



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.*





# GOCHA'S COLLECTION

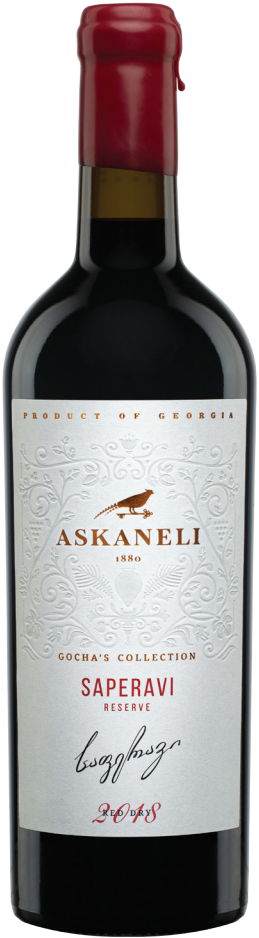
## *Saperavi Reserve - 2018*

**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.



Since  
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Askaneli

## GOCHA'S COLLECTION

### *Prima Rkatsiteli Chardonnay - 2019*

**Type:** white dry  
**Grape varieties:** Rkatsiteli, Shardoné  
**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

### *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.





## 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.



## AUTHOR'S COLLECTION

### *Mukuzani Premium- 2018*

**Type:** red dry  
**Grape varieties:** Saperavi  
**Region:** Kakheti  
**Alc.:** 13%  
**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. The crop is transported in special boxes for bunches to protect from damage. 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

### *Saperavi Premium- 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.

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## AUTHOR'S COLLECTION

### *Chkhaveri- 2019*

**Type:** white dry

**Grape varieties:** Chkhaveri

**Region:** Village Askana, Guria region

**Aging:** 6 months in bottle

**Alc.:** 13%

**Vol.:** 0,75L

Chkhaveri is made from an extremely rare grape variety of the same name from Askaneli vineyards from the native land of Western Georgia - Guria. This mysterious variety, like the secret of the Golden Fleece, hidden in the marvellous nature of the region, reveals itself luxuriously in a bouquet of wine. We managed to convey the irresistible greatness of our treasure in an enchanting light, both to our fans in Georgia and to the world community.

Our growers carefully and thoroughly look after each vine in their vineyards, and at the end of November, during the ritual harvest, they select the best and healthy grapes. We carefully follow the entire process, taking care of every detail of the making of this exquisite wine.

Deep aromas of ripe Williams pear, white plum and fragrant melon bring splendour to this mysterious light golden wine. Light body, pleasant refreshing acidity and medium silky finish convey all the charm of the region's colourful subtropics.





## 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.



## 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

### Khikhvi- 2019

**Type:** white dry  
**Grape varieties:** Khikhvi  
**Region:** Askaneli vineyards, Kvareli, Kakheti region  
**Aging:** 6 months in bottle  
**Alc.:** 12,5%  
**Vol.:** 0,75L

Dry white Khikhvi from Askaneli from the little-known Kakhetian grape variety of the same name, is distinguished by its original and bright temperament. This premium wine is undeniably in great demand and growing popularity, taking its exclusive place in the category of excellent Kakhetian wines.

This delicate grape variety requires special treatment and our winegrowers, even in early spring, carry out complex work in the company's vineyards. The grapes are transported in special boxes. The sparkling wine was created thanks to the characteristics of the Kisi variety, the special environment, and of course, the diligence and perfect coordination of our team.

This luxurious light lemon wine is endowed with the harmony of aromas of green apple, green pear, apricot and field flowers. Medium crispy acidity blends harmoniously with the light body, and the medium velvety finish gives our Khikhvi an unmatched depth.





## AUTHOR'S COLLECTION

### *Saperavi Rose- 2019*

**Type:** rose dry  
**Grape varieties:** Saperavi  
**Region:** Kakheti region  
**Alc.:** 12,5%  
**Vol.:** 0,75L

This off-dry rose wine is an exclusive project of the company. Saperavi Rose is created from Saperavi variety from the vineyards of Kakheti region. Harmonious bouquet of spring aromas and delicate sweetness turns this amazing wine into a symbol of eternal spring.

Our winegrowers carefully select the ripe Saperavi grapes for this wine. Grapes are transported only in special boxes. Maceration is very short for obtaining the light rose colour before the skins are pressed. During alcoholic fermentation in tanks by the cooling method, the required slight amount of sugar in the wine is preserved in order to produce naturally off-dry rose wine with fragrant aromas and mild alcohol.

This elegant light pink wine captivates with its rich tones of red currant, sour cherry and black pepper. The delicate moderate sweetness, crispy acidity and bold finish gracefully emphasize the merits of this elegant wine.



## AUTHOR'S COLLECTION

### *Saperavi Rose- 2019*

**Type:** rose semi dry  
**Grape varieties:** Saperavi  
**Region:** Kakheti region  
**Alc.:** 12,5%  
**Vol.:** 0,75L

This semi dry rose wine is an exclusive project of the company. Saperavi Rose is created from Saperavi variety from the vineyards of Kakheti region. Harmonious bouquet of spring aromas and delicate sweetness turns this amazing wine into a symbol of eternal spring.

Our winegrowers carefully select the ripe Saperavi grapes for this wine. Grapes are transported only in special boxes. Maceration is very short for obtaining the light rose colour before the skins are pressed. During alcoholic fermentation in tanks by the cooling method, the required slight amount of sugar in the wine is preserved in order to produce naturally off-dry rose wine with fragrant aromas and mild alcohol.

This elegant light pink wine captivates with its rich tones of red currant, sour cherry and black pepper. The delicate moderate sweetness, crispy acidity and bold finish gracefully emphasize the merits of this elegant wine.



## 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

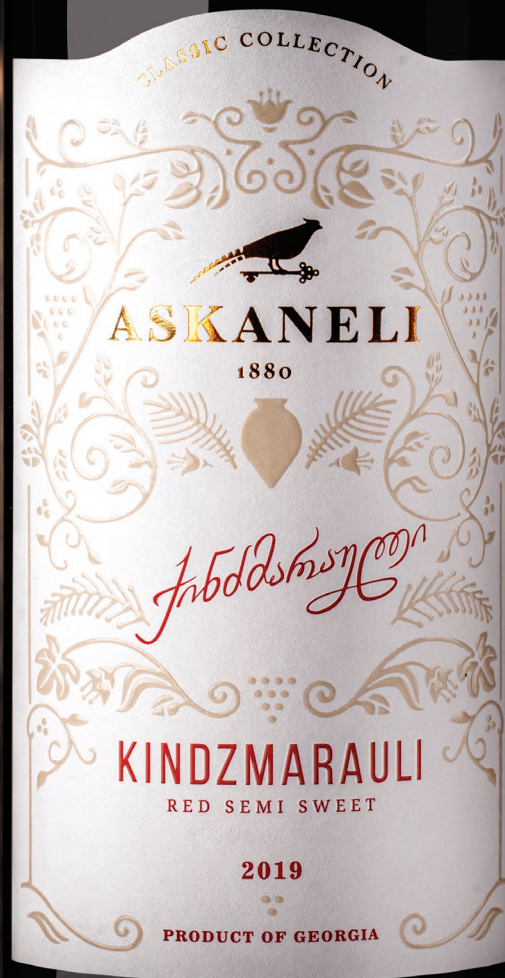
Rkatsiteli Qvevri from Askaneli is made with the traditional Georgian method using pulp during fermentation in an earthenware clay vessel – qvevri. This wine transmits the vine energy and the sacred power of the Georgian land. The Rkatsiteli variety itself, filled with the sunshine of Kakheti, showcases 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

### Kindzmarauli- 2019

**Type:** red semi sweet

**Grape varieties:** Saperavi

**Region:** 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. Our company strictly follows the rules of technology and production conditions of this wine.

The day of harvest is calculated with precision. 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.



## CLASSIC COLLECTION

### Akhasheni - 2019

**Type:** red semi sweet

**Grape varieties:** Saperavi

**Region:** Akhasheni appellation of origin

**Alc.:** 12%

**Vol.:** 0,75L

Overflowing with graceful aromas, Akhasheni from Askaneli can rightfully be called the pearl of Kakheti. The wine is made from the Saperavi variety, strictly following the technology standards of this line. It is a special favourite of the lovers of semi-sweet wines.

Our winegrowers meticulously work on the selection of grapes in the company's vineyards in Akhasheni. The crop is transported only in special boxes so as not to damage the bunches. The chief winemaker controls the entire process of creating this life-giving drink. To keep a certain amount of sugar in the wine, the method of lowering the temperature during fermentation is applied.

This intense dark ruby wine captivates with its unique balance of noble aromas of black plum, blackberry and black pepper in tune with crispy acidity and catchy silky tannins. The rich taste, enveloping with moderate sweetness, solemnly leads into juicy prolonged finish.





## 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 bootle

**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.



## CLASSIC COLLECTION

### *Saperavi-Muscat - 2019*

**Type:** red semi sweet

**Grape varieties:** Saperavi, Muscat

**Region:** Kvareli and Dedoplistskaro vineyards, Kakheti

**Alc.:** 12, %

**Vol.:** 0,75L

The Saperavi grape variety shows its best qualities and merits both independently and when mixed with other varieties. Saperavi-Muscat from Askaneli Brothers is an excellent combination of two noble varieties - Georgian Saperavi and Hamburg Muscat, creating a masterpiece wine that imparts an amazing sense of free will.

Our company, with a creative impulse and careful scientific calculations, set about creating this unique wine, rich in flavour notes and a delicate balance. We treat the production of this exceptional wine with special responsibility throughout the entire path of its formation: during vineyard maintenance, harvesting, fermentation and bottling. To keep a certain amount of sugar in the wine, lowering the temperature during fermentation is used.

This elegant dark ruby wine with a strong character is permeated with elegant aromas of blackberry, black pepper and tea rose. A perfect balance of elegant delicate sweetness, moderate acidity and soft tannins are harmoniously in tune with velvety finish.



## CLASSIC COLLECTION

### *Alazani Valley - 2019*

**Type:** red semi sweet

**Grape varieties:** Saperavi

**Region:** Kakheti

**Alc.:** 12, %

**Vol.:** 0,75L

This medium sweet red wine is made from the legendary Saperavi grape variety harvested in the vineyards of Kakheti from the Alazani Valley. It is rightly considered a classic wine among moderately sweet dessert wines and is very popular among the lovers of sweet wines. The quality of the Alazani Valley from Askaneli is emphasized by the lush warm aromas in the wine.

For the company, the whole process of making wine is of great importance, from painstaking work during the harvest and delivery of grapes to the enterprise, ending with bottling. To obtain a balanced wine with a certain amount of sugar, a temperature reduction mode is used during fermentation.

This dark ruby wine is especially attractive for its delicate aromas and warm aromas of blackberry and black pepper combined with medium sweetness, full body, soft tannins and moderate acidity. The warmth of the rays of the autumn sun is especially felt in the wine.





## CLASSIC COLLECTION

### *Tvishi - 2019*

**Type:** white semi-sweet

**Grape varieties:** Tsolikouri

**Region:** Tvishi appellation of origin

**Alc.:** 12,5%

**Vol.:** 0,75L

Semi-sweet Tvishi is created from the white Tsolikauri grape variety harvested in the Askaneli vineyards of truly outstanding appellation of origin in the Racha-Lechkhumi region, Western Georgia. The deep taste and summer aromas inherent in the Tsolikauri variety, the peculiarities of the climate and, of course, our unique approach have made this noble drink very popular among professionals and lovers of premium sweet wines.

Our winegrowers take special care to select the best and healthiest grapes during harvesting. The grapes are transported to the winery only in special boxes. The entire production process is under the strict control of the chief winemaker. To maintain moderate amount of sugar in wine, a temperature reduction mode is used during fermentation.

This dark lemon wine has bright aromas of green apple, peach and kiwi. The elegant and deep taste of this regal drink is characterized by moderate sweetness, high acidity, light body and pleasant prolonged finish.



## CLASSIC COLLECTION

### *Tsinandali - 2019*

**Type:** white dry

**Grape varieties:** Rkatsiteli, Kakhuri Mtsvane

**Region:** Tsinandali appellation of origin

**Aging:** 10 months in oak barrels

**Alc.:** 12,5%

**Vol.:** 0,75L

Dry white wine Tsinandali is created from the grape varieties harvested by special method, from the best vineyards of Rkatsiteli and Kakhuri Mtsvane from the Tsinandali appellation of origin. This wine is made according to strictly controlled technology originated in the 19th century by Alexander Chavchavadze, famous public figure, poet and winemaker.

Our growers carefully control the entire process of caring for the vineyards and selecting the best grapes during harvest, which are delivered to production in special boxes to avoid damage. The main winemaker of the company oversees the creation of this classic wine.

The generosity of the noble notes of this light lemon wine is represented by a delicate range of aromas of almond blossoms, green apple and lemon. Light body, refreshing crispy acidity and medium finish make this wine a perfect companion for festive dinners.



## 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.



## CLASSIC COLLECTION

### *Alazani Valley - 2019*

**Type:** white semi sweet  
**Grape varieties:** Rkatsiteli  
**Region:** Kakheti  
**Alc.:** 12%  
**Vol.:** 0,75L

This semi-sweet white wine is made of the famous grape variety Rkatsiteli from the vineyards of Alazani river valley. Alazani Valley by Askaneli perfectly conveys the juiciness of the sultry Kakhetian summer. The wine, for a reason, enjoys great success among lovers of sweet white wines.

With great care, the company's winegrowers monitor the collection of the selected harvest of Rkatsiteli and control the process of its delivery to the enterprise. Selected bunches of Rkatsiteli grapes go to production under the close supervision of the chief winemaker. To preserve a certain amount of sugar in wine, a temperature reduction mode is used during fermentation.

This light lemon wine is adorned with fresh aromas of green fruits and lemon. The juiciness of the Kakhetian summer is expressed in its moderate sweetness, refreshing acidity and light body.







## 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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*We are delighted to offer our special spirit – Chacha, produced from fermented pomace similar to Italian Grappa. No one knows when Georgians started distilling Chacha from grapes. But one thing is clear – this tradition is very old in Georgia. It is a fact that this highly alcoholic beverage has been used as an “elixir of eternal life” for medical purposes since ancient times and this practice remains part of daily life even these days.*

*Askaneli is a distinct producer of Chacha. The company’s technology, like its infrastructure, is designed to create rare products. Today Georgia has multiple producers of this drink. Step by step this Georgian drink is taking its special place on the global alcohol market. Askaneli play its important role in this process. Chachas from Askaneli stir keen interest and new feelings towards this truly special alcoholic drink among the lovers of strong alcoholic beverages. Experts single out Askaneli among the best in the country.*

*Selection of the white grapes for Chacha starts in September from the vineyards of Kakheti region for Rkatsiteli and Kakhuri Mtsvane varieties and Imereti region for Tsolikauri variety. Grape berries are carefully selected for fermentation. After this the wines are distilled in column still. Chacha Gold is aged in new oak casks before bottling, and Chacha Premium - in the barrels previously used for wine.*

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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.



## 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.



## ASKANELI CHACHA

### *Chacha Gold*

**Grape varieties:** Rkatsiteli, Kakhuri Mtsvane, Tsolikauri  
**Region:** Kakheti and Imereti  
**Alc.:** 45%  
**Vol.:** 0,50L

The harmony of elegance and audacity, this chacha conveys with maximum accuracy the qualities and temperament of the western and eastern Georgian grape varieties involved. From the very first sip, chacha lovers feel the noble and magical aura of this fine drink.

This medium golden drink is endowed with white stone fruit and oak aromas. Its rich notes, integrated alcohol, velvety finish and golden balance once again reconnect this chacha to its golden name.



## ASKANELI CHACHA

### *Chacha Platinum*

**Grape varieties:** Rkatsiteli, Kakhuri Mtsvane, Tsolikauri  
**Region:** Kakheti and Imereti  
**Alc.:** 45%  
**Vol.:** 0,50L

Chacha Platinum is an undisputed leader on market of high alcoholic drinks in Georgia. This chacha is accurately expressing the qualities and character of the exquisite white grape varieties that are involved in its production. This chacha is ideally cleansed while distilled in column still and its delicate aromas are more intensely expressed and felt.

Alcohol of this crystal clear drink is ideally integrated with the aromas of grapes, black plum, fig and dried herbs. Chacha Platinum is distinct with perfect balance, medium to full body and medium velvety finish.







## WINERY & DISTILLERY



### KAKHETY

- 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

- Tskhenisdzudzu
- Meskhuri Sapere
- Kharistvala



### ABKHAZIA

- Chkhaveri
- Tsolikouri

GEORGIA

