

Architecture

# PORTFOLIO

Salome Shengelaia | Selected Work 2025



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# OOLONG TEA FACTORY



Year 2025 / Semester VI

Authors: Salome Shengelaia / Nodar Chagiashvili

Scale Model 1:20  
Scale Model Structural Joint 1:2

# Craft, Climate, and the Quiet Logic of Oolong.

The Oolong Tea Factory is an architectural interpretation of the tea-making process, transforming each production stage into a spatial and environmental narrative.

The building is composed of four main functional blocks that correspond to the linear sequence of Oolong tea processing. After studying the preparation techniques of different tea types, Oolong's distinctive requirement for sun-exposed withering became the central concept of the architectural logic.

Because Oolong requires periodic exposure to sunlight, light courts are inserted between the blocks, forming open-air drying courtyards that choreograph the movement of workers, the tea leaves, and daylight. This creates a continuous narrative in which architecture mirrors the transformation of the tea itself.

Materiality reinforces the project's environmental logic. The building is entirely wooden, using natural timber treated with the Yakisugi technique for durability. Polycarbonate panels modulate natural light, while cross-ventilation, a double-layer ventilated roof, and adjustable brise-soleil systems ensure passive climate control.

Although the four blocks share identical architectural geometry, the adjustable facade and interior atmospheric conditions create a flexible, process-driven environment tailored to each stage of tea production.

Overall, the factory acts as both a production facility and an environmental machine - an architectural response to the temporal, climatic, and spatial demands of Oolong tea making.

Location: **Naruja village**

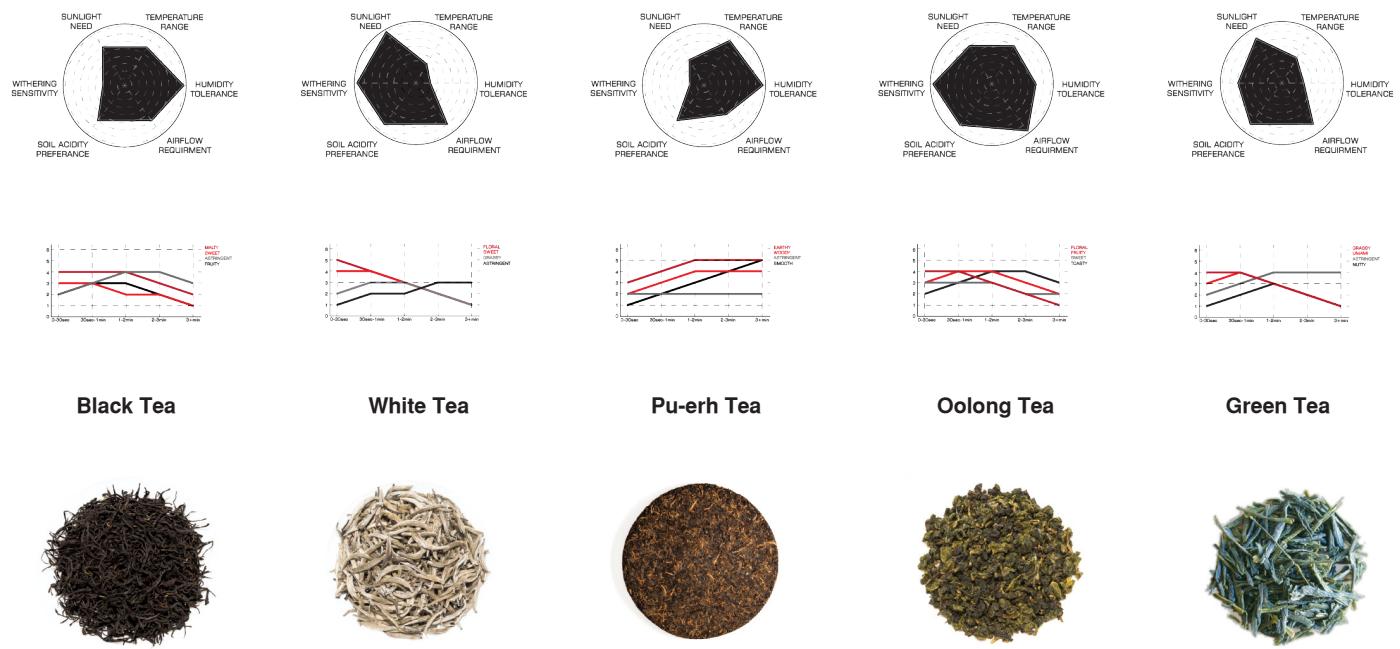
Typology: **Industrial**

Size: **660 m<sup>2</sup>**



# Tea Brewing Methods

Tea types and temperature-based brewing methods that shaped the project's interior layout.



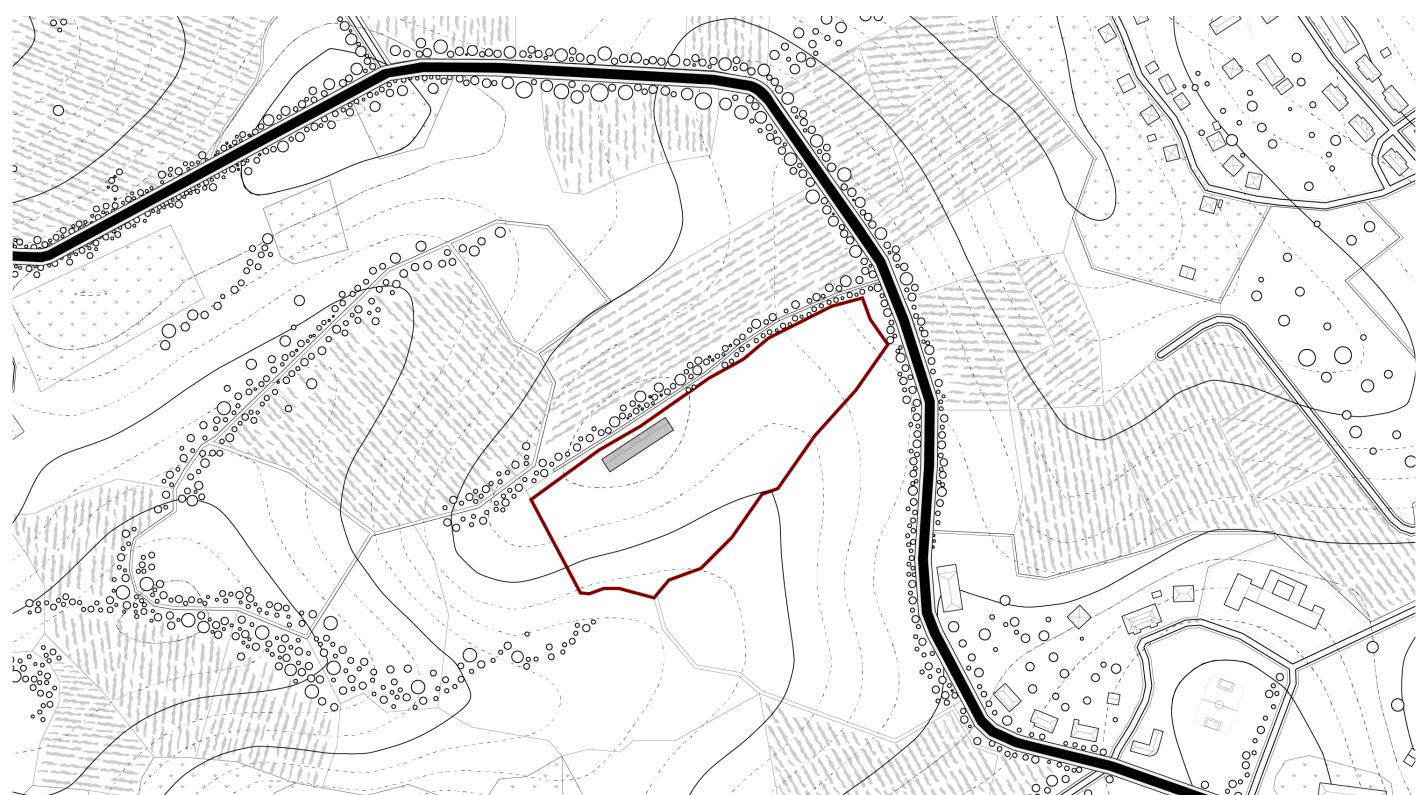
1) Tea leaves are hand-picked from the tea bushes, usually selecting the youngest, most tender leaf buds for the highest quality tea.

2) Fresh leaves are spread out to reduce moisture. This softens the leaves, making them flexible for the next stages.

3) Leaves are briefly steamed (or pan-heated) to stop oxidation. This preserves the green color and fresh, grassy aroma.

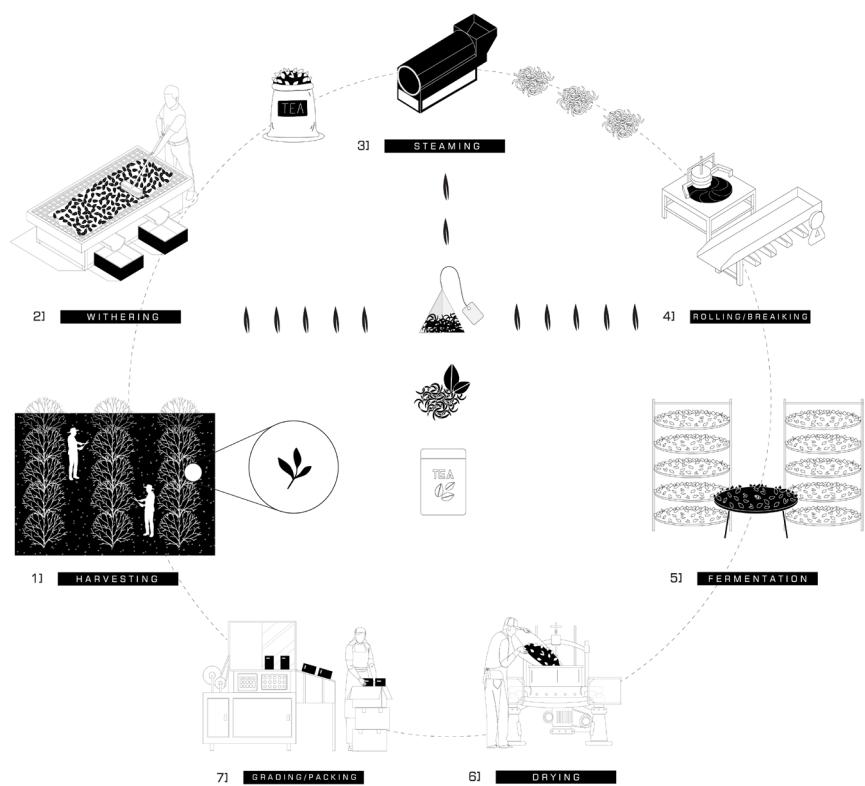
4) The softened leaves are rolled to break their cell walls. This releases natural juices and shapes the leaves. 5) Rolled leaves are left to rest so enzymes react with oxygen.

6) The oxidized leaves are heated to remove remaining moisture. This locks in flavor and ensures long shelf life. 7) Dried tea leaves are sorted by size and quality, then packed for distribution.



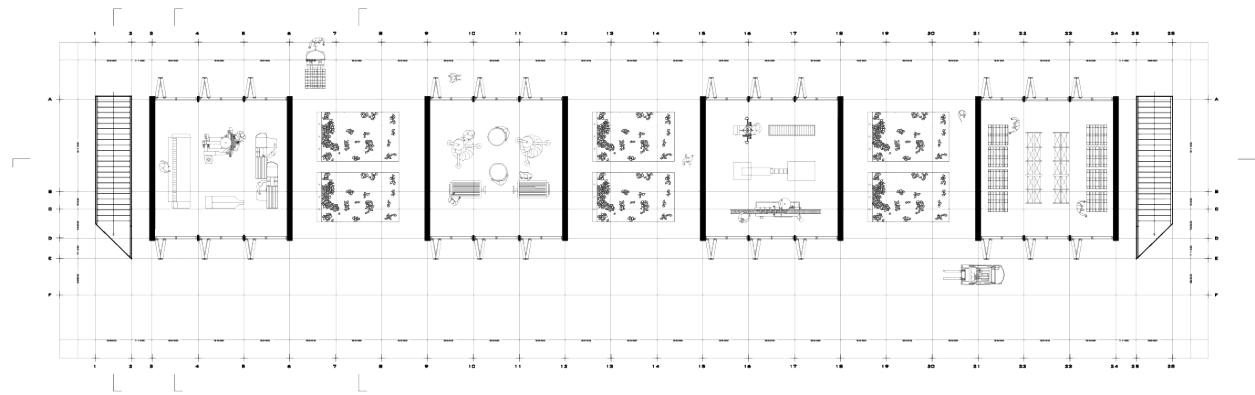
Naruja  
Site Plan

01 7 35 75 150M

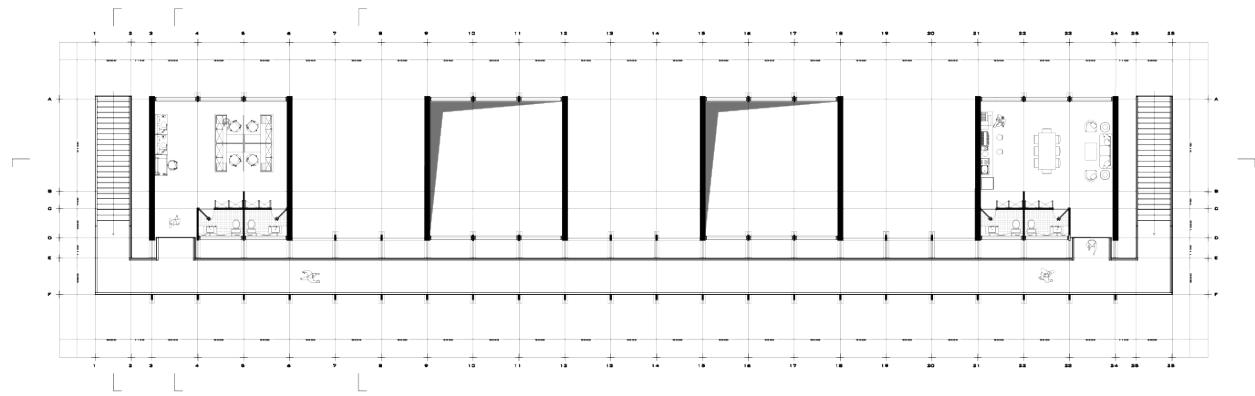


## Tea Processing

## Ground Floor Plan

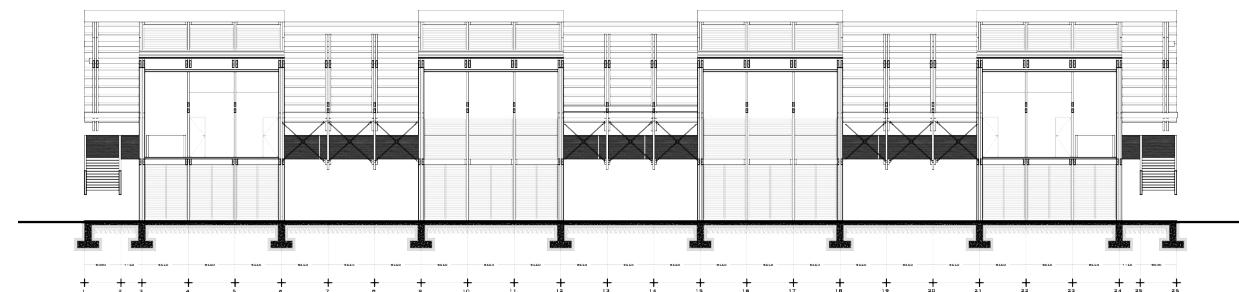


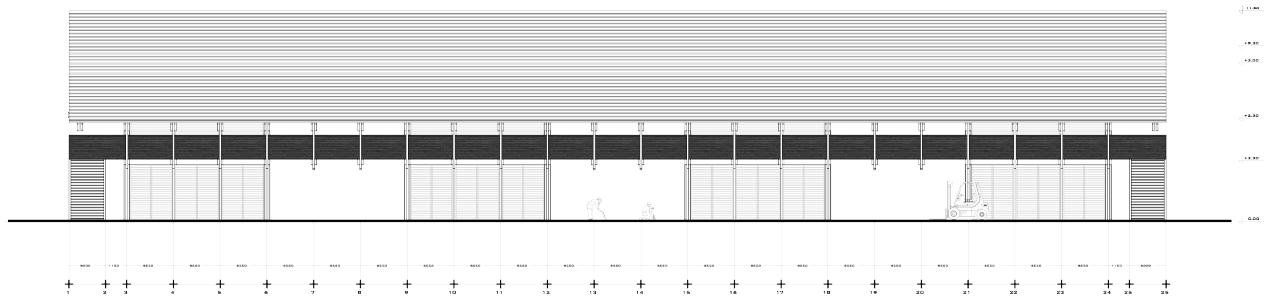
## Second Floor Plan

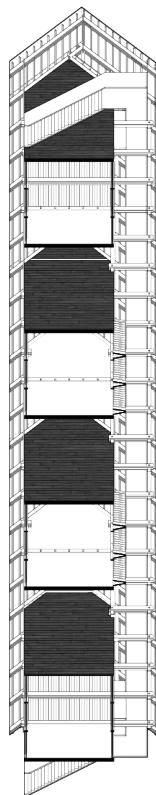
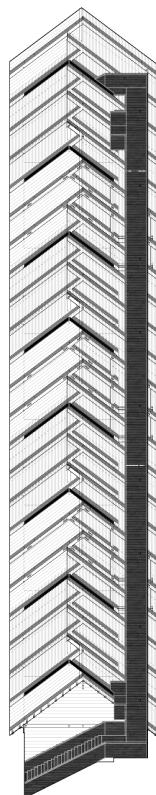


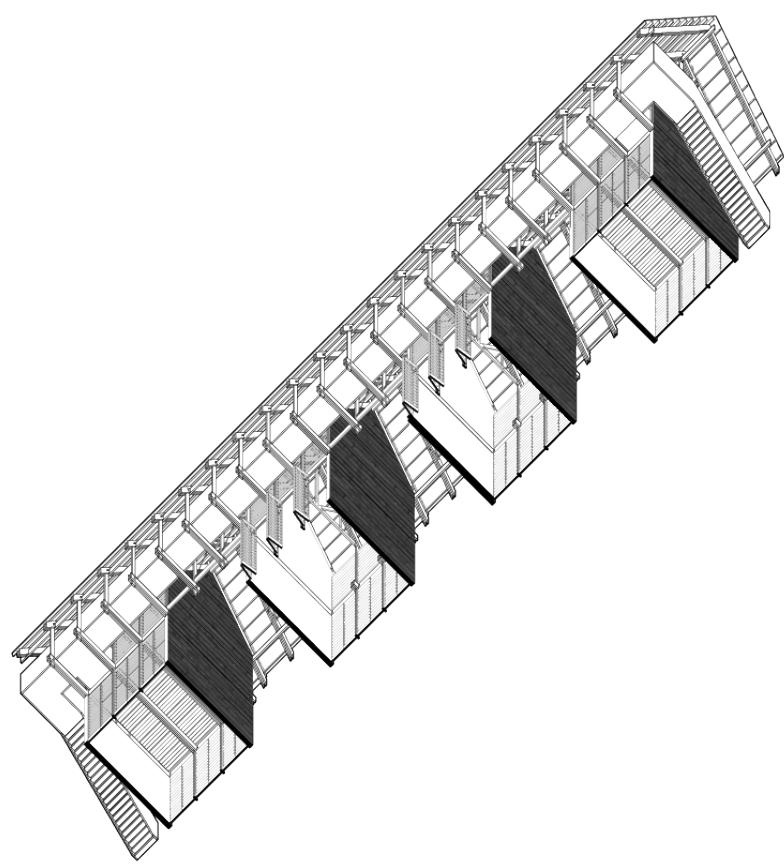
Black tea is humidity-tolerant and robust to process, making it suitable for regions like Naruja. It is less sensitive to timing than other types, which supports scalability.

## Section B-B



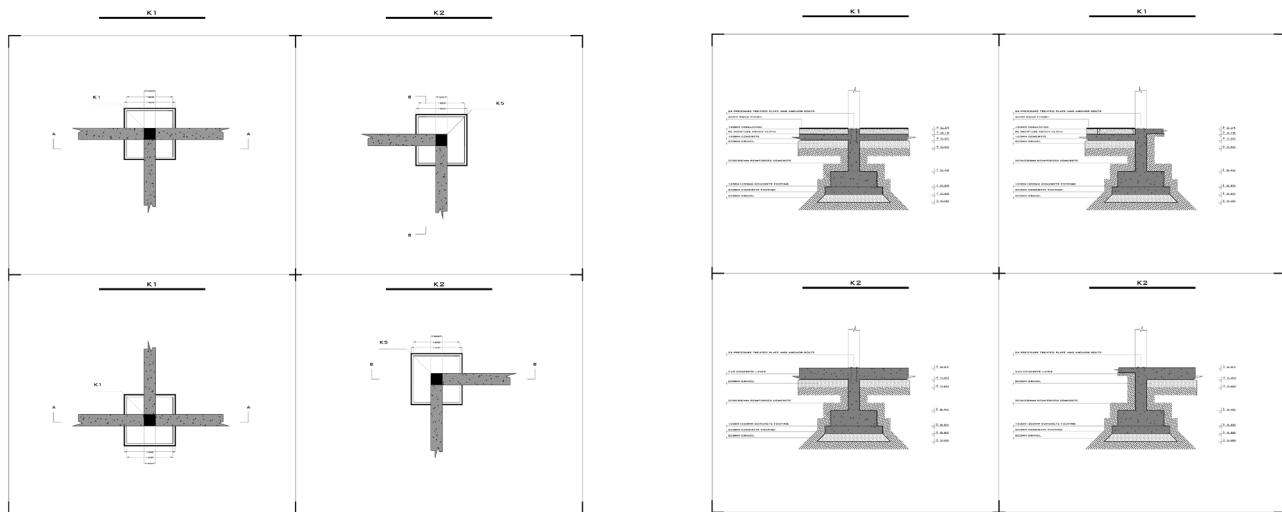
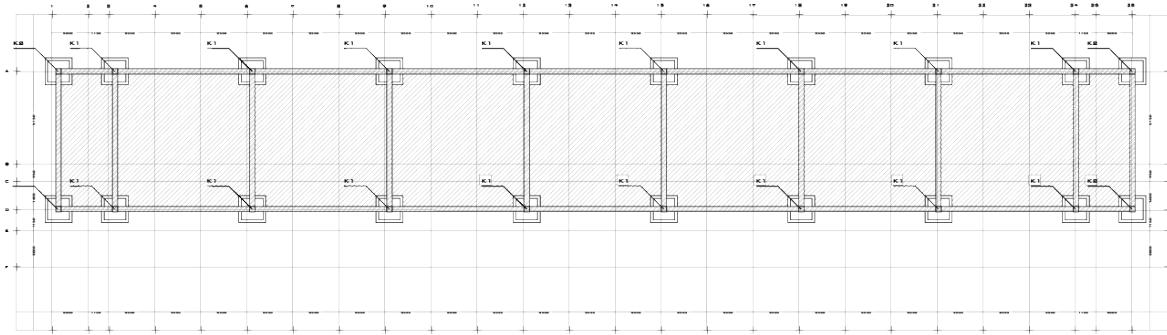






# Structural Details

## Roof Structural Joints



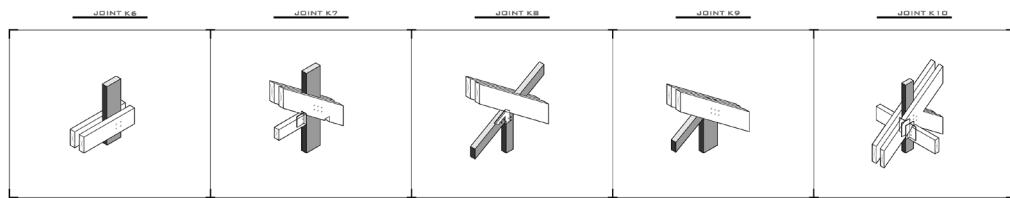
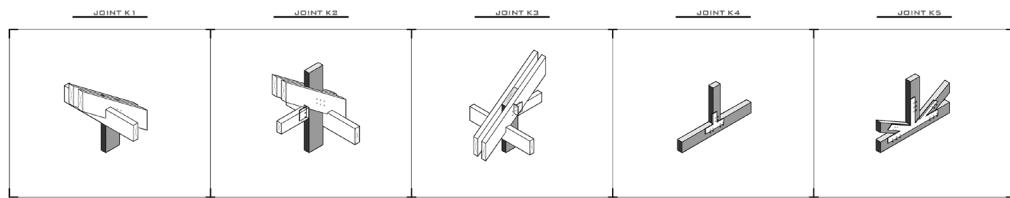
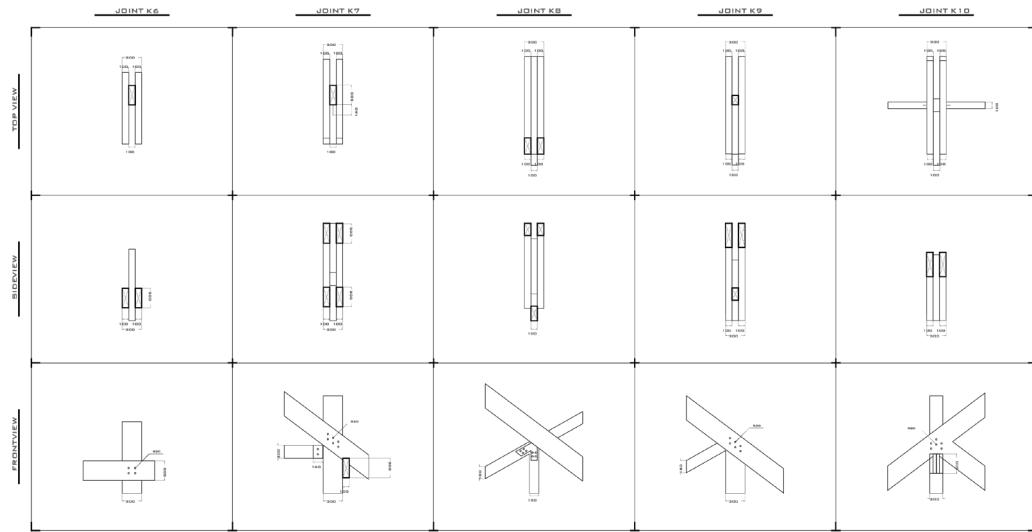
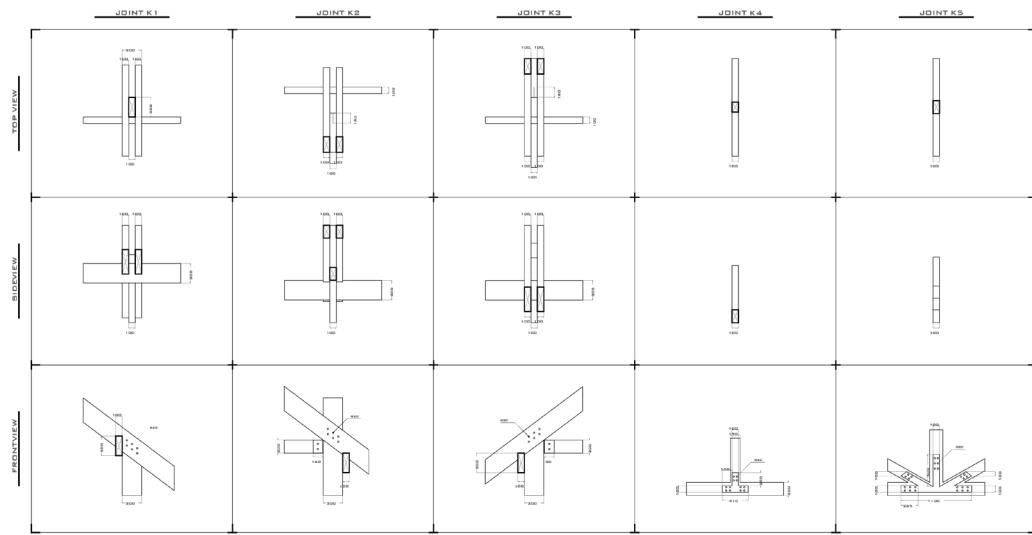
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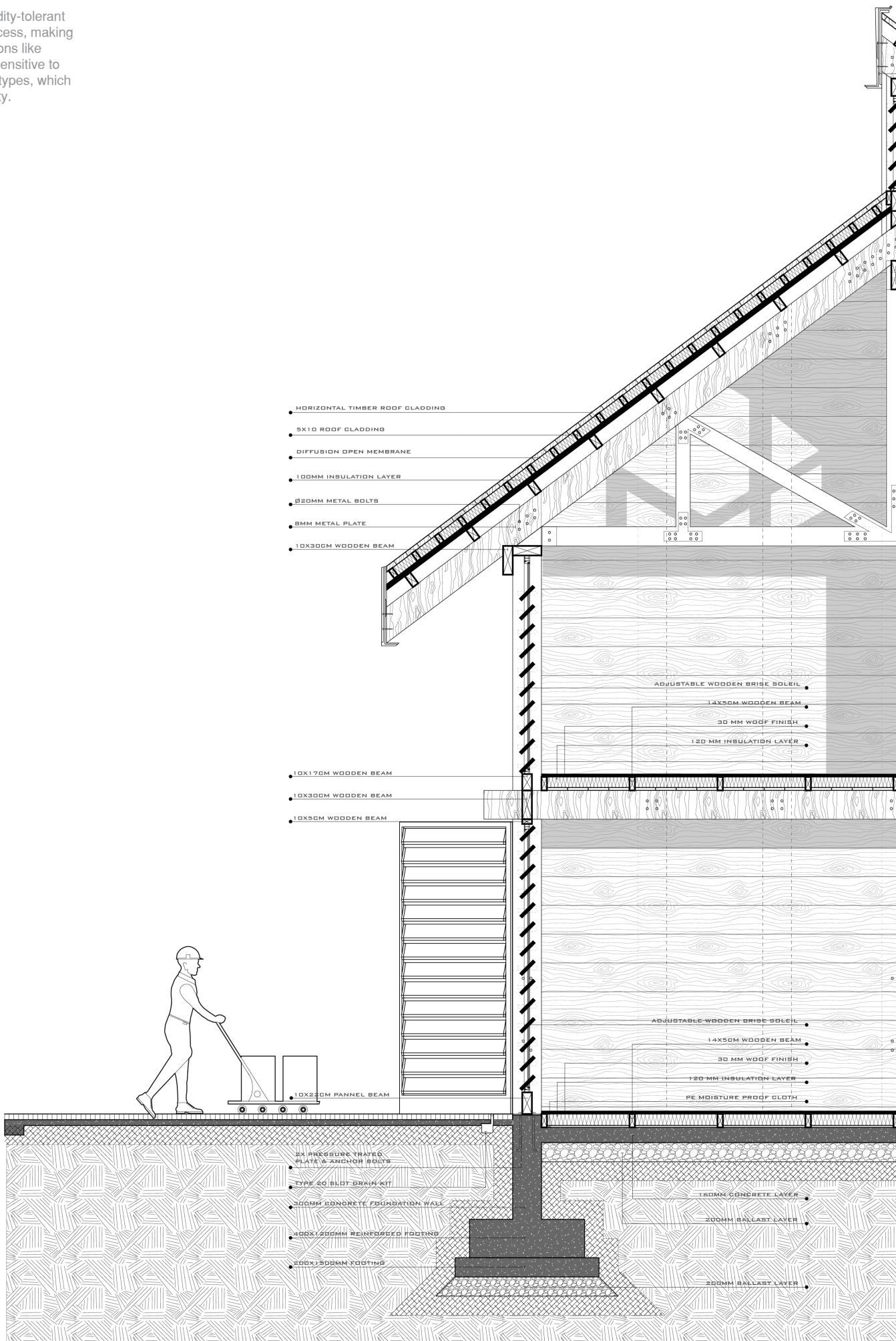
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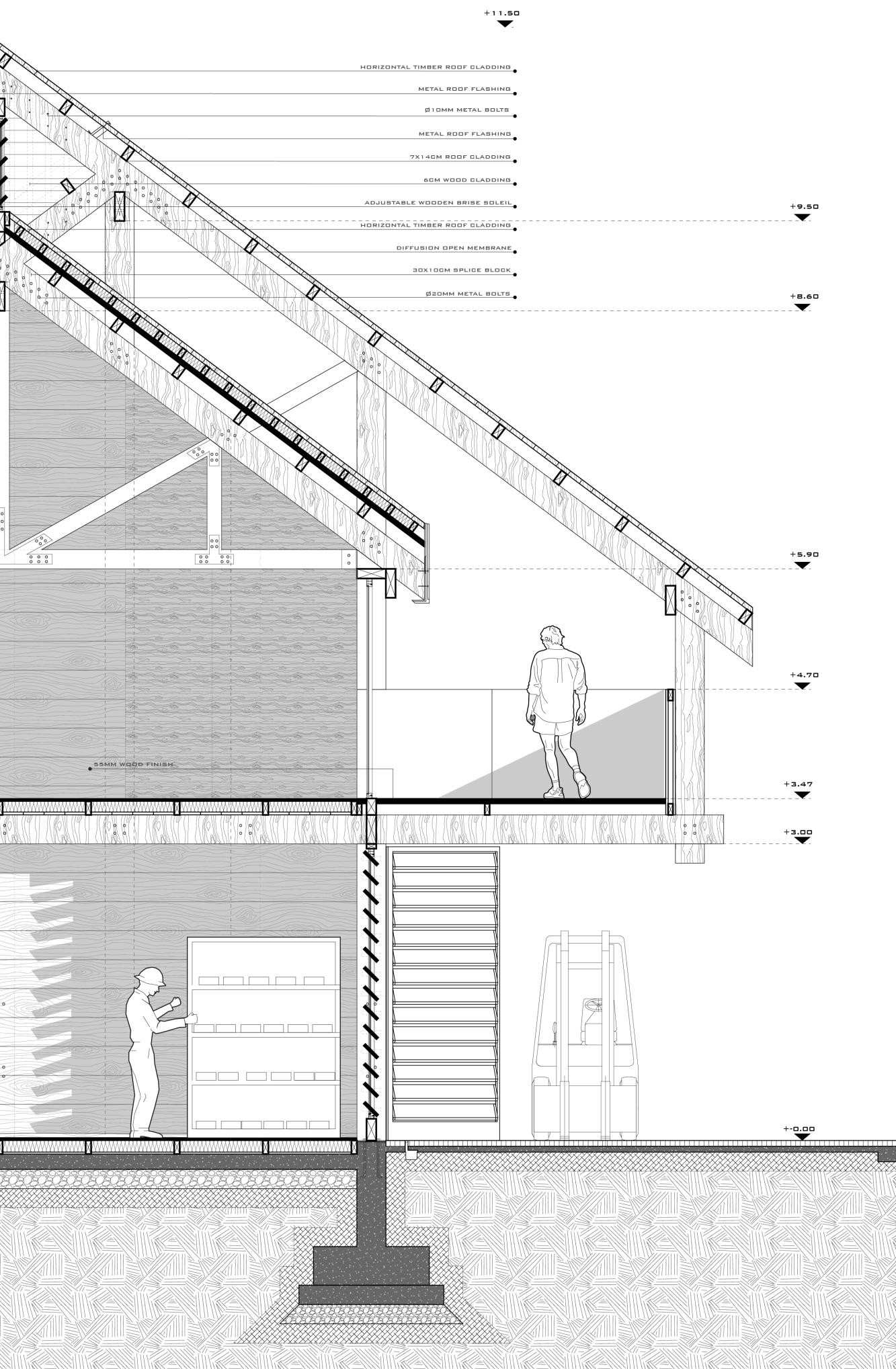
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# Section A-A

Black tea is humidity-tolerant and robust to process, making it suitable for regions like Naruja. It is less sensitive to timing than other types, which supports scalability.









# NARUJA MEURNEOBA



Year 2025 / Semester VI

Authors: Salome Shengelaia / Keti Kvaratskhelia / Tornike Kikonishvili / Data Shermadini / Kristine Tslobadze / Bachana Lortkipanidze

Scale Model 1:25

# Want to feel strong and healthy? Drink Georgian tea!

Naruja is a settlement in the Ozurgeti Municipality, located in the interfluve of the Choloki and Natanebi rivers. It is situated 10 kilometers southwest of the city of Ozurgeti, to the east of Laituri. The toponym "Naruja" is associated with iron production in this area during the Iron Age. Near Naruja, in Anaseuli, a settlement has been discovered where evidence of iron smelting has been confirmed.

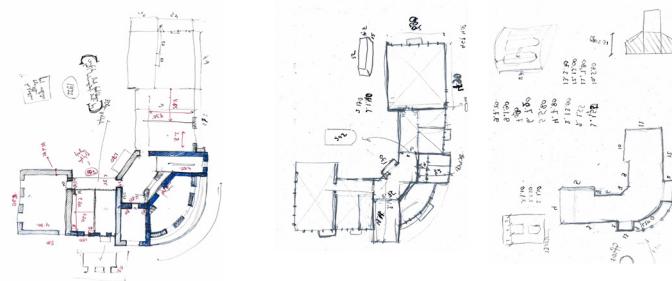
The settlement of Naruja emerged in 1929-30. At the end of 1949, it separated from Laituri and was established as an independent agricultural enterprise, which owned a 230-hectare tea plantation. By the early 1980s, tea cultivation had expanded to 550 hectares. In 1986, Naruja was granted the status of an urban-type settlement. The Naruja farm specialized in tea production. Its activity documents cover the period

from 1949 to 1986.

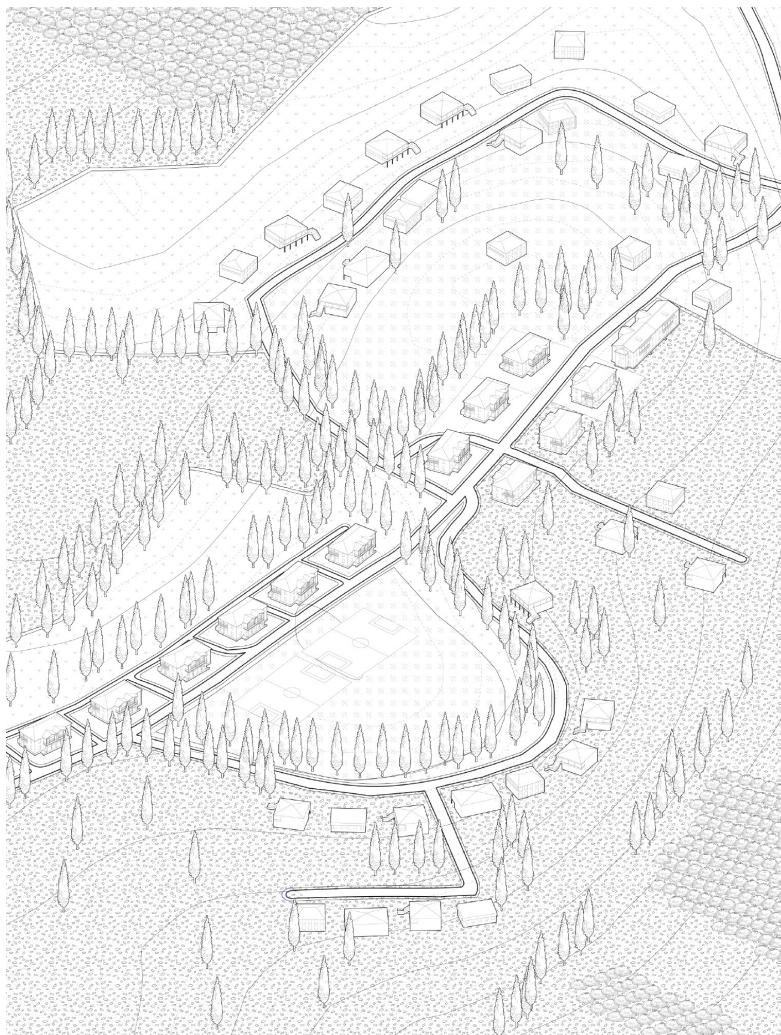
**Location:** Naruja village

**Typology:** Administrative

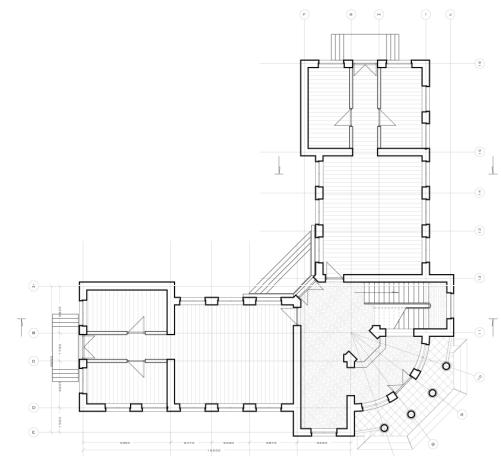
**Size:** 660 m<sup>2</sup>



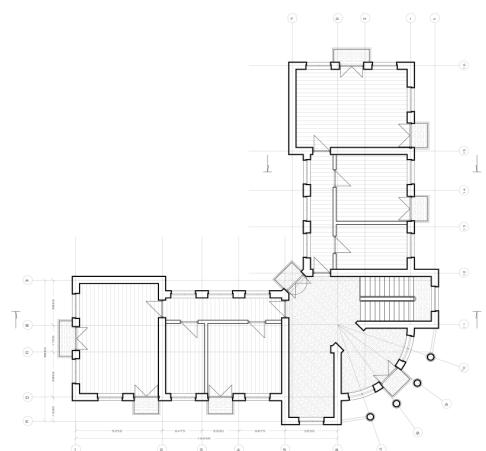
# Administrative Building



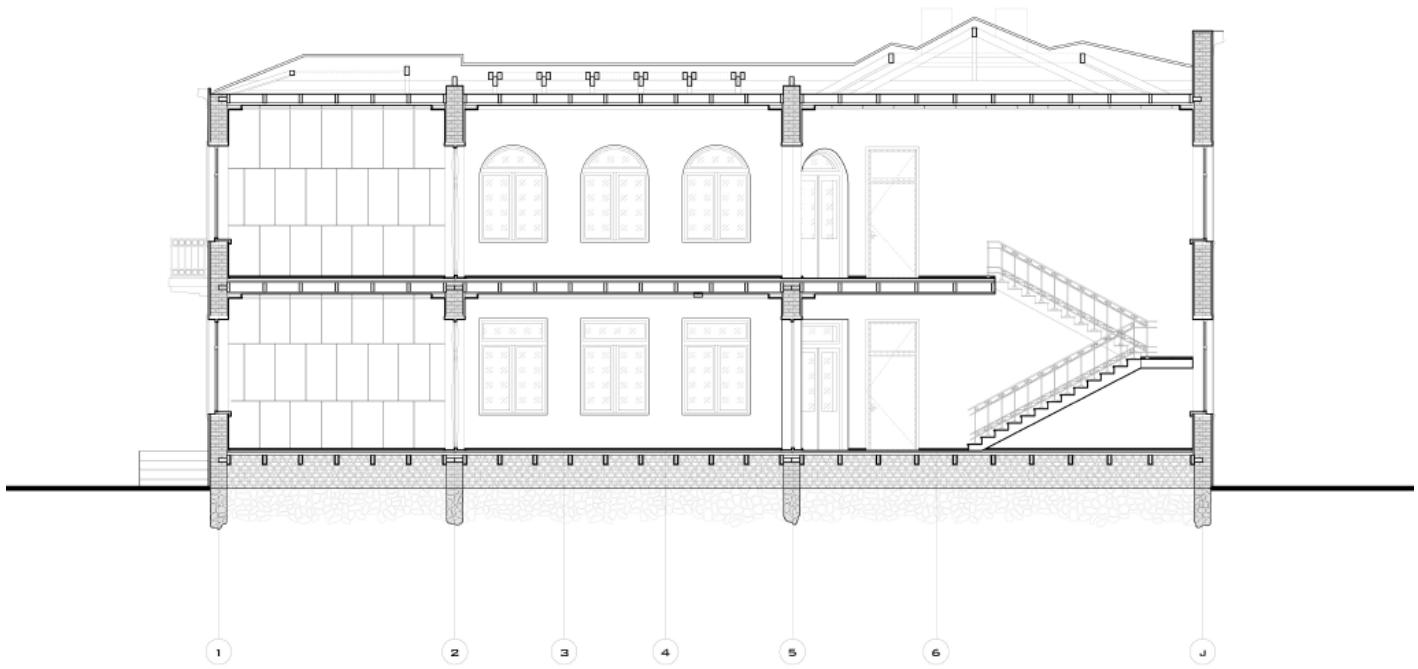
Naruja Village Axonometry



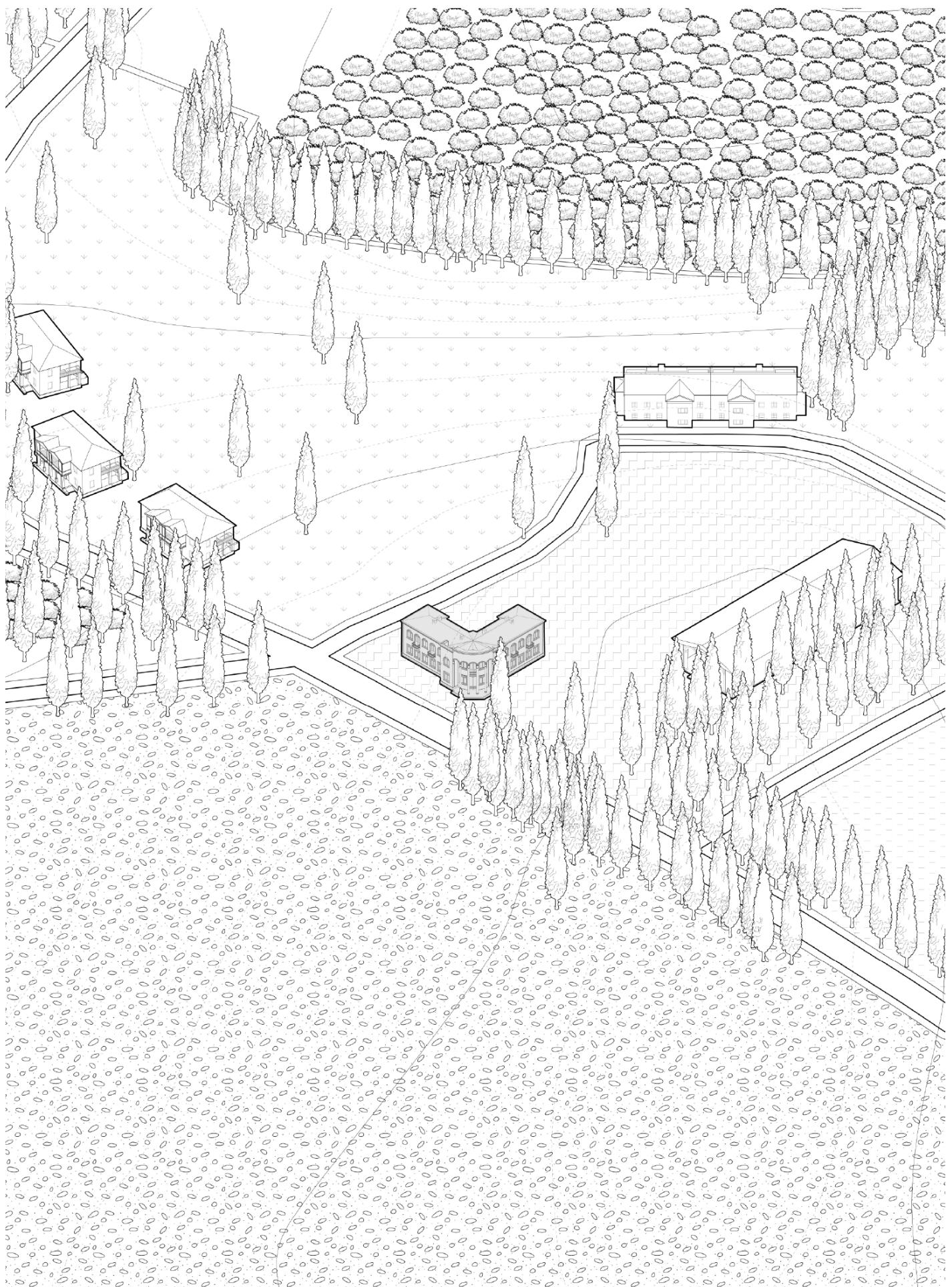
Ground Floor Plan



Second Floor Plan

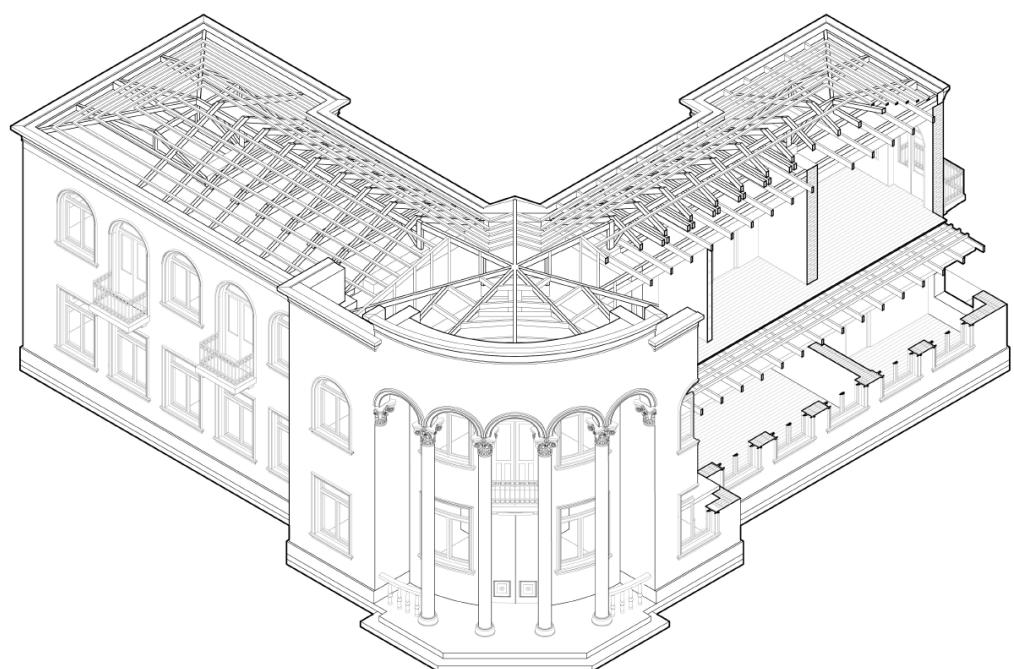


Section A-A



Naruja administrative building

Axonometry



Naruja administrative building  
Axonometry

01 7 35 75 150M

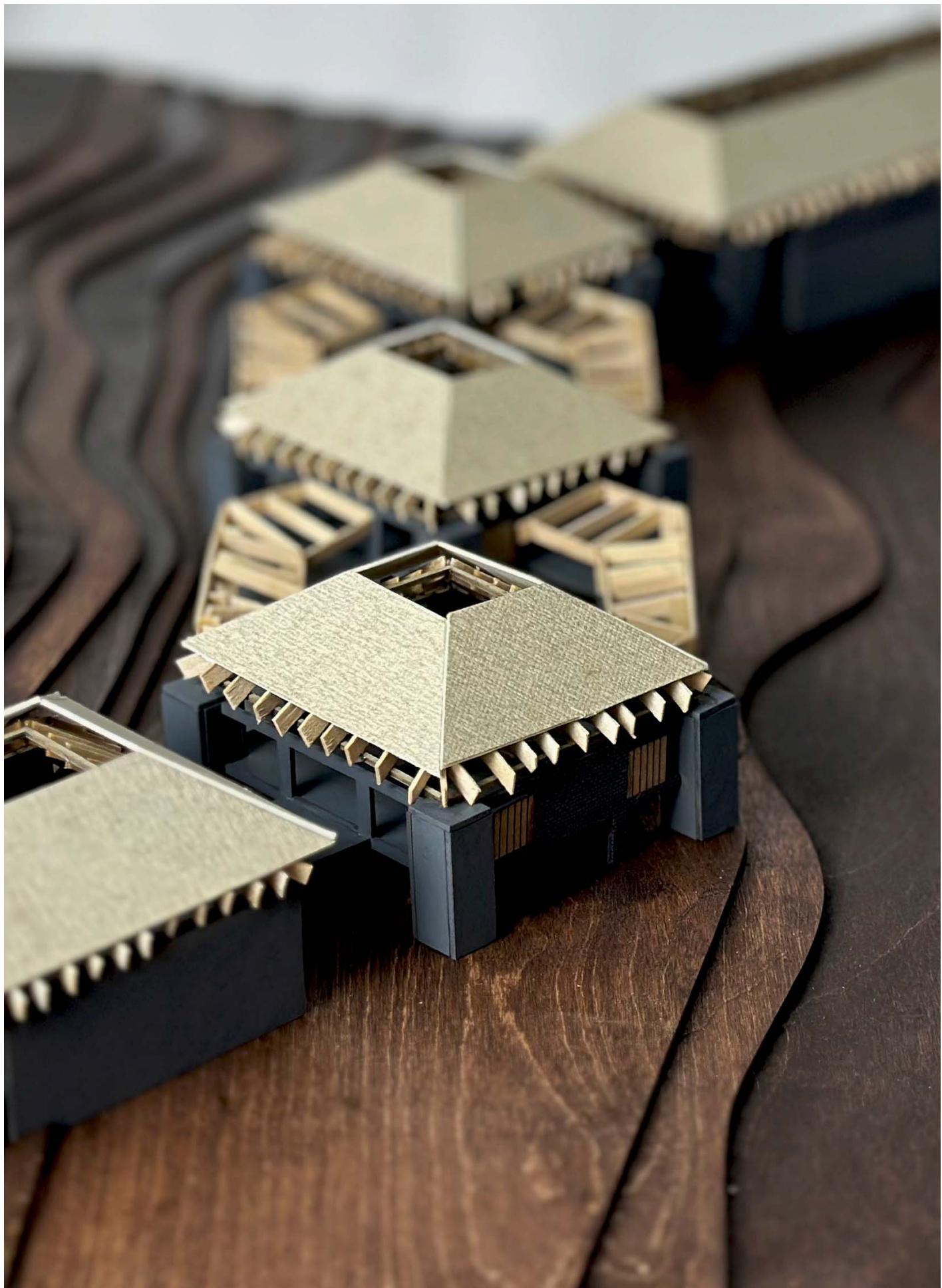


01 7 35 75 150M





# TELAVI SCHOOL



Year 2024 / Semester V  
Author: Salome Shengelaia

Scale Model 1:20  
Scale Model Structural Joint 1:2

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Because Oolong requires periodic exposure to sunlight, light courts are inserted between the blocks, forming open-air drying courtyards that choreograph the movement of workers, the tea leaves, and daylight. This creates a continuous narrative in which architecture mirrors the transformation of the tea itself.

Location: **Telavi**

Typology: **Industrial**

Size: **660 m<sup>2</sup>**

Materiality reinforces the project's environmental logic. The building is entirely wooden, using natural timber treated with the Yakisugi technique for durability. Polycarbonate panels modulate natural light, while cross-ventilation, a double-layer ventilated roof, and adjustable brise-soleil systems ensure passive climate control.

Although the four blocks share identical architectural geometry, the adjustable facade and interior atmospheric conditions create a flexible, process-driven environment tailored to each stage of tea production.

Overall, the factory acts as both a production facility and an environmental machine - an architectural response to the temporal, climatic, and spatial demands of Oolong tea making.







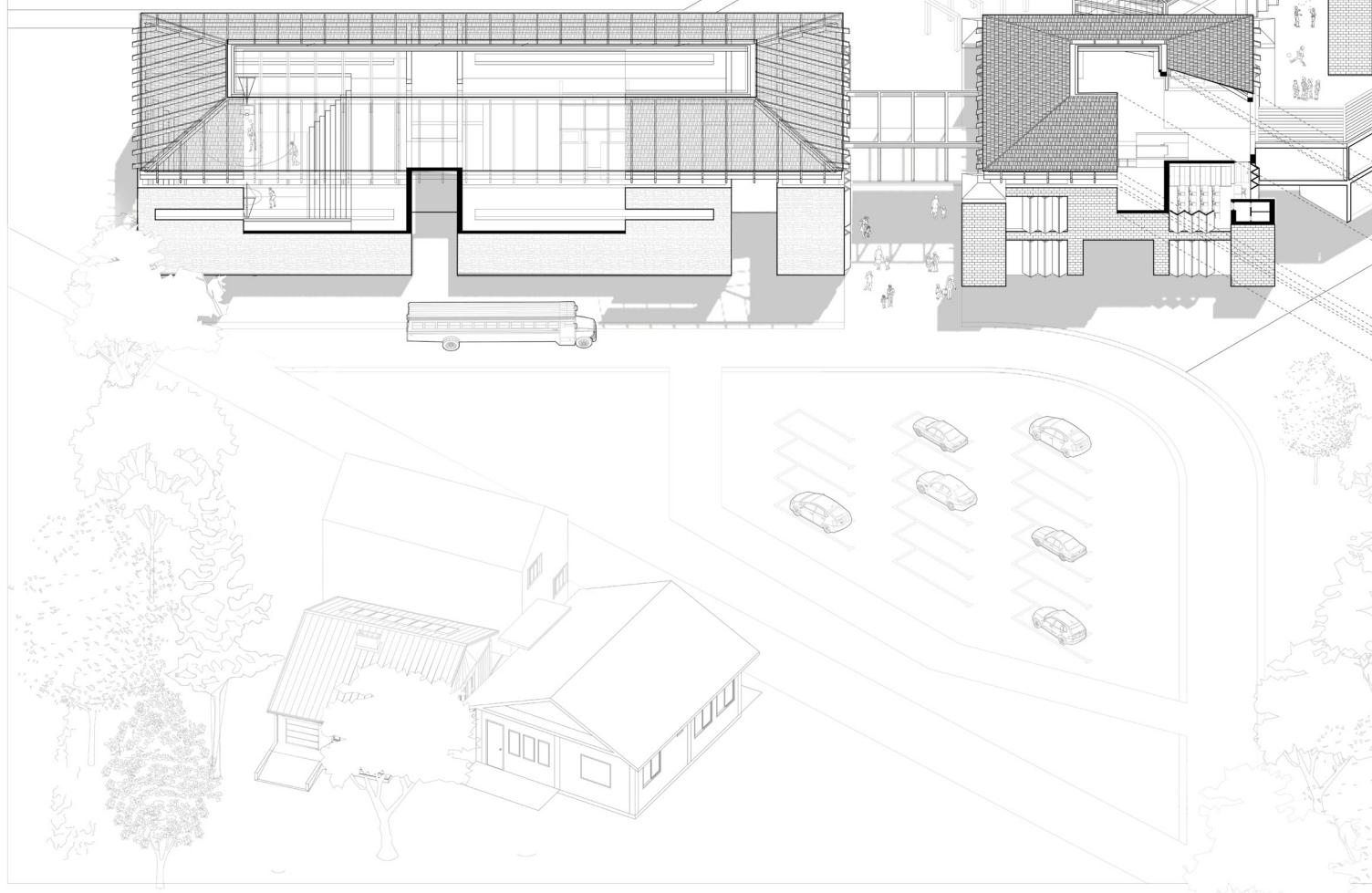
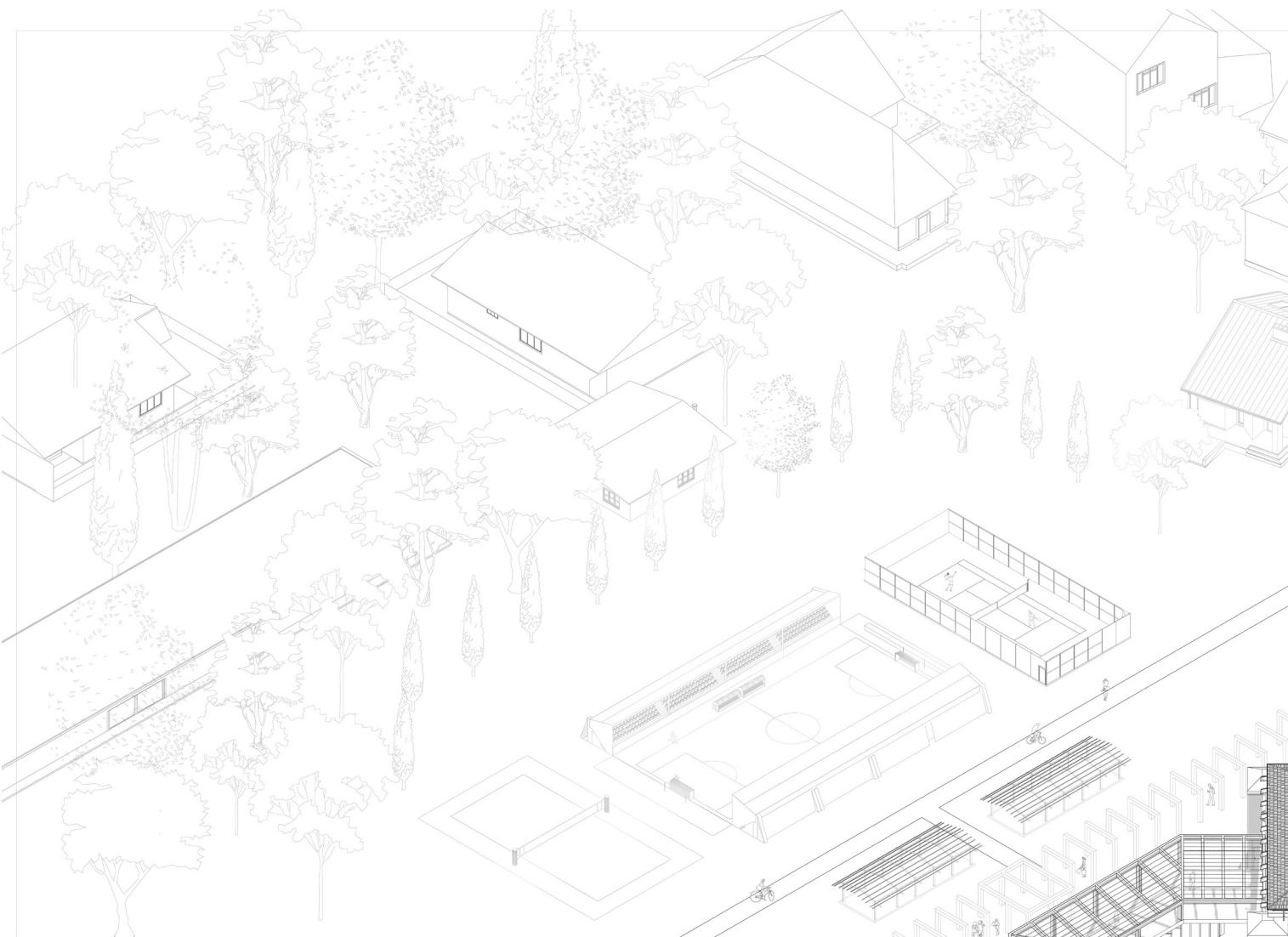


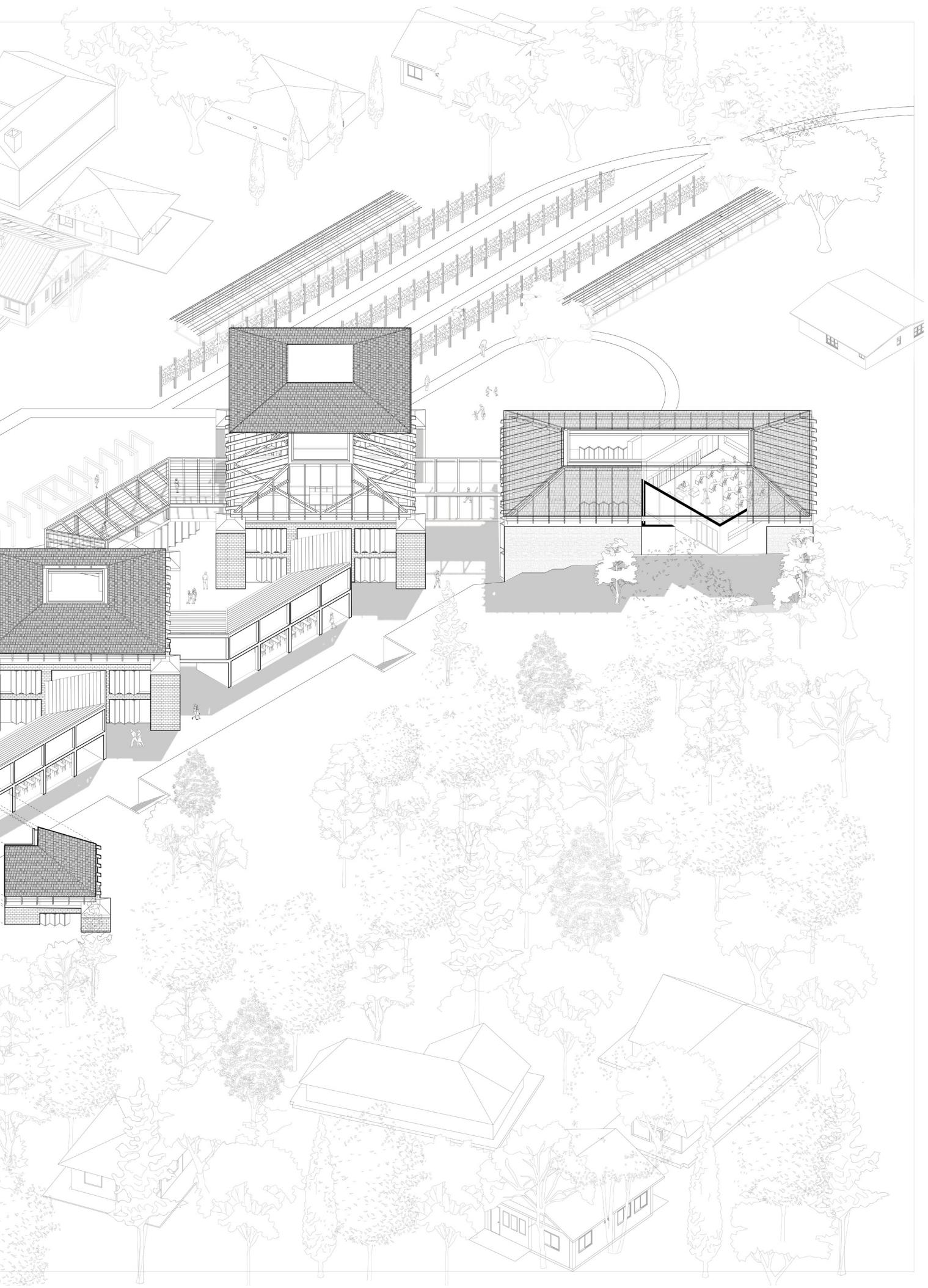




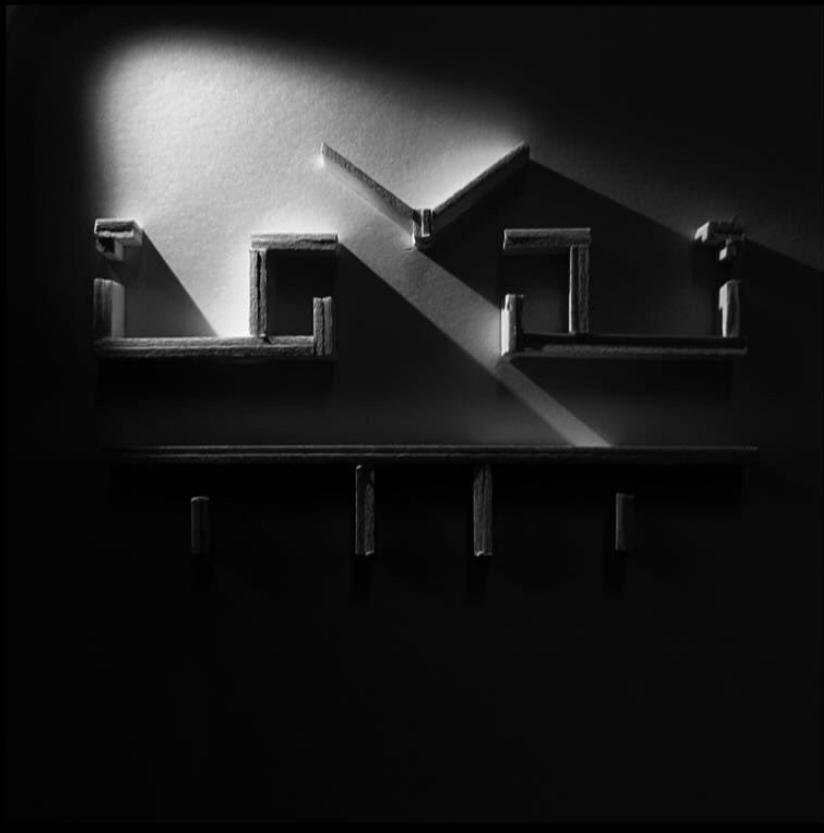








# MORBIO INFERIORE



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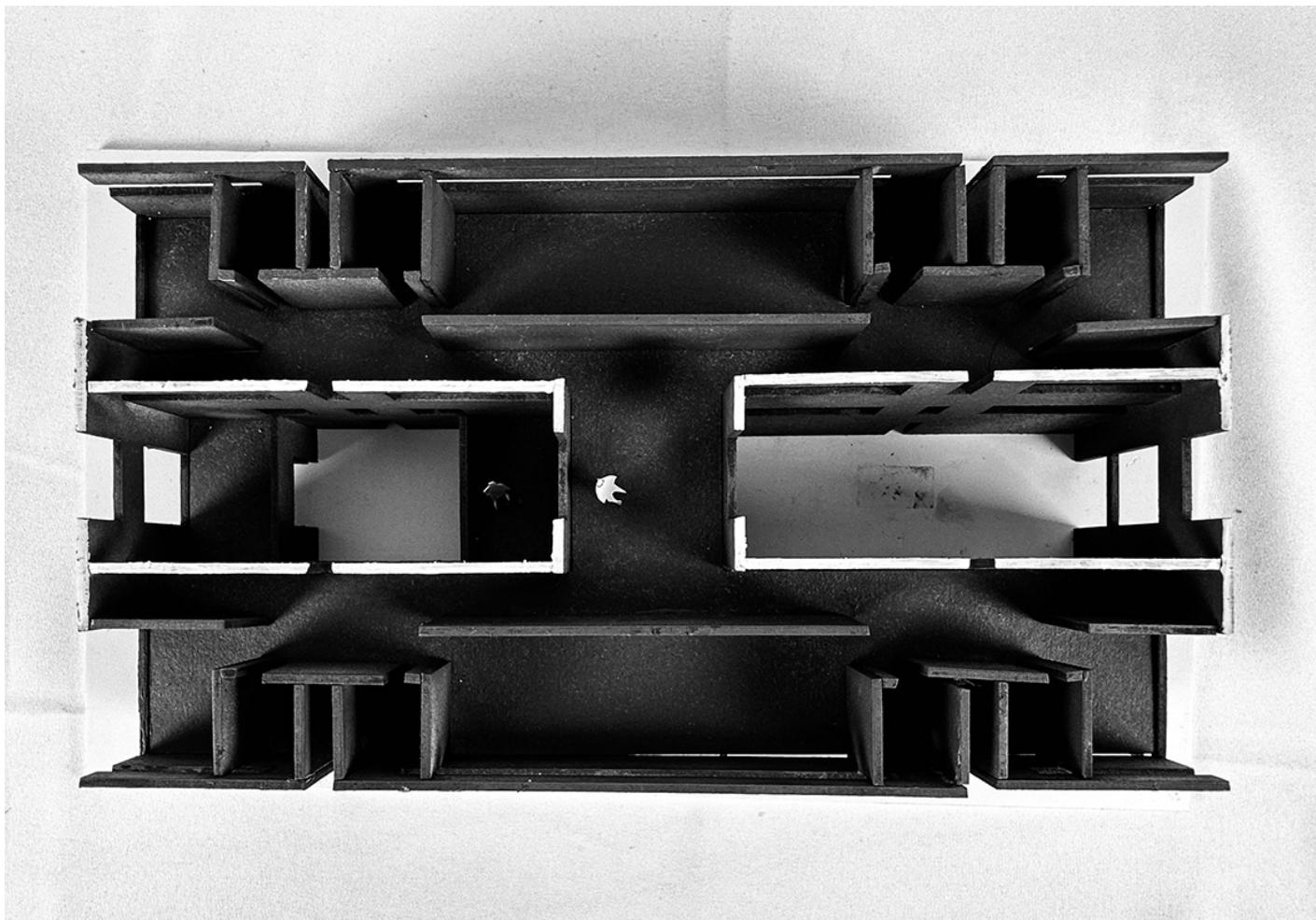
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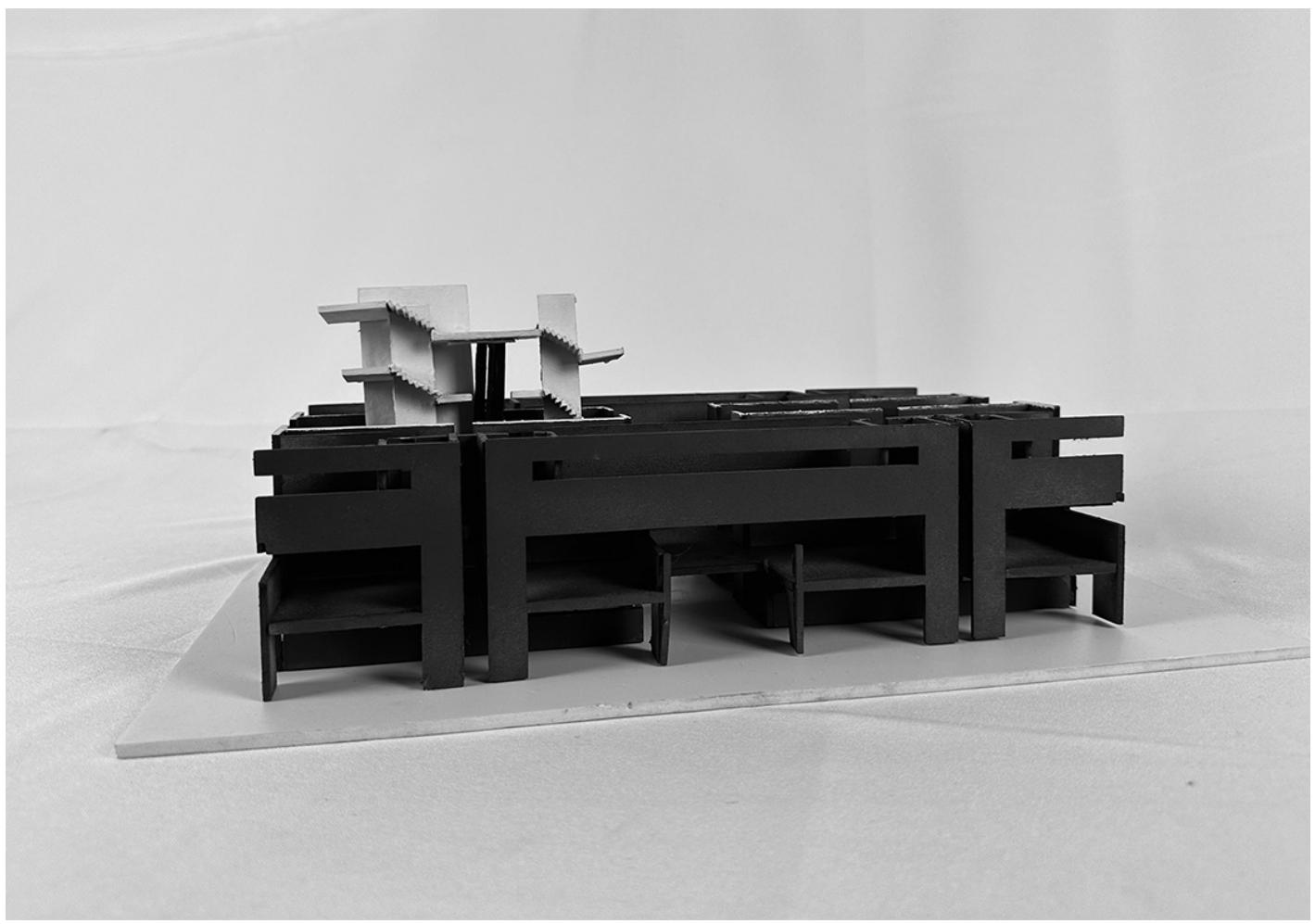
Overall, the factory acts as both a production facility and an environmental machine - an architectural response to the temporal, climatic, and spatial demands of Oolong tea making.

Location: **Naruja village**

Typology: **Industrial**

Size: **660 m<sup>2</sup>**









# GABION WALL



Year 2025 / Semester VI  
Authors: Salome Shengelaia / Nodar Chagiashvili

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Scale Model Structural Joint 1:2

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Location: **Free Uni backyard**

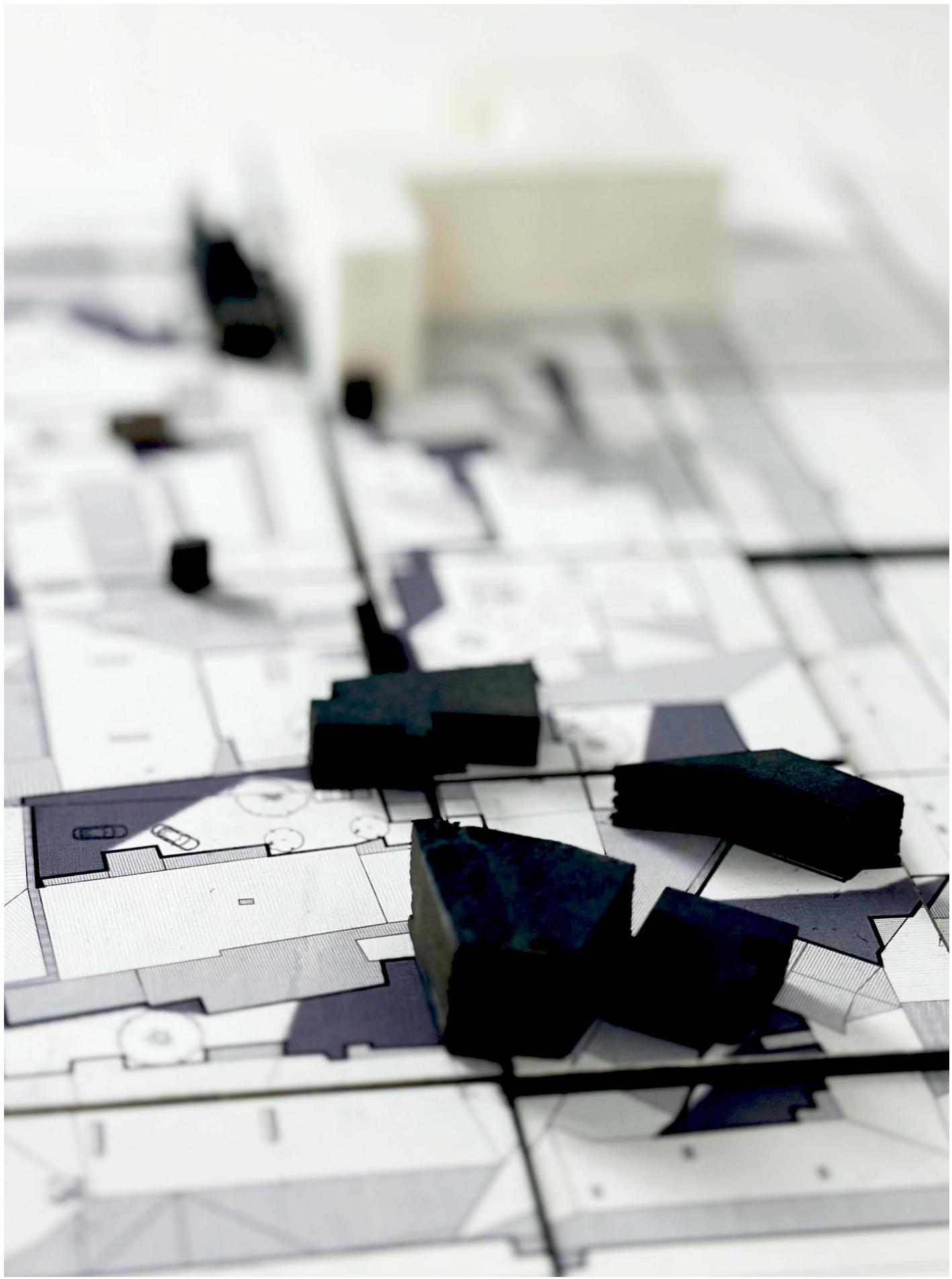
Typology: **Industrial**

Size: **660 m<sup>2</sup>**





# 35 LADO ASATIANI



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Location: **Naruja village**

Typology: **Industrial**

Size: **660 m<sup>2</sup>**

# PASPELS SCHOOL



Year 2025 / Semester VI

Authors: Salome Shengelia / Nodar Chagiashvili

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Scale Model Structural Joint 1:2

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Location: **Naruja village**

Typology: **Industrial**

Size: **660 m<sup>2</sup>**

# MARJANISHVILI HOUSING



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Location: **Tbilisi, Marjanishvili**

Typology: **Residential**

Size: **660 m<sup>2</sup>**

