



Tibaaneli
Winery

GOOD WINE IS
BOTTLED POETRY



Tibaaneli
Winery



Content



01

Winery Tibaaneli

03

The Quintessence
of Georgian
Winemaking Style

06

Tibaani and it's legacy

43

What we offer

02

A Journey Through Millennia
of Tradition

04

Making wines with a
Contemporary Flair

07-42

Wine assortment

Winery Tibaaneli



Nestled amidst the rolling hills of Kakheti, in the enchanting village - Tibaani, our Georgian winery embodies the very soul of this historic winemaking region. Steeped in tradition and enveloped by the rich history of Georgian winemaking, we invite you to embark on a journey through time and taste at Winery Tibaaneli.

01

A Journey Through Millennia of Tradition

Our winery is a living testament to the ancient art of winemaking. Georgia's wine heritage spans over 8,000 years, making it one of the oldest wine-producing regions on Earth. Kakheti, with its fertile soil and temperate climate, has long been hailed as the heart of this storied tradition.



02

The Quintessence of Georgian Winemaking Style

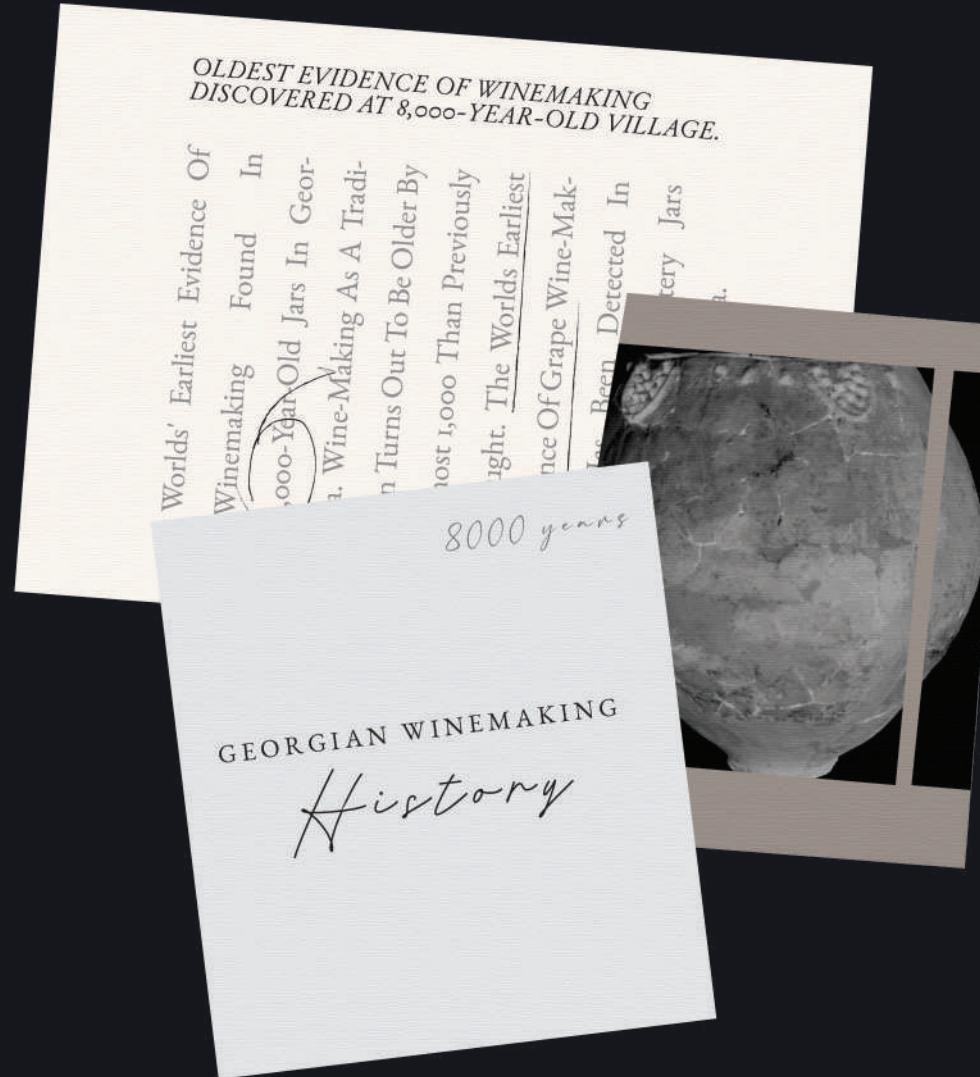
Our winemaking philosophy is deeply rooted in the traditional Georgian style. At Winery Tibaaneli we honor the timeless tradition of fermenting and aging our wines in Qvevri (prominent symbol of Georgian winemaking, clay vessels buried beneath the earth). This ancient method imparts a unique character to our wines, which is a reflection of Georgian Spirit.



Making wines with a Contemporary Flair

While we hold steadfast to tradition, we also embrace modern techniques and innovation to bring you wines that pair well with the modern palate. Our winemakers artfully blend the wisdom of the ages with cutting-edge expertise, creating a range of wines that harmoniously blend the old and the new. With up-to-date equipment and wine technology, Winery Tibaaneli delivers the highest quality products, entirely complying with international standards.





Tibaani and its legacy

Our wines are an example of the timeless elegance of Georgian winemaking. Each bottle is a masterpiece, a reflection of the land and the people who have nurtured it. With a diverse array of flavors and profiles, our wines are as multifaceted as the Georgian landscape itself.

The village Tibaani where the Tibaaneli vineyards are located is one of those microzones that is famous not only within the country but also abroad.

Wine made from the grapes harvested in Tibaani has always been an excellent example of the greatness of wine. This motivates us to continue the centuries-old tradition of our ancestors.

Rkatsiteli White Dry



12\$

07

TYPE

WHITE DRY

ALCOHOL

12.5 % By Vol.

White dry wine - **Rkatsiteli**, made from Rkatsiteli grapes grown in Kakheti, Tibaani, is characterized by a light straw color. Has a harmonious, pleasant taste and aroma with light citrus tones.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
	100% Rkatsiteli		10-12°C	
	Recommended with poultry dishes (grilled poultry), seafood, vegetables and unsalted cheese.			

08

TYPE

RED DRY

ALCOHOL

13.0% By Vol.

Red dry wine - **Saperavi**, made from the best bunches of Saperavi grape varieties grown in Kakheti, Tibaani, has a dark purple colour and is distinguished by the aroma of young, black fruits and berries (cherries, blackberries); wine is characterized by well-defined tannins and long endings.

	GRAPE VARIETY	100% Saperavi		SERVING TEMPERATURE	16-18°C	
	Recommended with steak, barbecue, meat dishes and assorted cheese.					



Red Dry
Saperavi

Pirosmiani White Semi-Dry



TYPE

WHITE SEMI-DRY

ALCOHOL

12.0 % By Vol.

White semi-dry wine - **Pirosmiani**, made from Rkatsiteli grape variety grown in Kakheti, Tibaani. It is distinguished by a light straw colour. Characterized by the aroma of white fruit, field flowers. The harmonious combination of natural sweetness, grape aroma and balanced acidity gives the wine soft and cheerful taste.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
	100% Rkatsiteli		8-10°C	
	Recommended with desserts and light cakes.			

TYPE

RED SEMI-DRY

ALCOHOL

14.0% By Vol.

Red semi-dry wine - **Pirosmani**, made from the Saperavi grape variety grown in Kakheti, Tibaani. Distinguished by dark pomegranate colour. Characterized by rich variety, sharply expressed red fruit aromas, cherry tones, and pure taste.

	GRAPE VARIETY	100% Saperavi	 SERVING TEMPERATURE	14-16°C	 750 ML
	Recommended with sweets, fruits, nuts and other desserts.				



*Pirosmani
Red Semi-Dry*

Alazani Valley White Semi-Sweet



TYPE

WHITE SEMI-SWEET

ALCOHOL

12.0 % By Vol.

White semi-sweet wine - **Alazani Valley**, made from Rkatsiteli grapes grown in Kakheti, Tibaani. characterized by light-straw colour. soft, Gentle varietal and white fruit aromas distinguish it. Has a gentle, velvety, sweet taste.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
100% Rkatsiteli				10-12°C
	Recommended with tropical fruits and light cakes.			

TYPE

RED SEMI-SWEET

ALCOHOL

13.5% By Vol.

Red semi-sweet wine - **Alazani Valley**, made from the highest quality red grape variety-Saperavi, grown in Kakheti, Tibaani. Saperavi has a red, raspberry hue. Characterized by red and black fruit aromas and pleasant, velvety, harmonious, sweet taste.

	GRAPE VARIETY	100% Saperavi	 SERVING TEMPERATURE	12-14°C	
	Recommended with fruitcakes.				



Alazani
Valley
Red Semi-Sweet

Kisi White Dry



TYPE

WHITE DRY

ALCOHOL

13.5 % By Vol.

White dry wine - Kisi, made from the old Georgian grape variety-kisi, grown in Kakheti , Tibaani. wine is characterized by a light golden colour and medium body. The saturated aromas of tropical fruits distinguish it. Has a harmonious, and light taste.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
	100% Kisi		10-12°C	
	Recommended with vegetable and poultry dishes, seafood, meat and cheese.			

TYPE

RED SEMI-SWEET

ALCOHOL

13.0% By Vol.

The appellation of Origin, red, semi-sweet wine - **Kindzmarauli** is made from Saperavi grape variety grown in Kakheti region, Kindzmarauli microzone. Characterized by dark burgundy hue. Distinguished with a well-expressed varietal aroma, cherry and blackberry tones. Has a velvety, harmonious, balanced taste.

	GRAPE VARIETY	100% Saperavi		SERVING TEMPERATURE	12-14°C	
	Recommended with fruits, dried fruits, churchkhela and chocolate cakes.					



*Kindzmarauli
Red Semi-Sweet*

Mtsvane White Dry



TYPE

WHITE DRY

ALCOHOL

13.0% By Vol.

White dry wine - **Mtsvane**, made from the favourite grape variety - Kakhetian Mtsvane grown in Kakheti, Tibaani. wine is characterized by light beige and light green colour. Wine has distinguished by the aroma of sharply expressed citrus and gentle field flowers. Has a soft, delicate, pleasantly sour taste.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
	100% Kakhetian Mtsvane		12-14°C	
	Recommended with salmon, meat salads and fried duck meat.			

TYPE

RED DRY

ALCOHOL

14.0% By Vol.

Red dry Cabernet wine made from a French grape variety, which is grown in Georgia, is characterized by a dark purple hue.

	GRAPE VARIETY	Cabernet Sauvignon		SERVING TEMPERATURE	16-18°C	
	Recommended with grilled meat.					



*Cabernet
Red Dry*

Tsinandali White dry



TYPE

WHITE DRY

ALCOHOL

12.5 % By Vol.

The appellation of origin, white dry wine - **Tsinandali** is made from the Rkatsiteli and Kakhetian Mtsvane grape varieties grown in Kakheti, Tsinandali micro-zone. Wine is characterized by light straw colour. Features long-lasting floral, white berry, apple & peach aromas. With harmonious and balanced taste.

	GRAPE VARIETY Rkatsiteli and Kakhetian Mtsvane		SERVING TEMPERATURE 10-12°C	750 ML
	Recommended with white meat and seafood.			

TYPE

RED DRY

ALCOHOL

14.0% By Vol.

The appellation of origin, red dry wine - **Mukuzani** is made from the Saperavi grapes grown in Kakheti, Mukuzani. Characterized by a dark purple colour. Features strong extracts & a subtle, complex bouquet of ripe cherries, black currants and berries.

	GRAPE VARIETY	100% Saperavi		SERVING TEMPERATURE	16-18°C	
Recommended with poultry dishes, cooked meat and cheese.						



Mukuzani
Red Dry

Rose Semi-Dry



TYPE

ROSÉ SEMI-DRY

ALCOHOL

13.5 % By Vol.

Rose coloured semi-dry wine - Rosé is made by the classic (European) method. The wine is characterized by a crisp pink color. Distinguished by a pleasantly sour, soft, delicate taste, with aromas of red berries and fruits.

	PRODUCE METHOD		SERVING TEMPERATURE	750 ML
	Recommended with fruits, salads and vegetable dishes.			

TYPE

RED DRY

ALCOHOL

15.0% By Vol.

Red dry wine - **Saperavi** is made from Saperavi grape variety grown in Kakheti, Tibaani, by the Georgian traditional winemaking method. Pomegranate colour is characteristic. Well-defined, strict but harmoniously combined fruit aromas and good taste properties distinguish it.

	GRAPE VARIETY	100% Saperavi		SERVING TEMPERATURE	14-16°C		750 ML
	Recommended with seafood, grilled and skewered beef, pork and mutton.						



*Saperavi
Qvevri
Red Dry*

Kisi Qvevri White Dry



TYPE

WHITE DRY

ALCOHOL

12.5 % By Vol.

White dry wine - **Kisi** is made from Kisi grape variety grown in Kakheti, Tibaani, by Georgian traditional method. Wine is characterized by a light amber colour. The aromas of sweet, forest fruits and spices distinguish it. A tannin-rich body blends harmoniously with its long end.

	GRAPE VARIETY 100% Kisi		SERVING TEMPERATURE 14-16°C	750 ML
	Recommended with fried chicken, meat salads and beef tongue.			

TYPE

WHITE DRY

ALCOHOL

12.0% By Vol.

White dry wine - **Rkatsiteli Qvevri** is made from Rkatsiteli grape variety grown in Kakheti, Tibaani, by Georgian traditional method. Wine is characterized by dark straw colour. The aroma of well-known Georgian spices and dried flowers distinguishes it, where tones of dried fruits dominate, which makes the wine harmonious.

	GRAPE VARIETY 100% Rkatsiteli	 SERVING TEMPERATURE 14-16°C	750 ML
	Recommended with vegetable dishes, seafood grilled or skewered poultry.		



Rkatsiteli
Qvevri
White Dry

Mtsvane Qvevri White Dry



TYPE

WHITE DRY

ALCOHOL

13.0 % By Vol.

White dry wine - **Mtsvane** is made from a local grape variety - Kakhetian Mtsvane, grown in Kakheti, Tibaani, by the traditional Georgian method of wine-making. Pale amber colour is characteristic of this wine. Herbal aromas distinguish it.

	GRAPE VARIETY		SERVING TEMPERATURE	750 ML
	100% Kakhetian Mtsvane		14-16°C	
	Recommended with poultry dishes (grilled poultry), seafood, vegetables and unsalted cheese.			

Chacha

GOLD

Famous Georgian grape vodka - **chacha** made by the Georgian traditional technology of distilling, has a rich aroma characteristic of grapes and a surprisingly mild taste.

ALCOHOL

43.0 % By Vol.

TASTING TEMPERATURE:

8 - 10 °C



Chacha

SPECIAL

Famous Georgian grape vodka - **chacha** made by the Georgian traditional technology of distilling, stored in oak barrels, has a rich aroma characteristic of grapes and a surprisingly mild taste.

ALCOHOL

43.0 % By Vol.

TASTING TEMPERATURE:

8 - 10 °C





Tibaaneli
Winery

Winery Tibaaneli offers not only wine, but also brings to life the thousands of years history and tradition of which each of us is proud.

Our wines are made from many grape varieties, including endemic varieties: Rkatsiteli, Kisi, Khikhvi, Kakhuri Mtsvane, Saperavi. Winery Tibaaneli invites you to participate in a better understanding of the winemaking tradition handed down over the millennia and to see a clear picture of the divinity of Georgian winemaking.

Join us at Winery Tibaaneli in Tibaani, Kakheti, and become part of Georgian wine culture. Savor the history, embrace the innovation, and toast to the future of Georgian winemaking. It's a journey you won't want to miss.



Tibaaneli
Winery

KAKHETI



PRODUCED IN GEORGIA BY LTD. "TIBAANELI".
VILLAGE TIBAANI, GEORGIA.



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