

TSARAPI

NUMBER OF REGISTRATION: 978

DATE OF REGISTRATION: 11/05/2020

APPELLATION OF ORIGIN: TSARAPI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE - KARDENAKHI WINE; 10, 15th turn, Village Kardenakhi, Gurjaani Region (GE)

1. NAME: "TSARAPI"

2. ADDITIONAL SIGNS:

3. TYPE, COLOR AND MAIN REQUIREMENTS

"TSARAPI" is amber sec (dry) wine. Its organoleptic and physicochemical characteristics shall satisfy the following requirements:

- Color – from dark amber to tea-color;
- Aroma and Taste – has a body, energetic, extracted and velvet, having intensive aroma, moderately and softly sharp, making it typical. The bouquet of fruit tones is developed with aging;
- Volumetric spirit content – no less than 12 %;
- Concentration of finished extract mass – no less than 24 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 Tsarapi is located in the administrative territory of village Kardenakhi of Gurjaani Region, on low place of 3-4° inclination exposition of Tsiv-Gombori Range North-East slope, on the right bank of the River Alazani, on the coordinates of 41°48' of the North longitude and 45°44' of the East latitude, on 350-550 m-s from sea level.

The micro-zone Tsarapi is located within the micro-zone Kardenakhi. Mghvrie Khevi (gorge) borders it from North-West to railway, wherefrom to irrigation channel – administrative border of Bakurtsikhe, from the North-East – irrigation channel, from the South-East – administrative border of Anagi, from the South-West Mghvrie Khevi to Bakurtsikhe-Tsnori highway, and after Mghvrie Khevi to the railway.

5. VINE VARIETIES

Wine "TSARAPI" shall be produced exclusively from the grapes of Rkatsiteli, vintage takes place in the micro-zone Tsarapi. It can be produced with adding of grapes of Kakhuri Mtsvane and/or Khikhvi, 15 % together, usage of other grape varieties is prohibited.

6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE

- The micro-zone Tsarapi vineyards are situated on 350-550 m above sea level.
- Distance between the rows in the vineyards – 1-2.5 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.

Wine 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

"TSARAPI" shall be produced only with ripe grapes. Sugar content shall be no less than 21% 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 no more than:

Wine production shall be no more than:

Rkatsiteli – 10 tons;

- Kakhuri Mtsvane – 8 tons;
- Khikhvi – 6 tons.

Wine production shall be no more than:

50 l – from 1 ton grapes;

500 l – from 1 h vineyard for Rkatsiteli;

200 l – from 1 h vineyard for Kakhuri Mtsvane;

900 l – from 1 h vineyard for Khikhvi.

9. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing wine "TSARAPI" shall be only from the vineyards of the micro-zone Tsarapi.

Grapes processing and winemaking shall be provided exclusively within the borders of Kakheti Zone, bottling – outside of the zone, as well, only in the territory of Georgia.

At that, grapes withdrawal for the treatment from the micro-zone Tsarapi, and wine withdrawal for bottling from the Kakheti viticulture zone is permitted under strong accounting and control.

Wine "TSARAPI" winemaking is executed exclusively in the "qvevri" by must (with whole amount of "chacha" and cluster) alcoholic fermentation. After fermentation the "qvevri" is filled with analogical wine and stayed on the must no less than 1 February after vintage.

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

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

10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA

Soil. Soilmaking rocks consist of deluvial-proluvial originated carbonated clay, soil with clay and leptosol layers.

Mostly the soils are clay and light clay, with mechanical content (physical fraction is clay of <0.01 mm) varying within wide range – 20.0-69.4%.

Humus content in plantage layers is within 2.04-4.91%. General nitrogen, mostly, is characterized with low content – 0.067-0.128%, hydrolyzed nitrogen content varies within 5.00-13.89 mg, soluble phosphorus content is high – 3.0-29.0 mg, in 100 g soil, in arable layers.

Changeable potassium is characterized with high content – 28.0-90.4 mg, in 100 g soil, in arable layers. Calcite content in soil profiles varies within wide range and increases from up to down naturally, and is 2.0-44.0%. Soil area reaction is slightly and moderately alkaline – pH=7.2-8.2.

Climate. The micro-zone Tsarapi is characterized with moderately humid climate, hot summer and mild winter, sunshine annual duration is 2154 h-s, and 1589 h-s in vegetation period.

Air moderate annual temperature is 12.5°C, it is 1.0°C in the coldest month (January), and 23.6°C in the warmest months (July, August).

Duration of the period when the temperature is up to 10°C is 211 days, and sum of annual active temperatures is moderately 3920.

Annual sum of precipitations is 770 mm, and accordingly, 585 mm in vegetation period. Precipitations distribution accordance with the seasons are the following: more amounts (32-32%) thereof come in the spring and summer, approximately less – in the autumn (23%) and winter (13%).

Air annual humidity rises to 72%, and 70% – at vine vegetation period.

Moderate annual soil (which is humus carbonated) surface temperature is 15°C. It is the highest and reaches 30°C in July-August.

Human Factor. Winemaking by the Kakhetian technology in qvevri (wine jar) began in Georgia 8 thousand years ago and this tradition is still continuous. During eight thousand years the Georgians have elaborated and improved winemaking methods. Thus, the main creators of winemaking according to the Kakhetian technology are the Georgian people who not only have created this unique rule, but, figuratively speaking, carried it in their bosom and saved it from the vicissitudes of life that befell this little country in the course of time.

In 2013, the UNESCO granted the status of intangible cultural heritage to the Georgian traditional method of winemaking in "qvevri", 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 a new stimulus to implement this method of making wine in Georgia and laid the foundation for its introducing into various 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 for its high quality wines from in the past too and will remain as the creator of this progressive direction in the future as well".

The geographical location of the micro-zone Tsarapi, its characteristic regional climate: mild winter and hot summer, moderate amount of precipitations, a quite high index of the sum of active temperatures, forest brown, humus carbonated soils, the special features of the vine varieties revealed in this micro-zone and local centuries-old tradition of viticulture and winemaking define the special organoleptic features and the high reputation of wine "TSARAPI".

11. SPECIAL LABELING RULES

The name "TSARAPI" and the sign – PDO (Protected Designation of Origin) on the label, package, in the documents accompanying the wine, and advertising materials, used in foreign languages, shall appear as follows:

With Latin font – TSARAPI

Protected Designation of Origin and/or PDO

Cyrillic font – ЦАРАПИ

Защищённое наименование места происхождения

12. ACCOUNTING AND NOTIFICATION

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

13. MAIN CONTROLLABLE POINTS

During control of the PDO wine "TSARAPI" 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
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
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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.



