It exhibits its luxurious qualities with playful acidity and delicate ripe tannins that colourfully shimmer with a moderately full body and a silky prolonged finish.



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CLASSIC COLLECTION

Mukuzani - 2019

Type: red dry

Grape varieties: Saperavi

Region: Mukuzani appellation of origin

Aging: 6 months in oak barrels

Alc.: 12,5%

Vol.: 0,75L

Mukuzani is a dry red wine from the Saperavi grape variety harvested exclusively from the Mukuzani appellation of origin. Mukuzani by Askaneli manifests powerful charisma and irresistible charm of the aged, noble wine in addition to characteristic properties of the classic Mukuzani that are maintained.

The company's vineyards in Mukuzani are under the constant supervision of professionals. Our winemakers supervise a special technological process for the creation and aging of wine in oak barrels in full compliance with the rules of the appellation.

The rich ruby colour of this wine perfectly complements the dense body and rich tannins of soft Mukuzani. It especially emphasizes the beauty of the wine, the bright harmony of aromas of black plum, blackberry, black pepper and refined notes of oak. The harmony of this elixir of life is complemented by moderate-high acidity, firm body and rich tannins are ideally crowned with prolonged finish.

CLASSIC COLLECTION

Saperavi- 2019

Type: red dry

Grape varieties: Saperavi

Region: Askaneli vineyards, Kvareli, Kakheti region

Aging: 6 months in bottle

Alc.: 12,5%

Vol.: 0,75L

Saperavi by Askaneli is a classic red wine made from the legendary grape variety of the same name. The wineries of our company provide ideal conditions for the creation of this powerful, noble and energetic wine. Thick skin, unique harmony of rich fruity and spicy aromas, tannins and acidity of grapes are the main criteria that are used to create the best Saperavi with long aging potential.

Ideal tasting qualities make Saperavi by Askaneli exceptional. This uniqueness of the wine is the result of our special attitude towards the Saperavi variety and the attention paid to the complex technological processes of vinification.

This dark ruby wine is endowed with a noble balance of blackberry, black pepper and sour cherry aromas. The rainbow of the notes is crowned by refreshing acidity, rich tannins and medium velvety finish.



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GOCHA'S COLLECTION

Prima Rkatsiteli Chardonnay - 2019

Type: white dry

Grape varieties: Rkatsiteli, Shadone

Region: Kakheti

Aging: 12 months in oak barrels

Alc.: 14%

Vol.: 0,75L

Prima Chardonnay-Rkatsiteli from the Askaneli is white dry wine made of selected grapes of French Chardonnay and Georgian Rkatsiteli picked from the vineyards of Askaneli. The peculiarity of our wine is an amazing harmony of spring floral aromas and summer fragrant notes created with Burgundian method of barrel fermentation and Bordeaux method of blending wines.

The technological process of this exceptional wine is very complex and meticulous and requires constant attention and a lot of care. Harvest date is scrupulously defined, bunches are carefully selected, the wines are barrel fermented, then blended and barrel aged before bottling.

This light golden colour wine, saturated with aromas of lemon, green apple, white cherry, green pear, vanilla and smoke perfectly matched with crispy acidity, excellently leading into full body and prolonged velvety finish.

GOCHA'S COLLECTION

Saperavi Reserve - 2018

Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Aging: 18 months in oak barrels

Alc.: 13%

Vol.: 0,75L

Saperavi Reserve from the Askaneli, dry red wine made of the legendary Saperavi variety from the best vineyards of Kakheti, is a premium wine that has received undeniable recognition among the wine connoisseurs.

Our winemakers, under the intense supervision of the chief winemaker, take care of the whole process of winemaking - green harvesting is carefully done, quality grapes are selected and delivered to production facilities. As a result of this laborious work, we get a graceful and elegant dry wine.

This refined dark ruby wine flaunts aromas of black plum, blackberry, black pepper and black cherry combined with delicate notes of vanilla that turn this special wine into a real elixir of life. The perfect balance is achieved by soft rich tannins, high acidity, full body and prolonged velvety finish.



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AUTHOR'S COLLECTION

Saperavi Premium- 2019



Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Aging: 12 months in oak barrels

Alc.: 13%

Vol.: 0,75L

Saperavi Premium is made from the legendary Saperavi grapes harvested in the vineyards of Kakheti. The intense and powerful aroma and graceful, irresistible notes, give this wine from Askaneli the luxury and sensuality, gaining particular popularity among lovers and connoisseurs of premium wines.

To create this rare wine, green harvesting is done in the Saperavi vineyards in summer and a little later, the best bunches are selected. The entire wine-making process is under the close supervision of our chief winemaker. After the final stage - aging in oak barrels, the wine is saturated with a delicate balance and oak notes, in harmony with intense fruity aromas.

The rich range of colours and shades of this dark ruby wine is subtly emphasized by powerful aromas of black plum, blackberry, black pepper and oak combined with crispy acidity, full body and rich tannins. A bright, dense body and a juicy prolonged velvety finish convey all the power of the energy of the sun collected by the grapes on hot summer days.

GOCHA'S COLLECTION

Muza Qvevri - 2019

Type: white dry

Grape varieties: Rkatsiteli, Kakhuri Mtsvane,

Kisi, Krakhuna, Mtsvivani

Region: Kakheti, Imereti

Aging: 6 months in qvevri

Alc.: 13%

Vol.: 0,75L



This dry white wine from the Askaneli, made according to the Georgian traditional technology in an earthenware clay vessel – qvevri and fermented on skins, combines five eastern and western Georgian noble white grape varieties in a dizzying symphony.

During harvesting, the grapes are delivered to the winery using special boxes to avoid their damage. The choice of specific proportions and mixtures of grapes of different varieties plays an important role in the complex technology of creating this rare drink. After pressing, the must is immediately placed in qvevri and after a certain time the finished wine is aged in oak barrels.

This light golden wine is endowed with rich aromas of white plum, white cherry jam and thyme in a harmonious union with light oak notes. This wine symphony is crowned with medium plus acidity, delicate tannins, medium body, and a velvety prolonged finish.



ASKANELI
1980

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AUTHOR'S COLLECTION

Teinturier-2019

Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Alc.: 13%

Vol.: 0,75L

The word "teinturier" comes from the French "to dye or stain". That is exactly what grape varietal "Saperavi" means in Georgian.

This wine is a celebration of 8000 years old continued wine-making Georgian traditions. Made from the teinturier grape Saperavi, it is a blend of 80% Qvevri wine with 6 month of skin contact and 20% of the wine aged in French and American oak.

Deep impenetrable purple in color with notes of ripe dark fruit, minerals and touch of vanilla. Strong, but smooth tannins and very long finish. Enjoy with barbecue, steak and cheese.

AUTHOR'S COLLECTION

Red Horn -2019

Type: white dry

Grape varieties: Rkatsiteli

Region: Kakheti

Aging: 6 months in Qvevri

Alc.: 12,5%

Vol.: 0,75L

Red Horn from Askaneli is made with the traditional Georgian method using pulp during fermentation in an earthenware clay vessel – qvevri. This wine transmits the vine energy and the sacred power of the Georgian land. The Rkatsiteli variety itself, filled with the sunshine of Kakheti, showcases its best qualities with this ancient technology and qvevri itself gives the wine an exceptional perfection, making it an ideal companion for lovers of extravagant wines.

This light golden wine is infused with a rich bouquet of aromas of white cherry, dried fig and dried herbs. It exhibits its luxurious qualities with playful acidity and delicate ripe tannins that colourfully shimmer with a moderately full body and a silky prolonged finish.



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AUTHOR'S COLLECTION

Manavi- 2019

Type: white dry

Grape varieties: Kakhuri Mtsvane, Rkatsiteli

Region: Manavi appellation of origin

Aging: 6 months in bottle

Alc.: 12,5%

Vol.: 0,75L

Manavi from Askaneli is white dry wine of appellation of origin. It is made of the grapes of Kakhuri Mtsvane and Rkatsiteli varieties collected in the vineyards of Askaneli. The peculiarity of our Manavi is an amazing harmony of spring floral aromas and summer fragrant notes.

To create this rare wine, green harvesting is done in our vineyards in summer. All production work is carried out under the intense supervision of our chief winemaker, who scrupulously chooses the harvest date and selects the best bunches. The technological process of making this exceptional wine is quite complex and meticulous that requires a lot of long-term attention.

This light lemon wine, saturated with aromas of almond blossom, green apple, white cherry, dried herbs, green pear, and lemon, falls in the range of airy and relatively highly acidic wines. The wine is remarkable for its excellent balance, light, delicate body and prolonged velvety finish.

AUTHOR'S COLLECTION

Tsolikouri- 2019

Type: white dry

Grape varieties: Tsolikouri

Region: Imereti

Aging: 6 months in bottle

Alc.: 12%

Vol.: 0,75L

Tsolikouri from Askaneli is a fiesta of cheerful Imeretian notes. The wine is made from the white grape of the same name from the company's vineyards in Western Georgia. This classic wine, the brainchild of our company, is filled with all the charisma of the climatic and traditional characteristics of the region. Tsolikouri, being in great demand among lovers of light, highly acidic wines, conveys the charm of Imeretian sketches with all its brilliance.

The date of harvest is carefully planned, and then there is an active selection of mature and high quality bunches. Thanks to the synthesis of the technological process characteristic of the Tsolikauri variety and international experience, we were able to create a perfectly balanced wine saturated with rich aromas.

This light lemon wine is full of the aromas of white cherry, pear, white fig and dried herbs. It is adorned with a magnificent balance of high acidity, light body and moderate velvety finish



ASKANELI
1990

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1990
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AUTHOR'S COLLECTION

Kisi- 2019

Type: white dry
Grape varieties: Kisi
Region: Kakheti
Aging: 6 months in bottle
Alc.: 12,5%
Vol.: 0,75L



Dry white wine Kisi from Askaneli from white grape variety of the same name, harvested in the vineyards of Kakheti, fascinates with its incomparable properties and is very popular among lovers of quiet white and exotic wines.

From the very beginning, we scrupulously take care of our vineyards of Kisi in the village of Maghraani, Akhmeta municipality. Special attention is paid to the selection of the best bunches of grapes during the harvest that are, in the traditional spirit, handpicked. To avoid damaging them, they are transferred to the winery in special boxes. The whole process of vinification takes place under the close supervision of our chief winemaker.

This luxurious light lemon wine with its subtle aromas of green apple, green pear, apricot and meadow flowers vividly conveys the Kakhetian spirit. Medium crispy acidity blends harmoniously with the light body, and the medium velvety finish makes the wine even more intriguing.

AUTHOR'S COLLECTION

Saperavi OAK-2019

Type: red dry

Grape varieties: Saperavi

Region: Mukuzani micro zone

Alc.: 13%

Vol.: 0,75L

This wine comes from a single vineyard from Mukuzani micro zone and it is aged exclusively in new American oak for 16 month.

Deep Purple in color, this amazing wine delivers intense aromas of wild berries, vanilla and smoked spice, as well as great length on the pallet with flavors of dark chocolate, citrus and black currant, while demonstrating amazing balance. Perfect for pairing with any kind of steak and cheese.




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CLASSIC COLLECTION

Rkatsiteli- 2019

Type: white dry

Grape varieties: Rkatsiteli

Region: Kakheti

Aging: 6 months in bottle

Alc.: 13%

Vol.: 0,75L

Rkatsiteli from Askaneli is made according to European technology from the famous white grape variety of the same name. This wine brings yet another unique and subtle taste that is characteristic of classic wines from our company. The pronounced characteristic qualities of the grape variety give this drink a special appeal for wine lovers.

Our team pays special attention to harvesting - the best bunches are carefully selected, the harvesting is done early in the morning to avoid the heat and grapes are transferred from the vineyards to the enterprise only in special boxes. The entire technological process of vinification is under strict supervision of our chief winemaker.

Airy nature of this brilliantly balanced light lemon colour wine is saturated with well-expressed aromas and flavours of green apple and lemon. Refreshing acidity, light body and medium alcohol enhance the charms of this classic wine.

DORA- LIMITED EDITION

Saperavi Dora-2017

Type: red dry

Grape varieties: Saperavi

Region: Kvemo Kartli

Aging: 6 months in Qvevri

Alc.: 12,5%

Vol.: 0,75L

The grapes was harvested in the first half of October. After pressing, the grape juice with the skin was put into qvevri according to traditional methods. Wine stayed in contact with skins for six months, after-wards it was poured into another clean qvevri and matured for three more months. Serving temperature 10-12 °C.



ASKANELI
100%

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AUTHOR'S COLLECTION

Khvanchkara -2019

Type: red semi-sweet

Grape varieties: Alexandrouli, Mujuretuli

Region: Khvanchkara appellation of origin

Alc.: 12%

Vol.: 0,75L

This legendary semi-sweet red wine from the Khvanchkara appellation of origin, is created from two endemic varieties of the Racha region: Mujuretuli and Alexandrouli. Khvanchkara from Askaneli, created strictly according to the accepted rules of the appellation of origin, conveys all the subtleties of luxury wine with special grace and is a coveted drink for lovers of moderately sweet wines.

Ripe and quality grapes are carefully selected in the company's vineyards. All work stages are carried out using a special technology under the watchful supervision of the chief wine-maker. To create a natural semi-sweet wine, fermentation is stopped by lowering the temperature.

This luxurious dark ruby wine is decorated with pronounced aromas of blackberry, sour cherry, liquorice and cinnamon. An elegant balance of delicate sweetness with moderate-high acidity, ripe tannins and prolonged finish, undoubtedly turn Khvanchkara into the first chair violinist in the orchestra of Georgian sweet wines

AUTHOR'S COLLECTION

Mukuzani-2018

Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Aging: 18 months in oak casks

Alc.: 13%

Vol.: 0,75L

This fine dry red wine from the Saperavi grape variety harvested exclusively from the Mukuzani appellation of origin. Mukuzani Premium by the Askaneli Brothers manifests powerful charisma and irresistible charm of the aged, noble wine in addition to properties characteristic of the classic Mukuzani that are preserved.

Our vineyards in Mukuzani are under the constant supervision of our professional staff. Our winemakers supervise the complex technological process for the creation and aging of this outstanding wine in oak barrels in full compliance with the rules of the appellation.

The beauty of this dark ruby wine is perfectly conveyed by the bright balance of aromas and flavours of black plum, blackberry, black pepper and refined notes of oak. Medium plus acidity, rich velvety tannins and full body that are ideally crowned with prolonged finish complement the harmony of this elixir of life.



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CLASSIC COLLECTION

Kindzmarauli-2019

Type: red semmi-sweet

Grape varieties: Saperavi

Region: Kakheti, Kindzmarauli appellation of origin

Alc.: 12%

Vol.: 0,75L

This semi-sweet wine, under the same name of appellation of origin of Kindzmarauli, has almost a century of history - its production began in 1926. Kindzmarauli is made from 100% Saperavi grapes, which we collect in our vineyards in the Kindzmarauli appellation of origin in the Kakheti region.

The grapes are harvested early in the morning in special boxes and are delivered to the winery as quickly as possible. Following strictly the standards and rules of the appellation for the production of this fine wine. In order to maintain a moderate sweetness in the wine, the company uses a method of cooling the wine during fermentation.

In the dark ruby Kindzmarauli, the bright tones of blackberries, black pepper, marmalade and tropical fruits are harmoniously balanced. This graceful cascade of aromas is followed with an invigorating acidity, moderate sweetness, ripe velvety tannins, a dense body and a silky prolonged finish.

ASKANELI CHACHA

Chacha Premium with oak *Handmade oak couvenir*

Grape varieties: Rkatsiteli, Kakhuri Mtsvane, Tsolikauri

Region: Kakheti and Imereti

Alc.: 45%

Vol.: 0,75L

The history of "Askaneli" took its origin from Askana, a village in Guria region in 1880. Where the company's wine cellar has been preserved to the present day. recipes and matured in oak casks within 12 months. For true connoisseurs: this chacha is magnificent and has rich palette of flavors. continuous, slightly bouquet with notes of nuts and wild flowers. long and balanced aftertaste.




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ASKANELI CHACHA

Chacha premium

Grape varieties: Rkatsiteli, Kakhuri Mtsvane, Tsolikauri

Region: Kakheti and Imereti

Alc.: 45%

Vol.: 0,75L

With its elegant spontaneity and noble intense aromas this fine drink conveys the whole philosophy of chacha production in the company. The richness of aromas, the unique integration of acidity and alcohol flawlessly convey the invaluable properties of the grape varieties involved in the process and of those oak casks in which Chacha Premium is aged.

This colorless transparent drink is decorated with very fine, well expressed white plum, grape and sweet spice notes. The drink is distinct with perfect balance, medium body and velvety finish. Chacha Premium has rightfully deserved the place it keeps among its Georgian and international analogues.



KAKHETI

- Rkatsiteli
- Saperavi
- Mtsvane
- Kakhuri
- Kisi
- khikhvi



KVEMO KARTLI

- Rkatsiteli
- Chinuri
- Asuretuli
- Shavi
- Saperavi



SHIDA KARTLI

- Chinuri
- Goruli Mtsvane
- Tavkveri
- Shavkapito



ZEMO IMERETI

- Tsolikouri
- Tsitska
- Dzelshava
- Kvishkhuri
(Goruli Mtsvane)



KVEMO IMERETI

- Tsolikouri
- Tsitska
- Krakhuna
- Otskhanuri Sapere



GURIA

- Chkhaveri
- Tsolikouri



SAMEGRELO

- Odjaleshi
- Tsolikouri



RACHA

- Aleksandouli
- Mujuretuli
- Dzelshavi
- Tsulukidzis Tetra
- Tsolikouri



LECHKHUMI

- Tsolikouri
- Usaxelouri
- Orbeluri Odjaleshi



ADJARA

- Chkhaveri
- Tsolikouri



MESKHETI

- Tsikhenisdzudzu
- Meskhuri Sapere
- Kharistvala



ABKHAZIA

- Chkhaveri
- Tsolikouri

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