



KAKHURI GVINIS MARANI



AWARDS

KAKHURI GVINIS MARANI



MUKUZANI

Wine type: Red dry wine

Grape variety: Saperavi

Description: Wine is dark-ruby color, has strong defined Saperavi's aroma, is matured in oak barrels, and has cherry and vanilla tones. This wine has a velvety taste, strong body and admirable palatable harmony.

Taste with: Meat dishes, barbeque, steak, and a variety of cheese.

Alcohol 12,5%

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AKHASHENI

Wine type: Red semi-sweet wine.

Grape variety: Made according to the modern technology and ancient Georgian traditions of the Saperavi grape variety.

Description: The wine of a dark-pomegranate color has a harmonious velvety taste with a chocolate flavor.

Taste with: Cold fruit, cherry cake, fruit jelly.

Alcohol 12,5%

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SAPERAVI

Wine type: Red dry wine

Grape variety: Saperavi

Description: Wine is deep garnet color and it carries a tone of fruity nuances with the dominant aroma of over ripen fruits and occasional smoke overtones..

Taste with: Meat dishes, barbeque, steak, and a variety of cheese.

Alcohol 13%

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KHVANCHKARA

Wine type: Red semi-sweet wine.

Grape variety: Aleksandrouli and Mujuretuli

Description: This wine is of a dark- ruby color has a strong characteristic bouquet and aroma and a harmonious velvety taste with a raspberry flavor, with distinct notes of berries and cherry.

Taste with: Cherry pie, walnut and honey sweets, fruit assortment and baklava.

Alcohol 12,5%

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TSINANDALI

Wine type: White dry wine

Grape variety: Rkatsiteli and Kakhuri Mtsvane

Description: The wine has a pale-straw color, a beautiful fruity bouquet and a mild and delicate taste.

Taste with: Fish, hot meat dishes and salads.

Alcohol 12,5%

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RKATSITELI QVEVRI

Wine type: Amber dry wine

Grape variety: Wine is made of Rkatsiteli grape variety.

Description: The wine has a very effective nose with the dominant aromas of peach and forest fruit. It has balanced acidity and sophisticated lightness. Finish is long and solid.

Taste with: Steamed trout, chicken, turkey and vegetable salads.

Alcohol 13%

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SAPERAVI QVEVRI

Wine type: Red dry

Grape variety: The wine is made from Cabernet Sauvignon grapes.

Description: Wine is deep garnet color and it carries a tone of fruity nuances with the dominant aroma of over ripen fruits and occasional smoke overtones..

Taste with: Meat and fish.

Alcohol 13%

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CABERNET-SAPERAVI QVEVRI

Wine type: Red dry

Grape variety: Blend of equal parts of French Cabernet Sauvignon and Georgian Saperavi.

Description: The wine has a dark-ruby color and rich aroma of red cherry, black current, plums and a hint of vanilla.

Taste with: Meat, fried and stewed dishes, and a variety of cheese.

Alcohol 13%

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SAPERAVI QVEVRI

Wine type: Red dry

Grape variety: The wine is made from Saperavi grapes.

Taste with: Meat and fish.

Description: Selected Saperavi grapes have been hand harvested from a single vineyard located on a hill in Chailuri, Kakheti. Fermentation was performed with natural Georgian wine yeasts, pomace and stems, aged in Georgian clay vessels (Qvevri) for six months and bottled unfiltered according to ancient Georgian winemaking traditions that date back 8000 years ago. Wine has deep garnet color and carries an array of fruity notes with dominating aroma of overripen fruit and occasional smoke overtones.

Alcohol 13%

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CABERNET-SAPERAVI QVEVRI

- Wine type:** Red dry
- Grape variety:** Blend of equal parts of French Cabernet Sauvignon and Georgian Saperavi.
- Taste with:** Meat, fried and stewed dishes, and a variety of cheese.
- Description:** Selected Saperavi and Cabernet grapes have been hand harvested from a single vineyard located on a hill in Chailuri, Kakheti. Fermentation is performed with natural Georgian wine yeasts, pomace and stems, aged in Georgian clay vessels (Qvevri) for six months and bottled unfiltered according to ancient Georgian winemaking traditions that date back 8000 years ago. Wine has deep garnet color and carries an array of fruity notes with dominating aroma of ripen fruit and occasional smoke overtones.
- Alcohol** 13%

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RKATSITELI QVEVRI

Wine type: Amber dry wine

Grape variety: Wine is made of Rkatsiteli grape variety.

Taste with: Meat dishes, barbeque, steak, fish and variety of cheeses.

Description: Selected Rkatsiteli grapes have been hand harvested from a single vineyard located on a hill in Chailuri, Kakheti. Fermentation is performed with natural Georgian wine yeasts, pomace, stems, aged in Georgian clay vessels (Qvevri) for six months and bottled unfiltered according to ancient Georgian winemaking traditions that date back 8000 years ago. Wine has deep golden amber color and it has aromatic tones of raisins, apricot and dried fig.

Alcohol 13%

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ICEWINE

Wine type: White sweet wine

Grape variety: Cabernet Sauvignon

Description: Harvested after the first snow during the frost in early winter in our KGM's vineyards, from Cabernet sauvignon grapes of specially Teliani appellation. The grapes have been specially cared for carefully handpicked and immediately pressed, wine is separated and fermented with control temperature. Wine is glimmering and gold color with the aromas of fruits. Ripe yellow, citrus and honey. This ice- wine dense structure and sweet well-balance taste.

Taste with: Meat and fish.

Alcohol 13%

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ROSÉ

Wine type: Rose dry wine

Grape variety: Saperavi

Description: Rich nose of juicy raspberry and red cherry followed by a pleasant palate of red berries.

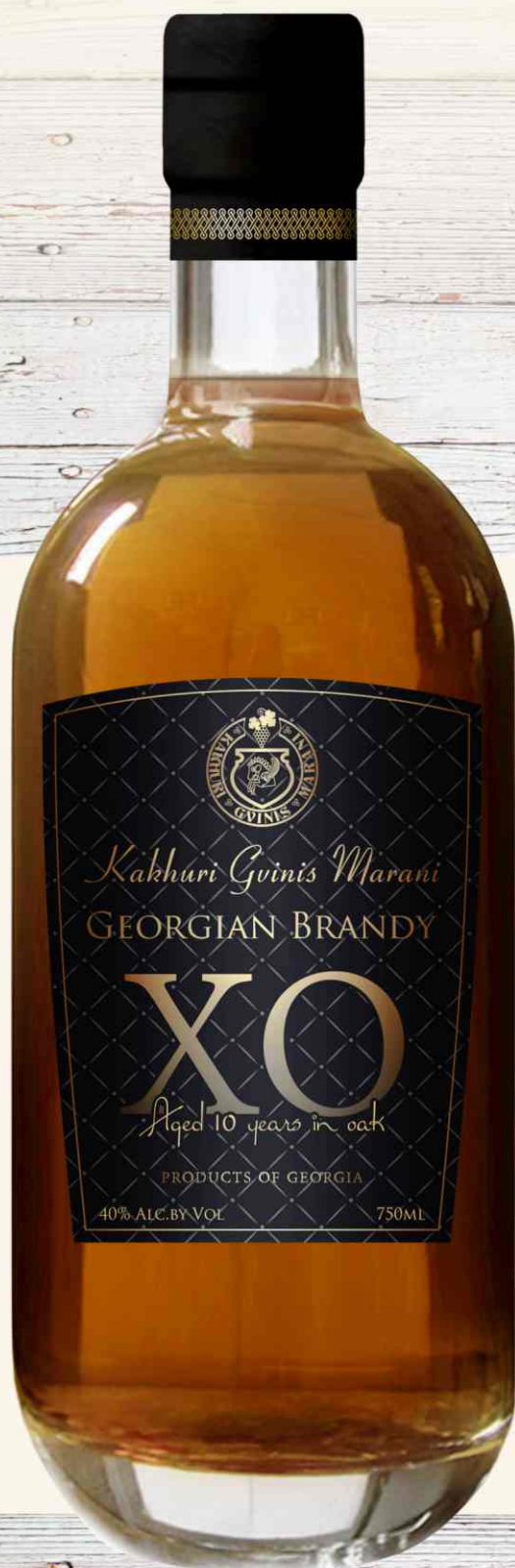
Taste with: Cheese and seafood.

Alcohol 12,5%

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GEORGIAN BRANDY XO

Georgian Brandy is a traditional Georgian strong alcoholic drink crafted from only the finest Georgian grapes and aged in oak barrels over 3, 5, 8 and 10 years. Oak gives Brandy its distinctive tones and its amber color. XO is masterfully aged in oak barrels resulting in its dark, elegant character. Deep, rich, complex flavors of smoke, vanilla, and oak fill the mouth leading to a long lingering finish.

Alcohol 40%

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CHACHA

CHACHA FROM GEORGIAN GRAPE

Made from a careful selection of grapes produced in Kakheti region. Chacha (Georgian: ჭაჭა) is a strong spirit made from double the distilled grape pomace. Georgian Chacha is versatile in its taste characteristics and aromas. It is an extremely popular traditional strong alcoholic drink in Georgia and the honored representative of Georgian gastronomic culture.

Alcohol

42%

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CHACHA

CHACHA FROM GEORGIAN GRAPE

Made from a careful selection of grapes produced in Kakheti region. Chacha (Georgian: ჭაჭა) is a strong spirit made from double the distilled grape pomace. Georgian Chacha is versatile in its taste characteristics and aromas. It is an extremely popular traditional strong alcoholic drink in Georgia and the honored representative of Georgian gastronomic culture.

Alcohol

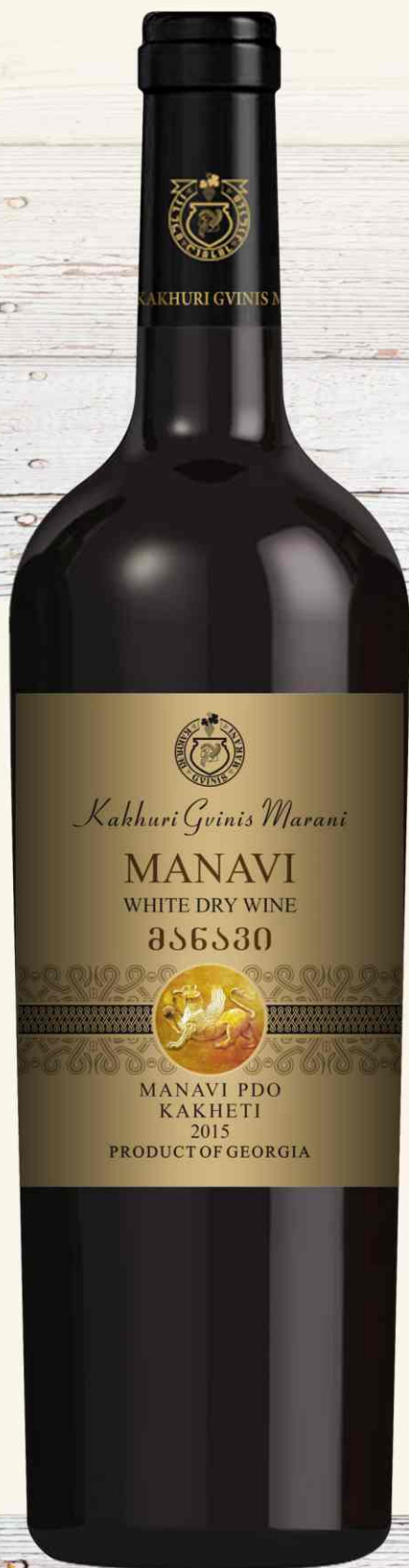
42%

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MANAVI

Wine type: white dry wine.

Grape variety: The wine is made from Kakhuri Mcvane and Rkatsiteli grapes mikro-zone of Manavi.

Description: Wines colour ranges from pale-straw to straw-green. It is characterized by a strong fruity aroma, which invokes freshly sliced pears and apples. The taste is subtle and harmonious.

Taste with: Salads and cold meat dishes.

Alcohol 13%

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KINDZMARAU LI

Wine type: Red semi-sweet wine.

Grape variety: Saperavi

Description: The wine has a strong characteristic bouquet and aroma and a gentle harmonious and velvety taste. In it dominates flavor of plum and sweet and dry grape juice. It tastes sweet and well-balanced.

Taste with: Chocolate, ripe strawberry, cakes and red fruits.

Alcohol 12,5%

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RKATSITELI

Wine type: White dry wine

Grape variety: Rkatsiteli

Description: The wine has a very effective nose with the dominant aromas of peach and forest fruit. It has balanced acidity and sophisticated lightness. Finish is long and solid.

Taste with: Steamed trout, chicken, turkey and vegetable salads.

Alcohol 12,5%

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GURJAANI

Wine type: White dry wine

Grape variety: Rkatsiteli and Kakhuri Mtsvane

Description: Is characterized by the bright-straw color, original fine fruit bouquet and aroma, harmonic piquant bitter hue.

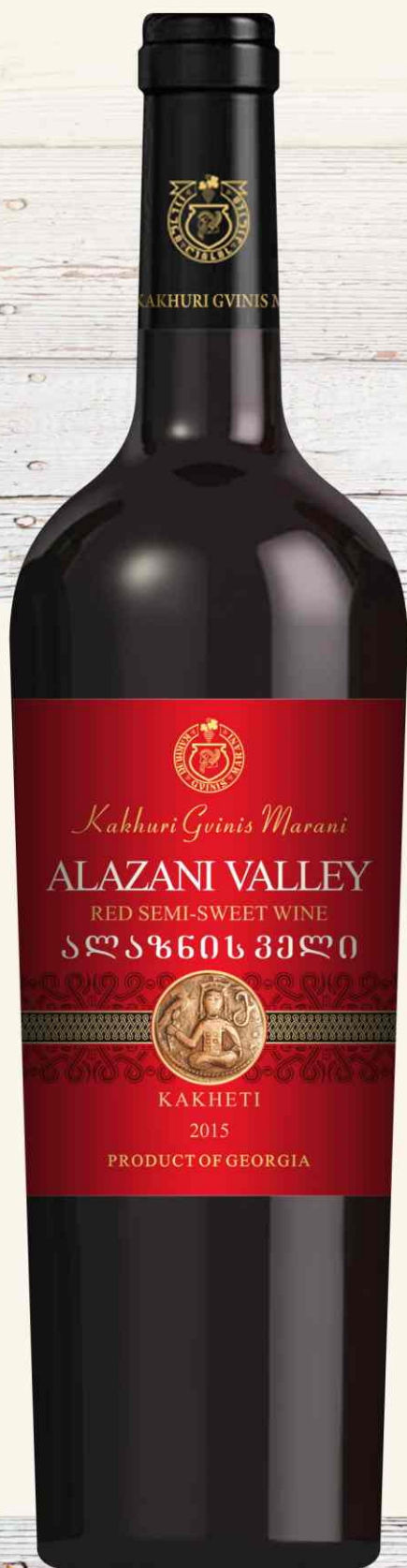
Taste with: Hot meat dishes, salads, fish and game.

Alcohol 12,5%

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ALAZANI VALLEY

Wine type: Red semi-sweet wine.

Grape variety: Saperavi

Description: Wine has light cherry color with the dominant tones of forest fruits.

Taste with: Meat, fruit and tarts and ice cream.

Alcohol 12,5%

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HERETI

Wine type: White dry wine

Grape variety: Rkatsiteli and Kakhuri Mtsvane

Description: Wine has a straw colour, a fine fruity bouquet and a full fresh and harmonious taste.

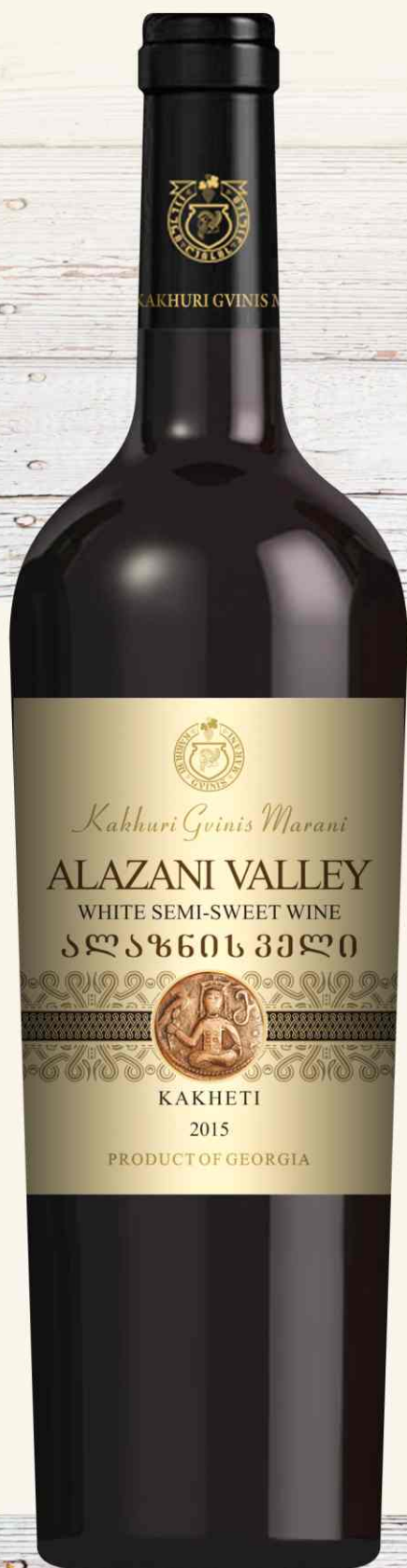
Taste with: Meat dishes and cheese .

Alcohol 12,5%

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KAKHURI GVINIS MARANI



ALAZANI VALLEY

Wine type: White semi-sweet wine

Grape variety: Rkatsiteli grape variety

Description: Wine is pale-straw color with dominant aromas of dried fruits and lemonpie.

Taste with:

Salads, fruit and tarts and ice cream.

Alcohol 12,5%

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PIROSMANI

Wine type: Red semi-dry wine

Grape variety: Saperavi

Description: The wine has strongly developed variety bouquet, strong extraction capacity and harmonic pleasant taste. Wine is named after the famous Georgian Painter Niko Pirosmanishvili.

Taste with: Cheese and other desserts.

Alcohol 13%

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KAKHURI GVINIS MARANI



PIROSMANI

Wine type: White semi-dry wine

Grape variety: Rkatsiteli

Description: The wine has strongly developed variety bouquet, strong extraction capacity and harmonic pleasant taste. Wine is named after the famous Georgian painter Niko Pirosmanshili.

Taste with: Steamed trout, chicken, turkey and vegetable salads.

Alcohol 13%

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MTSVANE

Wine type: Amber dry wine

Grape variety: Kakhuri Mtsvane

Description: This top, limited production amber dry wine is made from the Kakhuri Mtsvane grape variety grown in Kakheti, Georgia. It is fermented and aged in Qvevri using the traditional Kakhetian Qvevri technology. The wine is characterized with light amber tint and pleasant dry fruit bouquet. Wine is rich with tannins and has soft and harmonious taste.

Taste with: seafood, vegetable salads and cheese.

Alcohol 13%

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