

TIBAANI

NUMBER OF REGISTRATION: 796

DATE OF REGISTRATION: 10/12/2007

APPELLATION OF ORIGIN: TIBAANI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT: LEPL - National Wine Agency; Marshal Gelovani Av. 6, 0159, Georgia, Tbilisi

1. NAME: "TIBAANI"

2. ADDITIONAL SIGNS:

3. TYPE, COLOR AND MAIN REQUIREMENTS:

"Tibaani" is amber sec (dry) it shall satisfy the following requirements:

- Color – dark amber to straw;
- Aroma and taste – with body, energetic, extracted, velvet, having aroma characterizing the location, moderately and softly spicy, making it typical, fruit tones are developed with aging;
- Volumetric spirit content – no less than 12 %;
- Concentration of finished extract mass – no less than 22 g/l;
- Sugar content – no more than 4 g/l;
- Titrated/ Volatile acidity – no less than 5 g/l;
- Other characteristics shall meet requirements provided by the legislation of Georgia.

4. SPECIFIC ZONE AVAILABLE AREAS

The micro-zone Tibaani is located in Inner Kakheti, on the Eastern part of right side of Alazani Gorge, on the South-Eastern lowland of Tsiv-Gombori Range, on the coordinates – 41°35' of Northern longitude and 46°00' of Eastern latitude, at 350-550 m above sea level.

The micro-zone includes the following villages: Tibaani, Kvemo Machkhaani, Jugaani and Dzveli Anagi.

5. VINE VARIETIES

Wine "Tibaani" shall be prepared from the grapes of Rkatsiteli, vintage takes place in Tibaani micro-zone. It is permitted to use about 15% of Kakhuri Mtsvane and Khikhvi, vintage takes place in the same micro-zone.

6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:

- The micro-zone Tibaani vineyards for wine "Tibaani" shall be situated on 350-550 m above sea level.
- Distance between the rows in the vineyards – 1-3 m;
- Distance between the vines in the row – 0.8-1.5 m;
- Height of stem – 60-90 cm;
- Shape of pruning – one-sided or Georgian two-sided or free

Vine cultivation, shape and pruning, pests and diseases control, and soil treatment, fertilization, and other operations, shall be provided according to agro-technical activities selected by wine-makers.

7. GRAPE MATURITY, VINTAGE, TRANSPORTATION:

- "Tibaani" shall be produced only with ripe grapes.
- Sugar content shall be no less than 19%, at the vintage.

- Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special colour.
- Usage of polyethylene packages and/or bags is not allowed.
- The grapes shall be protected from dirtying at the transportation.

8. VINTAGE AND WINE PRODUCTION:

Vintage on 1 ha vineyard shall be:

- 10 tons for Rkatsiteli;
- 8 tons for Kakhuri Mtsvane.

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;
- 6500 liters – from 1 ha vineyard for Rkatsiteli;
- 5200 liters – from 1 ha vineyard for Kakhuri Mtsvane.

9. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing wine "Tibaani" shall be only from the vineyards cultivated in the micro-zone Tibaani.

Grapes processing and winemaking shall be provided exclusively inside of Kakheti, bottling is permitted outside Kakheti, but only on the territory of Georgia.

At the same time, the grapes can be got from the Tibaani micro-zone and the wine can be withdrawn from Kakheti viticulture zone only under strict accounting and control.

"Tibaani" is made by alcoholic fermentation of must ("chacha" with whole quantity of vine stoves), only in the qvevri (wine jar). After fermentation the qvevri is filled with the same wine and stayed on the must until 1st February of the next year.

"Tibaani" shall be represented on consumer market only packed in the consumer vessels.

In the production of wine "Tibaani" it is permissible to use only the operations, materials and substances that are permitted by the legislation of Georgia.

10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA

CLIMATE - The climate in the micro-zone is moderately subtropical, with hot summer and mild winter, with double minimum of precipitations per year.

The average annual air temperature of the viticulture zone is quite high – +12,4°C, the warmest month average temperature is 24,2°C, and of the coldest month is close to +1,0°C.

Sustainable transition to the average daily temperature of 10°C takes place in first decade of April (5.IV) and falling down in the beginning of November (3.XI). The period of average daily temperature above 10°C continues 212 days. The sum of active temperatures is 4100°C during this period.

Annual duration of sunlight in the Tibaani micro-zone varies between 2200-2300 hours. During the vegetation period the sunshine ranges between 1500-1700 hours.

Amount of precipitations is averagely less than in Gare Kakheti situated in the West relatively to this region. The annual sum of atmospheric precipitations is 636 mm. Maximum of precipitations can be in May (105 mm) and minimum in December and January (25-26 mm), and at the vegetation period their quantity is 464mm.

The number of hailing days at the vegetation period (IV-X) is equal to 1,6. Hail during other months of year is rarely occurred. It is relatively frequent in May (0,7 days).

The sum of precipitation that comes during the warm periods of the year (IV, V, VI and X) prevails their evaporation. Therefore, in these months the vineyard does not require watering.

In July and August hydrothermal coefficient is less than 1 i.e. the number of precipitations is less than its evaporation and the drought has taken place. The duration of the drought period is approximately 72 days. The drought begins in the first pentology of July and ends in mid-September.

In Inner Kakheti, the winds are blowing along the Alazani Gorge, mainly there prevailing the North-Western (29%), Western (19%), Eastern (17%) and North-Eastern (10%) winds.

The average annual wind speed in the specific zone is no more than 1,0 m/s, because it belongs to windy zone. In accordance of this reason, 4 row windstorm forest strips shall be planted contrary to the North-Western and Eastern winds.

The last frosts of spring stop in the last days of March (31.III), and first autumn frosts start from second decade of November. Duration of days without frosts is equal to 225.

Air temperature average annual absolute minimum is -11, -12°C, and once in 10 years can fall to -16°C, and even less than -17°C. Air temperature absolute minimum rarely can be -24, -25°C.

SOIL – Viticulture zone is located in on the ends of the North-Eastern slopes of the South-Eastern part of Tsiv-Gombori Range and borders the Southern part of Alazani Gorge creating trails and slopes slightly inclined towards the North-Eastern direction on the right terrace of the River Alazani.

In the extreme Southern part there are presented black soil, and in the Northern and Western parts – the alluvial and deluvial-proluvial soil varieties that different from each other as with profile thickness as mechanical content and leptosol grade.

Said soils profile thickness mostly varies between 0,8-1,5 m, and of active humus layer varies between 40-60 cm.

Soil mechanical content is mostly heavy loam and light clay, in some places (mainly proluvial) it is moderately and slightly loam. Physical clay (<0.01) fraction varies between mostly in black, alluvial and deluvial soil, and 20-45% – in proluvial. Calcium carbonate content is small and varies between 2-20%, and more in some areas. Soil area reaction (pH) is moderately alkaline – 7,4-8, 2.

Humus content in the black soil profile varies within 4,5-0,5%, and 2,5-0,3% – in alluvial, deluvial and proluvial soils, and 3,0% as exception.

Hydrolytic nitrogen content is mainly in small amount and varies within 6,0-2,5 mg in 100 g of soil. In some cases it reaches 7-10 mg. Soluble phosphorus content is in medium and small amount – 5.0-1.5 mg. In some places it is represented as a trace.

Sum of absorbed bases (Ca+Mg) is characterized with average or high amount – 20,0-54,0 milliequivalent and even more in some cases in 100 g soil, in active layer. Much more percent from sum comes onto absorbed calcium, magnesium is in much less content, but exists in quite essential amount.

HUMAN FACTOR – Winemaking by the Kakhetian technology in qvevri (wine jar) began in Georgia 8000 years ago and this tradition is still continuous. The Georgian man has elaborated and improved winemaking methods during this long period. Thus, the main creators of Kakhetian technology winemaking are the Georgian people who not only have created this unique rule, but, figuratively speaking, rather carried it in their bosom and saved it from the vicissitudes of life that befell this little country in the course of time.

Thorough research of vine and wine phenolic compounds was conducted by Georgian scientists – Academician S. Durmishidze and Professors M. Bokuchava and G. Beridze. Prof. G. Beridze, Bikenti Siradze, Esma Sesiashvili and other winemaker-scientists made a great contribution to the development and improvement of traditional Kakhetian technology.

Special attention was paid to the Kakhetian method of winemaking in the Soviet period. In parallel with planting new vineyards and building new wineries, in these wineries powerful qvevri households were created – in Vachnadziani, Gurjaani, Kardenakhi, Tsnori, Tibaani, Khashmi, Bagdati, Zestaponi, etc. In the 1970s the total capacity of qvevri households exceeded 1 680 000 dl.

Establishing of households based on market economy has changed many things in our country. New vineyards were cultivated with the excellent Georgia varieties, being oppressed in the Soviet times, new technics and technologies have been introduced and our wine production has been represented on totally new markets.

The Georgian traditional method of winemaking in qvevri was granted with the intangible cultural heritage status by the UNESCO in 2013, which indicates the uniqueness of this method and is a message to the whole world that wine is a part of the ancient Georgian culture. It was the crown of recognition of the traditional Georgian winemaking method in qvevri, which gave new stimulus to implement this winemaking method in this country and laid foundation for its introducing into different European countries.

In the words of famous Italian winemaker and scientist J. Dalmaso, "The winemaking method, which is called the Kakhetian method and is essentially different from the European technology, has once more convinced us that this country had been known from the past for its high quality wines and will remain in the future as the creator of this progressive direction",

Geographical location of micro-zone Tibaani, its characteristic regional climate: mild winter and hot summer, moderate amount of precipitations, diversity of soils, special features of grape variety local, centuries-old tradition of viticulture and winemaking define the high reputation and organoleptic features of wine "Tibaani".

11. SPECIAL LABELING RULES

With Latin font – TIBAANI

Protected Designation of Origin and/or PDO

Cyrillic font – ТИБААНИ

Защищённое наименование места происхождения

12. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of "Tibaani" is carried out, in accordance with the rules established by the legislation of Georgia.

13. MAIN CONTROLLABLE POINTS

During control of the PDO wine "Tibaani" production process the producer shall satisfy the requirements established by LEPL National Wine Agency, and shall comply with the following parameters:

Main Controllable Points	Evaluation Methods
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Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape harvest per ha	Vintage journal
Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place
Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory records

14. CONTROL BODY OF PRODUCTION

State control for observance of production specification and lawful usage of the appellation of origin PDO shall be carried out by LEPL National Wine Agency, according to the rules established by the legislation of Georgia.



