



Tsereteli
Wine & Spirits

NOBLE DRINK FOR NOBLE PEOPLE ...

The Cradle of Wine

Georgia is an ancient country of winemaking which is called The Cradle of Wine. Georgian wine – this is not just a legend, this is the culture and history which started more than 8000 years ago.

In Georgia traditions of winemaking and viticulture is developing and preserving for centuries. In cemeteries of the Bronze Age, scientists have discovered the remains of jugs with grape seeds, winemaking equipment, stone press, presses for grapes, various wine vessels and metals and all these things are related to the X-IX centuries. BC.



THE CRADLE OF WINE

The process of wine production itself in Georgia is unique. The traditional method of winemaking in Kvevri was inscribed in the list of Intangible Cultural Heritage by UNESCO.

In the middle of the square of London in 1999 was opened City “ Vinapolis, where first Pavillion is named “ The cradle of Wine “



ABOUT COMPANY



The establishment of this company and its name refers to the world renowned Georgian painter, sculptor and architect Mr. Zurab Tsereteli. The decisive role in this important initiative was the ancient history, tradition and culture of Georgian wine thereby Mr. Zurab Tsereteli and each Georgian is proud.

"Tsereteli Wine & Spirits" premium quality products created according to the centuries-old wine-making experience and the modern requirements of the international market, which is decorated with Zurab Tsereteli well-known sculptures and original drawings.



3. Zsereteli.

AWARDS

The Grand Prix for cognac "Tsereteli X.O." and Gold medals for wines – Kindzmarauli, Akhasheni, Tsinandali, Mukuzani and Saperavi – such is the result of an exhibition Prodexpo 2015 for “*Tsereteli wine and Spirits*” company. The annual exhibition took place in Moscow in February the 22nd time this year. More than 2 thousand companies participated from 65 countries of the world. For “*Tsereteli wine and Spirits*” Company it was the successful debut at so prestigious international exhibition of Eastern Europe.



3. Tsereteli

KINDZMARAULI

Red, naturally semisweet wine, made in Kindzmarauli micro zone in Kakheti Region. It has color of garnet, with a red beam. Has pleasant tones of wild berries and cherries. It tastes soft; remained sugar balances acidity. Kindzmarauli is applied as an aperitif, and together with a dessert. Wine perfectly balances fried meat and salty cheese.





SAPERAVI

Dry red wine. From Kakheti Region; the valley of the river Duruji, where the soil is rich with black slate. Wine of garnet color, well developed high-quality aroma in which tone of cherry and prunes harmoniously merge with pleasant oak tones, and the pleasant tart taste. Saperavi befitting almost all meat and cheese dishes.



3. ჯგერა.



MUKUZANI

Red, dry wine made in a micro zone of Mukuzani; Kakheti Region. It is called the prince of Georgian wines. Dark garnet color, well developed bouquet. Tone of cherry and blackcurrant harmoniously merge with pleasant vanilla and oak tones. Strong and complex therefore it is better to drink with fried dishes and cheese, especially with mutton dishes.



3. ღვინო.



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AKHASHENI

Red, semisweet wine made in Akhashen imicro zone in Kakheti Region. Pleasant, well expressed, characteristic of Saperavi, aroma with attractive tones of plums and cherries; pleasant harmonious taste leaves feeling of integrity and complexity. Remained sugar gives pleasant feeling of sweet. Akhasheni is applied as aperitif, and together with a dessert.



3. ჯგერა.

ALAZANI VALLEY RED

Semisweet red wine is produced in Georgia; in the vineyards widespread on the Alazani valley in Kakheti Region, where the unique micro climate causes high quality of wine. Wine of gentle-scarlet color, has the pleasant aroma, with pleasant sweet taste which creates a harmony. Wine is taken as an aperitif as well as in the form of a dessert.





TSINANDALI



White, dry wine is made in a micro zone of Tsinandali in Kakheti Region. High quality is caused by the carbonate soil and the micro-climate widespread in this zone. Wine of color of straw, well developed bouquet where dominates tone of ripe apples and peaches. Wine has strong aroma, pleasant acidity well balances fish dishes and white meat.

3. ჯგერა.



ALAZANI VALLEY WHITE



Semisweet white wine; produced in Georgia, in the vineyards which are spread on the valley of the river Alazani in Kakheti Region. Wine has color of straw, with good high-quality aroma. With pleasant sweet taste, which is felt together with gentle aroma that creates harmonious unity. Wine is taken generally together with a dessert.

3. ჯგერა.



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COGNAC “ZURAB TSERETELI”



Cognac “Zurab Tsereteli” is made of the high-quality cognac distillates sustained in oak barrels not less than 5 years, from the various wine-making micro zones of Georgia. Cognac is characterized by the light-straw color, distinctive fruit bouquet with oak tones and pleasant taste.

3. ჯერელი.



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CHACHA “ZURAB TSERETELI”

Chacha is one of the oldest Georgian brandy made from the grape (residue left after making wine) with ancient traditions, mostly from Kakheti Region. Chacha is estimated by a chain which is formed during shaking. The chain appears over 48% of the strength. It has typical aroma and taste inherent only to Chacha.



3. ჯგერა.

GEORGIAN BRANDY “ TSERETELI X.O “

"TSERETELI XO" – Participate in a blend mix of alcohols from east (Kakheti) and the central regions of Georgia. Cognac of darkly amber color it is also crystal the transparent. Thanks to what, the bouquet of this brand personifies all delights of the sustained Georgian cognacs where it is possible to catch easily oak, vanilla, chocolate, and exotic and fruit tone. On taste gentle and fragrant and at the same time vigorous.





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