

TBILVINO

Fine Wines of Georgia



TBILVINO





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Tbilvino History

Tbilvino is one of the largest and well-established Georgian wine making companies with a diverse portfolio of wines. Tbilvino has been a leading producer of high quality Georgian wines since its establishment in 1962. After decades of being in the wine industry, to date the company retains its leading position due to its persistent ambition for continuous development. The enterprise was completely renovated, restructured and equipped with modern European machinery. As a result of these innovations Tbilvino now produces wines with more than 100 labels under several trademarks.

In 2009-2013 Tbilvino became the largest exporter of Georgian wines*. A broad range of Tbilvino wines are successfully exported to 30 countries worldwide and are appreciated by wine-lovers and connoisseurs in Austria, Armenia, Azerbaijan, Belarus, Belgium, Canada, China, Cyprus, Estonia, Finland, France, Germany, Hong-Kong, India, Ireland, Kazakhstan, Korea (South), Kyrgyzstan, Latvia, Lithuania, Moldova, Netherlands, Poland, Russia, Sweden, United Kingdom, Ukraine, Uzbekistan, Turkey and Singapore.

During the past 9 years Tbilvino wines have been highly recognized and awarded with Gold, Silver and Bronze medals at renowned and prestigious international wine competitions such as Decanter - UK, IWSC - UK, IWC - UK, Mundus Vini - Germany, Concours Mondial de Bruxelles - Belgium, and etc. Tbilvino is a six-time winner of prestigious Golden Brand title in 2006, 2009, 2010, 2011, 2012 and 2013. In 2009 Tbilvino was certified with ISO 22000 and ISO 9001 standards..

In 2012 through the partnership with IFC (International Finance Corporation) Tbilvino established the most modern Grape Primary Processing plant in Kakheti region. This is one of the largest primary plants constructed during the past few years in Georgia, with a current capacity of processing 7000 tons of grapes annually.

**Source National Statistics office of Georgia 2009-2013*

TBILVINO

TBILISI

white dry wine

Variety: Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: The grape juice is fermented at a controlled temperature of 14/16°C, in tanks.

Tasting profile: Tbilisi is a pale straw-colored wine with easily noticeable herbal and fruit overtones - a mild and pleasant drink.

Food pairing: Good companion to boiled chicken, fish stew, fried fish and poultry salads.



TBILISI

red dry wine

Varieties: Saperavi, Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks at 25/27°C. Warm ferments help produce a fleshier character to the final wines.

Tasting profile: A light garnet in color, this wine offers the aromas of pomegranate, forest fruits and spices. It has solid acidity along with powdery, mouth-filling tannins.

Food pairing: Goes perfectly with beef and poultry dishes with sour dressings.



SACHINO

white medium dry wine

Variety: Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After settling, the juice is fermented at a controlled temperature of 14/16°C, in tanks.

Tasting profile: Sachino is a pale straw-colored wine with the hint of gold, characterized by the dominant aromas of sweet dried grape juice and walnuts.

Food pairing: This wine is extremely mild and pleasant. It matches fruit salads, apple pie and kiwi tart.



SACHINO

red medium dry wine

Varieties: Saperavi , Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks at 25/27°C. Warm ferments help produce a fleshier character to the final wines.

Tasting profile: Sachino is garnet colored and offers a rich bouquet of fruit aromas. It is slightly sweet and peppery to taste.

Food pairing: Great companion for beef and poultry dishes with sour dressings.



TBILVINO



ALAZANI VALLEY

white medium sweet wine

Variety: Rkatsiteli

Vineyards: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After settling, the juice is fermented at a controlled temperature of 14/16°C, in tanks.

Tasting profile: Bright gold with dominant aromas of dried fruits and lemon pie.

Food pairing: Good companion for fruit salads, tarts and ice cream.



ALAZANI VALLEY

red medium sweet wine

Varieties: Saperavi, Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks at 25/27°C. Warm ferments help produce a fleshier character to the final wines.

Tasting profile: This wine has a refined balance with the dominant tones of forest fruits.

Food pairing: The wine is characterized with a solid finish and is a good companion to cherry pie and fruit jelly.



TBILVINO



SAPERAVI ROSÉ

rose dry wine

Variety: Saperavi 100%

Place of production: Saperavi grapes are sourced from Telavi, Gurjaani and Kvareli districts in the Kakheti region of Georgia.

Maceration: Due to the high level of tannins and color of Saperavi, the grapes are immediately pressed off and only free run juice is used to make the rose wine.

Fermentation: After the wine is pressed off, it is cooled and allowed to settle overnight before being racked off into temperature-controlled tanks for fermentation.

Tasting profile: Light pink in color with varietal Saperavi aromas of black currant, ripe peach and raspberry. Lots of red fruits on the palate and a spicy, long and well-balanced finish.

Food pairing: Goes well with fish and cold meats.



PIROSMANI

red medium sweet wine

Varieties: Saperavi, Rkatsiteli

Place of production: The vineyards are located in the Kakheti region of the eastern Georgia.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks at 25/27°C. Warm ferments help produce a fleshier character to the final wines.

Tasting profile: The dark cherry color with a rich aroma of fruits.

Food pairing: The smooth and velvety drink is a great pair to Camembert and various desserts.



TBILVINO



RKATSITELI

white dry wine



Variety: 100% Rkatsiteli - one of the oldest varieties in the world, originated in Georgia.

Place of production: Rkatsiteli grapes are sourced from Telavi, Gurjaani and Kvareli districts in the Kakheti region of Georgia.

Fermentation: The juice is fermented in controlled temperature tanks at 12/14°C. After fermentation wine goes through batonage to get more structure and aroma.

Tasting profile: This wine perfectly displays an aroma typical to this variety - crispy taste is combined with apple notes.

Food pairing: Rkatsiteli goes well with steamed trout, chicken, turkey, cheese and vegetable salads.

Awards: IWC, London 2014- Bronze; IWSC, London 2013 – Silver, 2012 – Bronze, 2011 – Bronze; Decanter, London 2014 – Commended, 2013 – Commended, 2012 – Commended, 2010- Commended; Georgian National Wine Competition Tbilisi 2012 – Diploma Georgia – Cradle of Wine, Tbilisi 2010 – Gold



TSINANDALI

white dry wine



Varieties: Rkatsiteli 85%, Mtsvane 15%

Place of production: Appellation-controlled white dry wine produced from specially selected grapes sourced from the Tsinandali micro-zone of the Kakheti region. The vineyards are located at 300-750 meters above the sea level.

Fermentation: The juice is fermented in controlled temperature tanks at 12/14°C. After fermentation wine goes through batonage to get more structure and aroma. 15% of the wine is transferred to French oak barrels.

Tasting profile: Tsinandali wine perfectly preserves the aroma typical to the Rkatsiteli and Mtsvane varieties. Embodied with fresh grapes, quince and wildflowers, its flavor deliciously combines long-lingering essence of oak and vanilla.

Food pairing: Tsinandali goes well with light salads, grilled vegetables, chicken with citrus dressing, cheese and steamed fish.

Awards: IWSC, London 2013 – Bronze, 2012 – Bronze, 2011 – Bronze, 2009 – Bronze, 2008 – Bronze, 2007 – Bronze; Decanter, London 2013 – Commended, 2011 – Commended; China Wine Awards, Hong – Kong 2011 – highly Commended Wine Access, Canada 2011 – Judges' Choice. Terravino, Israel 2011 – Silver Mondial de Bruxelles 2009 – Gold, 2008-Silver





QVEVRIS RKATSITELI

white dry

(wine produced according to “Kakhetian” traditional century-old technology)



Variety: Rkatsiteli 100%

Place of production: Rkatsiteli grapes are sourced from Telavi, Gurjaani and Sighnaghi districts in the Kakheti region of Georgia.

Fermentation: The wine is produced using traditional “Kakhetian” technology. The grape juice and skins are fully fermented and macerated together for 5 months in qvevri (clay vessel buried in the earth) that gives the wine deep and full tannin taste and structure.

Cellaring: Due to the complex tannin structure and long post-maceration period this wine has a huge cellaring potential. The wine will be perfect for drinking even after 3-4 years.

Tasting profile: The wine offers a deep and rich bouquet of pine, pear and quince.

Food pairing: Recommended with veal, mutton and barbeque

Awards: *Decanter, London 2014 - Commended; IWSC, London 2012 – Bronze International Wine Award, Tbilisi 2013- Gold, 2012 –Gold, 2011 – Gold Georgian National Wine Competition, Tbilisi 2012 – Silver*



QVEVRIS SAPERAVI

(wine produced according to “Kakhetian” traditional century-old technology)

Variety: Saperavi 100%

Place of production: Saperavi grapes are sourced from Telavi, Gurjaani and Kvareli districts in the Kakheti region of Georgia.

Fermentation: The wine is produced using traditional “Kakhetian” technology. Grape juice and skins are fully fermented and macerated for 5 months in qvevri (clay vessel buried in the earth) that gives the wine deep and full tannin taste and structure.

Cellaring: Due to the complex tannin structure and long post-maceration period this wine has a huge cellaring potential. The wine will be perfect for drinking even after 3-4 years.

Tasting profile: The wine has hints of fresh grapes, cherry and blackberry. It is distinguished with dark violet color and full strong body.

Food pairing: Long-lingering finish and tannins are ideal with mutton, steak and pork ribs.



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SAPERAVI

red dry wine

Variety: Saperavi 100%



Place of production: Saperavi grapes are sourced from Telavi, Gurjaani, Kvareli districts in the Kakheti region of Georgia.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks before undergoing Malolactic fermentation at 25/27°C. 30% of the wine is matured in French oak barrels.

Tasting profile: Saperavi wine boasts a delicious aroma typical to this variety with the hints of fresh grapes, cherry and vanilla flavors. The traditional taste of the Saperavi wine is perfectly combined with the notes of oak distinguished by its deep red color.

Food pairing: Long-lingering finish and sweet mulberry characters go well with kebab, steak and pork ribs.

Awards: Decanter, London 2014 – Bronze, 2013 – Bronze, 2012 – Bronze, 2009 – Bronze IWSC, London 2014 – Bronze, 2012 – Bronze, 2011 – Bronze, 2009 – Bronze, 2008 – Silver, 2007 – Silver, Best in Class; IWC, London 2014 – Bronze; Hong Kong International Wine and Spirits Competition 2012 – Bronze; Decanter Asia Wine Awards, Hong Kong 2012 – Bronze; China Wine Awards, Hong-Kong 2011 – Bronze; IWCC, Spain 2011 – Silver; IWA, Tbilisi 2014 – Silver, 2013 – Gold



NAPAREULI

red dry wine

Variety: Saperavi 100%

Place of production: Appellation-controlled red dry wine is produced from specially selected Saperavi grapes harvested in the Napareuli micro-zone of the Kakheti region on the left bank of the Alazani river. Vineyards are situated at 400-500 meters above the sea level.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks before undergoing Malolactic fermentation at 25/27°C. 30% of the wine is matured in French oak barrels.

Tasting profile: This wine has an aroma traditional to this variety – a rich taste with balanced tannins is perfectly combined with notes of oak and is distinguished with an intensive red color.

Food pairing: Goes well with lamb BBQ and hot meat dishes.





MUKUZANI

red dry wine



Variety: Saperavi 100%

Place of production: Appellation-controlled red dry wine produced from specially selected grapes sourced from the Mukuzani micro-zone in the Kakheti region. The vineyards are located at 350-750 meters above the sea level on the mountain slopes with medium latitude.

Fermentation: After four days on the skins, the wine is then pressed off and finishes primary fermentation in tanks before undergoing Malolactic fermentation at 25/27°C. 30% of the wine is matured for 2-3 months in French oak barrels.

Tasting profile: Mukuzani wine has an aroma traditional to this variety, with notes of ripe cherry, almond and vanilla. Velvet taste of tannins is complemented by the notes of oak, with long lasting finish.

Food pairing: Mukuzani's complex characters match well with the Charcuterie.

Awards: IWSC, London 2012 – Bronze, 2009-Bronze, 2008 – Silver
 Decanter, London 2012 – Commended, 2011- Bronze, 2009-Silver, 2008 – Bronze
 Decanter Asia Wine Awards 2012, Hong Kong – Commended
 Hong Kong International Wine and Spirits Competition 2012 – Bronze
 Georgian National Wine Competition, Tbilisi 2012 – Silver



TVISHI

white medium sweet wine



Variety: Tsolikauri 100%

Place of production: Appellation-controlled white medium sweet wine is produced from specially selected Tsolikauri grapes sourced from the Tvishi micro-zone of the mountainous Lechkhumi region in western Georgia.

Fermentation: The juice is fermented in tanks, at a controlled temperature of 14/15°C.

Tasting profile: Clear pale gold wine offers dominant aromas of kiwi, green apple, peach and roasted nuts.

Food pairing: Matches well with all kinds of desserts.

Awards: IWSC, London 2012 – Bronze, 2008 – Bronze
 Decanter, London 2012 – Commended, 2008 – Commended
 Georgian National Wine Competition, Tbilisi 2012 – Diploma



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AKHASHENI

red medium sweet wine

Variety: Saperavi 100%

Place of production: Appellation-controlled red medium sweet wine is produced from specially selected Saperavi grapes sourced from the Akhasheni microzone in the Kakheti region. The vineyards are stretched on the right bank of the Alazani river located at 350-700 meters above the sea level.

Fermentation: Fermentation is done at a controlled temperature of 22/26°C.

Tasting profile: This dark berry colored smooth wine is characterized by the ripe plum notes.

Food pairing: Matches well with cherry pie and fruit jelly.



KINDZMARauli

red medium sweet wine

Variety: Saperavi 100%

Place of production: Appellation-controlled red medium sweet wine is produced from specially selected Saperavi grapes grown in the Kindzmarauli micro-zone of the Kakheti region. The vineyards are located at 350-550 meters above the sea level on the mountain slopes with medium latitude.

Fermentation: Fermentation is done at a controlled temperature of 22/26°C.

Tasting profile: Light berry color with a dominant flavor of plums, and sweet and dry grape juice.

Food pairing: This light, well-balanced wine pairs well with chocolate, ripe strawberries, cakes and red fruits.

Awards: Decanter, London 2014 - Bronze, 2012 – Commended, 2011– Commended, 2009 – Commended

IWSC, London 2013 – Bronze, 2012 – Bronze, 2008 – Bronze

International Wine Award, Tbilisi 2013 – Silver

Georgian International Wine Competition, Tbilisi 2012-Silver



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OJALESHI

red medium sweet wine

Variety: Ojaleshi 100%

Vineyards: Ojaleshi grapes are sourced from the mountainous Lechkhumi region of western Georgia.

Fermentation: The juice is fermented at a controlled temperature of 16/18°C.

Tasting profile: This medium sweet red wine boasts the rich aroma of rose, barberry and cherry.

Food pairing: Tremendously sophisticated and elegant wine of a deep garnet color. It matches well with cherry tart, fruit jelly and steamed pumpkin.



KHVANCHKARA

red medium sweet wine



Varieties: Aleksandrouli, Mujuretuli

Place of production: Appellation-controlled red medium sweet wine produced from specially selected Aleksandrouli and Mujuretuli grapes grown in the Khvanchkara micro-zone of the mountainous Racha region in western Georgia. The vineyards are located on the mountain slopes at 450-750 meters above the sea level.

Fermentation: The juice is fermented in tanks, at a controlled temperature of 16/18°C.

Tasting profile: This wine is of bright medium-ruby color with distinct notes of berries and cherry. Khvanchkara is light and smooth wine.

Food pairing: Pairs well with cherry pie, walnut and honey sweets, fruit assortment and baklava.

Awards: *Decanter, London 2014 – Bronze, 2010 – Bronze*
Georgian National Wine Competition, Tbilisi 2012 – Silver
Favorite Wine Brand, Tbilisi – Golden Brand 2006



Special Reserve signifies premium wines of Tbilvino portfolio in a Limited Release. Wines produced under Special Reserve TM are produced from well matured, fresh and high-quality grapes. After lengthy aging in barrels, we get the wines with unique taste.

TSINANDALI, Special Reserve white dry wine (aged in oak barrels for 5 months)



Varieties: 80-90% Rkatsiteli, 10-20% Mtsvane

Place of Production: Appellation-controlled white dry wine is produced from specially selected grapes sourced from the Tsinandali micro-zone of the Kakheti region.

Fermentation: After settling, the juice is fermented at 12/16°C to ensure maximum fruit intensity and crispness.

Aging: 100% of the wine goes into French oak barrels for 5 months to pick up the subtle amount of vanilla flavor and complexity, that oak offers.

Cellaring: Tsinandali Special Reserve is a robust wine suited for longer cellaring.

Tasting profile: The wine is characterized with high intensiveness of color, where the classical straw color of Tsinandali is enriched with tints of gold. The wine acquires such color due to technological peculiarities and an interesting combination of two grape varieties. It is distinguished with aroma of caramel, vanilla and quince, and has a medium body.

Food pairing: It matches well with light salads, grilled vegetables, chicken with citrus dressing and steamed fish.

Awards: *China Wine Awards, Hong-Kong 2011 – Silver*
Mondial de Bruxelles, 2009 – Silver
IWSC, London 2009 – Bronze, 2007 – Silver, 2006-Bronze



SAPERAVI, Special Reserve

red dry wine (aged in oak barrels for 10 months)



Variety: Saperavi 100%

Place of Production: Saperavi grapes are sourced from the main micro-zones of the Kakheti region in Georgia.

Fermentation: After four days on the skins, the wine is transferred to oak barrels for fermentation.

Aging: 100% of the wine goes to French oak barrels for 10 months to create a complex palate of oak, tannins, fruit and vanilla.

Cellaring: Saperavi can cellar for many years. While aging it undergoes amazing structural changes - tannins become round and very sweet.

Tasting profile: The wine is lightly filtered. As a result, it becomes full-bodied and velvety. Pomegranate in color, the wine is characterized with nuances of over-ripen black fruits, medlar, black prunes, with notes of smoke.

Food pairing: It matches well with smoked Sulguni cheese, potato chips, roasted rabbit, chicken cooked in red wine, pork ribs and various meat salads.

Awards: *Mundus Vini 2014, Germany - Gold; IWSC, London 2014- Bronze, 2010 - Bronze. 2008 - Bronze, 2007 - Bronze, 2006 - Silver, Best in Class; Decanter, London 2014 - Commended, Decanter Asia Wine Awards 2012, Hong Kong - Bronze; IWC, London 2014 - Commended, IWA, Tbilisi 2012 - Silver; HKTDC, Hong-Kong 2011 - Bronze; Georgia - Cradle of Wine, Tbilisi, 2010 - Gold; Berlin Wine Trophy, 2009- Gold; IWC, London 2005 - Seal of Approval*



MUKUZANI, Special Reserve

red dry wine (aged in oak barrels for 12 months)

Variety: Saperavi 100%



Place of production: Appellation-controlled red dry wine is produced from specially selected Saperavi grapes sourced from the Mukuzani micro-zone in the Kakheti region.

Fermentation: After four days on the skins, the wine is transferred to oak barrels for fermentation.

Aging: 100% of the wine goes to French oak barrels for 12 months to create a complex palate of oak, tannins, fruit and vanilla.

Cellaring: Mukuzani can cellar for many years. While aging it undergoes amazing structural changes - tannins become round and very sweet.

Tasting profile: The wine has clear tones of smoke, blackberry, black currant and is characterized with long-lingering aftertaste.

Food Pairing: Mukuzani goes ideally with barbeque, lamb haunch, fried kidney and different patés.

Awards: *IWSC, London 2014- Bronze, 2008 - Bronze, 2007 - Bronze; IWC, London 2014 - Bronze; Decanter, London 2014 - Commended, 2010 - Bronze, 2007- Bronze; Decanter Asia Wine Awards 2012, Hong Kong - Commended China Wine Awards, Hong-Kong 2011 - Silver*





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