Project Overview

Gvinico.com was a Georgian wine B2B marketplace connecting local wineries with international distributors. The platform brought together a wine catalog, producer profiles, educational content, and direct purchasing tools within a single digital ecosystem.

I was responsible for the UX/UI design of the platform, including user flows, information architecture, visual design, and responsive layouts across catalog, product, and content pages.

The project design materials are available in *Figma*

Although the owner later discontinued the project, the website was fully developed as a production platform. The screenshots below provide a brief visual overview of its key sections, features, and user experiences.

The original website can also be viewed in the *Web Archive*

01

Homepage & Content Discovery

The production homepage combined product discovery, Georgian wine culture, winery stories, and editorial content within a flexible content-driven layout.



Georgian Whites

Amber Colour
Nanua Tsitska

Amber Colour
Kaloubani Chinuri Gorula

Amber Colour
Gebrale Budeshuri Teri

Amber Colour
Rotcho Rkatsiteli

Amber Colour
Lagvinari Mtsvane

Georgian Reds

ORDER BY CATEGORY



Amber
164 Products



Saperavi
102 Products



Award Winning Wi...
61 Products



Rkatsiteli
91 Products



Women Winemakers
39 Products

Dimitri Ograpishvili
Interview with
Dimitri Wine owner
From Letters to Vines
READ MORE



Vako Katamadze
Interview with
Mukuzani Wine Cellar winemaker
Between Two Worlds
READ MORE



STAFF PICK



Khvtisia Wine Saperavi
€11.76
Winery Khvtisia Wine
Red | Alc. 13.4% | Vol. 750ml
Terroir Kakheti – Akhmeti PDO – Kardanakhi
Grape Saperavi
In Stock 1900



Dano Winery Khornabuji Qvevri Rkatsiteli
€7.78
Winery Dano Winery
Amber | Alc. 13.1% | Vol. 750ml
Terroir Kakheti – Signagi – Khornabuji
Grape Rkatsiteli
In Stock 500



Kobuladze Cellar Saperavi
€7.80
Winery Kobuladze Cellar
Red | Alc. 13.0% | Vol. 750ml
Terroir Kartli – Borjomi PDO
Grape Saperavi
In Stock 3273



Blackbird Wine Rkatsiteli Oak
€8.30
Winery Kardanakhi Estate
Amber | Alc. 13.0% | Vol. 750ml
Terroir Kakheti – Tsarapi PDO – Kardanakhi
Grape Rkatsiteli
In Stock 1000

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SAPERAVI WINES



Blue Tie Wines Saperavi
€6.67
Winery Blue Tie Wines
Red | Alc. 13.5% | Vol. 750ml
Terroir Kakheti – Sagarejo – Badiauri
Grape Saperavi
In Stock 1000



Dano Winery Khornabuji Red
€7.78
Winery Dano Winery
Red | Alc. 12.7% | Vol. 750ml
Terroir Kakheti – Signagi – Khornabuji
Grape Saperavi 33% · Cabernet Sauvignon 33% · Pinot Noir 33%
In Stock 150

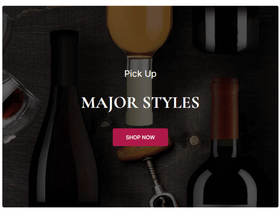


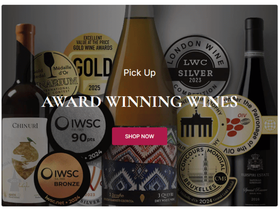
Atabagi Saperavi
€7.55
Winery Atabagi
Red | Alc. 12.2% | Vol. 750ml
Terroir Kakheti – Gurjaani – Papari Valley
Grape Saperavi
In Stock 250



Etiquette Saperavi
€13.28
Winery Etiquette
Red | Alc. 12.0% | Vol. 750ml
Terroir Kakheti – Telavi – Kurdghelauri
Grape Saperavi
In Stock 500

SPRING FIELDS
LAGVINARI
NAPHERI Family Winery
ROTCHO
gabrieli gebrale
ORILO Italy-GEO-US





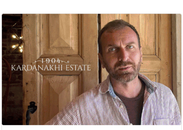
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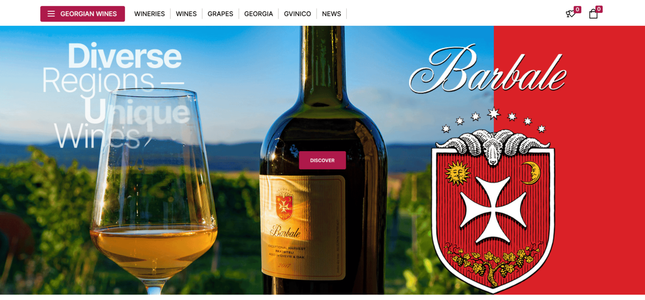
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Award Winning Wi...
61 Products



Rkatsiteli
91 Products



Women Winemakers
39 Products



2024 Pre-Orders
19 Products





STAFF PICK



Khvtisia Wine Saperavi
€11.76
Winery Khvtisia Wine
Red | Alc. 13.4% | Vol. 750ml
Terroir Kakheti – Akhmeti PDO – Kardanakhi
Grape Saperavi
In Stock **1900**



Dano Winery Khornabuji Qvevri Rkatsiteli
€7.78
Winery Dano Winery
Amber | Alc. 13.1% | Vol. 750ml
Terroir Kakheti – Signagi – Khornabuji
Grape Rkatsiteli
In Stock **500**



Kobuladze Cellar Saperavi
€7.80
Winery Kobuladze Cellar
Red | Alc. 13.0% | Vol. 750ml
Terroir Kartli – Borjomi PDO
Grape Saperavi
In Stock **3273**



Blackbird Wine Rkatsiteli Oak
€8.30
Winery Kardanakhi Estate
Amber | Alc. 13.0% | Vol. 750ml
Terroir Kakheti – Tsarapi PDO – Kardanakhi
Grape Rkatsiteli
In Stock **1000**

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€13.28
Winery Etiquette
Red | Alc. 12.0% | Vol. 750ml
Terroir Kakheti – Telavi – Kurdghelauri
Grape Saperavi
In Stock **500**



Periani Saperavi Reserve
€9.53
Winery Periani
Red | Alc. 15.0% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock **20000**



Periani Saperavi
€5.79
Winery Periani
Red | Alc. 15.5% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock **20000**



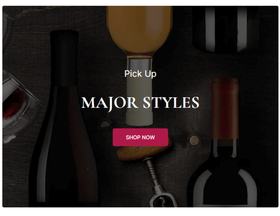
Periani Saperavi Qvevri
€8.51
Winery Periani
Red | Alc. 15.5% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock **10000**

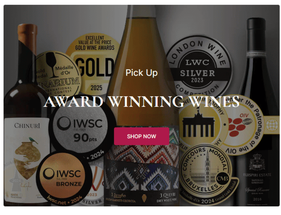
NAPHERI
Family Winery

ROTCHO

gvlebsoma Gebrale

ORILO
WINE CULTURE





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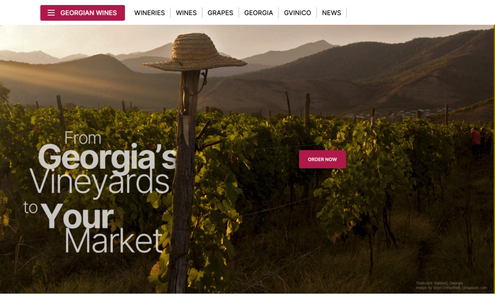
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Shakriani Estate founder
A Young Winemaker's Vision for Aged Fine Saperavi from Exceptional Terroir
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Interview with Gebrale owner
Exploring, Experimenting and reviving Rare Georgian Grape Varieties
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€11.76
Winery Khvtisia Wine
Red | Alc. 13.4% | Vol. 750ml
Terroir Kakheti – Akhmeti PDO – Kardanakhi
Grape Saperavi
In Stock 1900


Dano Winery Khornabuji Qvevri Rkatsiteli
€7.78
Winery Dano Winery
Amber | Alc. 13.1% | Vol. 750ml
Terroir Kakheti – Signagi – Khornabujii
Grape Rkatsiteli
In Stock 500


Kobuladze Cellar Saperavi
€7.80
Winery Kobuladze Cellar
Red | Alc. 13.0% | Vol. 750ml
Terroir Kartli – Borjomi PDO
Grape Saperavi
In Stock 3273


Blackbird Wine Rkatsiteli Oak
€8.30
Winery Kardanakhi Estate
Amber | Alc. 13.0% | Vol. 750ml
Terroir Kakheti – Tsinandali PDO – Kardanakhi
Grape Rkatsiteli
In Stock 1000

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€6.67
Winery Blue Tie Wines
Red | Alc. 13.5% | Vol. 750ml
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In Stock 1000


Dano Winery Khornabuji Red
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Winery Dano Winery
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Terroir Kakheti – Signagi – Khornabuji
Grape Saperavi 33% · Cabernet Sauvignon 33% · Pinot Noir 33%
In Stock 150


Atabagi Saperavi
€7.55
Winery Atabagi
Red | Alc. 12.2% | Vol. 750ml
Terroir Kakheti – Gurjaani – Papari Valley
Grape Saperavi
In Stock 250


Etiquette Saperavi
€13.28
Winery Etiquette
Red | Alc. 12.0% | Vol. 750ml
Terroir Kakheti – Telavi – Kurdghelauri
Grape Saperavi
In Stock 500



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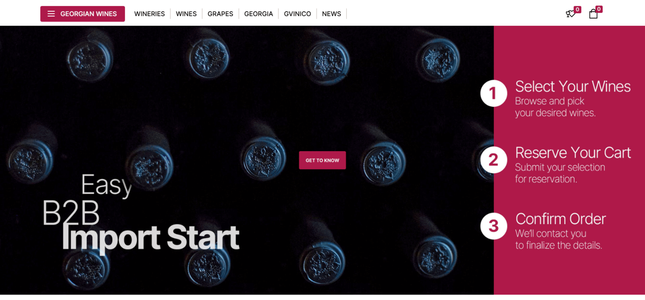
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Khvtisia Wine Saperavi
€11.76
Winery Khvtisia Wine
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Terroir Kakheti – Akhmeti PDO – Kardanakhi
Grape Saperavi
In Stock 1900


Dano Winery Khornabuji Qvevri Rkatsiteli
€7.78
Winery Dano Winery
Amber | Alc. 13.1% | Vol. 750ml
Terroir Kakheti – Signagi – Khornabuji
Grape Rkatsiteli
In Stock 500


Kobuladze Cellar Saperavi
€7.80
Winery Kobuladze Cellar
Red | Alc. 13.0% | Vol. 750ml
Terroir Kartli – Borjomi PDO
Grape Saperavi
In Stock 3273


Blackbird Wine Rkatsiteli Oak
€8.30
Winery Kardanakhi Estate
Amber | Alc. 13.0% | Vol. 750ml
Terroir Kakheti – Tsarapi PDO – Kardanakhi
Grape Rkatsiteli
In Stock 1000

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Etiquette Saperavi
€13.28
Winery Etiquette
Red | Alc. 12.0% | Vol. 750ml
Terroir Kakheti – Telavi – Kurdghelauri
Grape Saperavi
In Stock 500


Periani Saperavi Reserve
€9.53
Winery Periani
Red | Alc. 15.0% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock 20000


Periani Saperavi
€5.79
Winery Periani
Red | Alc. 15.5% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock 20000


Periani Saperavi Qvevri
€8.51
Winery Periani
Red | Alc. 15.5% | Vol. 750ml
Terroir Kakheti – Gurjaani
Grape Saperavi
In Stock 10000



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02

Wineries Directory

A structured directory for discovering Georgian wineries, combining producer identities, winery information, and direct access to their wine portfolios.

WINERIES

Georgian winemakers pioneering natural wine production in traditional methods exemplify a remarkable fusion of heritage and innovation. These artisans uphold ancient winemaking techniques, such as fermenting grapes in Qvevris buried underground, resulting in wines imbued with a sense of terroir and authenticity. In selecting the best among them, we considered not only the quality of their wines but also their commitment to sustainable practices, preservation of Georgian viticultural traditions, and their role in shaping the global natural wine movement.

97 wineries

- Andrias Gvino
- Angura
- Anto
- Archil's Wine
- Argvani
- Atabagi
- Avandi
- Babas Marani
- Badriashvili's Cellar
- Barbale
- Barbatsa
- Beridzeta Marani Zesofeli
- Blue Tie Wines
- Bostogana
- Chateau Ateni
- Chito's Gvino
- Damarchine Estate
- Damianc
- Dano Winery
- David Leladze Family Winery
- Dimitri Wine
- Doesi Estate
- Dvalebi Cellar
- Eclipse
- Enkeni
- Enophea
- Etiquette
- Flavor of Tibaani
- Gavazi Estate
- Gebrale
- Ghvenakhe
- Giorbelidze Wine Cellar
- Gremisio
- Gvinadze Winery
- Iases Marani
- Ibero Winery
- JAnaani Wine Cellar
- Janiashvili Estate
- Kaloubani
- Kardanakhi Estate
- KateWine
- Khvtisia Wine
- Kipiani Winery
- Kitesa's Wine
- Kizikuri Tradiciuli
- Kobuladze Cellar
- Lagvinari
- Lashkhiebis Marani
- Levani's Marani Akhmeta
- Lionidzis Zvari
- Lomtadze Family Wine
- Martvilis Marani
- Menabde Wines
- Mukuzani Wine Cellar
- Naberauli Wines
- Nanua Winery
- Naperebi
- Napheri
- Nasrashvili Family Winery
- Natro Winery
- Nika Azniashvili's Wine Cellar
- Nikifore
- Nine Oaks
- NioSebi Winery
- Nukriani
- ORILO
- Orta
- Ozhio Estate
- Papunas Marani
- Pat'ra Marani
- Periani
- Pkhovalley
- Qevriseuli
- Rachisubani Iremashvili Vineyards
- Rotcho's Vineyards
- Ruispiri Estate
- Sarishvili Winery
- Sekhniashvili Winery
- Shakriani Estate
- SHANO
- Shavgulidze Wine Cellar
- Solomoné
- Spring Fields
- Tales Wine
- Tchanturia Family Wine
- Tezi Winery
- Tilisma Winery
- Tourdo
- Tsero Wine
- Uplissikhe Estate
- Utskinari
- Valodia's Marani
- Villa Chven
- Wine Gardens Winery
- Wine Horizon
- Winery Zodi
- Zhuka-Sano Wine

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03

Winery Profiles & Wine Collections

Detailed winery pages combining brand stories, producer information, photography, and curated collections of wines available from each winery.

ARCHIL'S WINE

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TELAVI OLD CELLAR

Nestled in the heart of legendary Kakheti wine region, **Archil's Wine** is a rising star in the Georgian winemaking landscape. Founded in 2011 by Archil Utiashvili as a brand on **Telavi Old Cellar**, this passionate producer creates exceptional small-batch wines that express the unique terroir of the Tsinandali micro-zone.

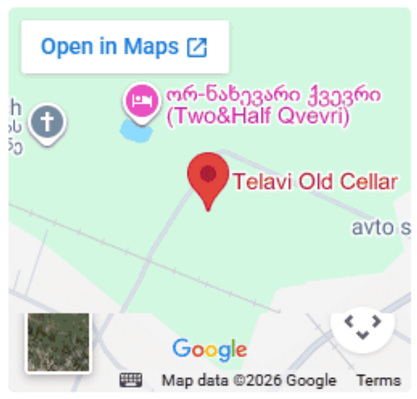
Winery focus on iconic Georgian grapes – Rkatsiteli and Saperavi – grown in their own 50+ year-old organic vineyard at an altitude of 510 meters above sea level. Archil spent years carefully and lovingly restoring this vineyard, and it seems that the vineyard reciprocates, yielding grapes of exceptional character.

Archil's wine are crafted according to Georgian traditional method using skins and stems during fermentation for both white and red grape varieties, but with European accent with fermentation in stainless steel and subsequent aging in not new French oak. The resulting wines showcase pure fruit flavors and beautiful complexity, concentrated and elegant.

Location: **Telavi, Georgia**

Annual production: **8 000 bottles**

www.facebook.com/telavioldcellar



FILTER AND SORT

7 products



Archil's Wine Saperavi

€10.96

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2019 / Qnt. 500	Red | Alc. 15.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Saperavi	500



Archil's Wine Red Blend

€10.96

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2019 / Qnt. 1000	Red | Alc. 14.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Cabernet Sauvignon 50% · Saperavi 50%	1000



Archil's Wine Amber Blend

€10.96

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2019 / Qnt. 300	Amber | Alc. 13.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Rkatsiteli 50% · Mtsvane 50%	300



Archil's Wine Saperavi Reserve

€16.88

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 200	Red | Alc. 15.0% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Saperavi	200



Archil's Wine Kisi-Mtsvane Reserve

€16.88

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 100	Amber | Alc. 14.0% | Vol. 750ml	Kakheti – Telavi – Shalauri	Kisi 50% · Mtsvane 50%	100



Archil's Wine Rkatsiteli

€10.96

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2019 / Qnt. 1000	Amber | Alc. 13.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Rkatsiteli	1000



Archil's Wine Rkatsiteli Reserve

€16.88

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 120	Amber | Alc. 14.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Rkatsiteli	120

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LAGVINARI'S WINE

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LAGVINARI

Lagvinari is a celebrated Georgian wine brand recognized both in Georgia and throughout the world, with exports reaching over 20 countries. But it is more than just a wine brand. Now Lagvinari is the embodiment of Georgian tradition, the passion of creator, Doctor Eko Glonti, the soul of the Caucasus wine region and a true expression of the land.

Founder Eko's lifelong love of wine led him to winemaking. His inaugural release in 2011 marked the start of a journey where each vintage blends bold experimentation – in fermentation, aging, and diverse grape selections – with profound respect for Georgian tradition. Crafted in georgian qvevri with minimal intervention and low sulfites, Lagvinari wines consistently deliver exceptional quality.

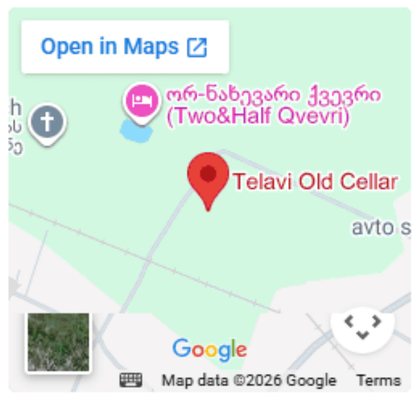
The only thing that always remains unchanged is the highest quality of his wines and the delight they evoke in fans. We would say that Doctor Glonti's wines are 'Georgian Burgundy', reflecting their complexity, depth and esteemed character.

Taste the difference of Lagvinari.

Location: **Bakurtsikhe, Georgia**

Annual production: **15 000 bottles**

www.lagvinari.com



FILTER AND SORT

7 products



Valodia's Marani Saperavi Budeshuri

€19.88

Winery Valodia's Marani

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 100	Red | Alc. 13.5% | Vol. 750ml	Samtskhe-Javakheti – Aspindza – Koriskhevi	Budeshuri Saperavi	100



Shakriani Estate Mtsvane

€7.82

Winery Shakriani Estate

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 500	Amber | Alc. 13.0% | Vol. 750ml	Kakheti – Kvareli – Shakriani	Mtsvane	500



Dvalebi Cellar Shavkapito

€12.02

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2022 / Qnt. 100	Red | Alc. 12.5% | Vol. 750ml	Kartli – Gori – Shindisi	Shavkapito	100



Dvalebi Cellar Chinuri

€8.82

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 100	Amber | Alc. 11.5% | Vol. 750ml	Kartli – Gori – Shindisi	Kisi	100



Dvalebi Cellar Kisi

€9.61

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 450	Amber | Alc. 12.5% | Vol. 750ml	Kakheti – Sagarejo – Manavi	Kisi	450



Dvalebi Cellar Manavis Mtsvane

€10.01

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 450	Amber | Alc. 12.5% | Vol. 750ml	Kakheti – Manavi PDO – Manavi	Mtsvane	450



Archil's Wine Rkatsiteli Reserve

€16.88

Winery Archil's Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 120	Amber | Alc. 14.5% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Rkatsiteli	120

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PONGINO WINE

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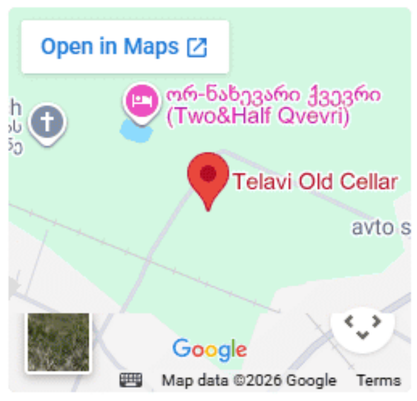
Since 2017, Family Winery **"Pongino Wine"**, based in the village of Khashmi micro-zone, Sagarejo region, Georgia, has been producing "Saperavi Khashmi". The wine with a rich dark lily color, is characterized by strongly expressed varieties and forest berry tones that define the uniqueness of the bouquet. "Saperavi Khashmi" by "Pongino Wine" is sustainable and healthy with tannins.

Since 2019 Family Winery has been producing Kisi.

Location: **Khashmi micro-zone, Sagarejo region, Georgia**

Annual production: **1 500 bottles**

www.facebook.com/PonginoWineGeorgia



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Tchanturia Family Wine Ojaleshi — €18.74

Winery Tchanturia Family Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 700	Red | Alc. 13.0% | Vol. 750ml	Samegrelo – Tsalenjikha – Etseri	Ojaleshi	700

Blue Tie Wines Saperavi — €6.67

Winery Blue Tie Wines

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 1000	Red | Alc. 13.5% | Vol. 750ml	Kakheti – Sagarejo – Badiauri	Saperavi	1000

Blue Tie Wines Rkatsiteli — €6.67

Winery Blue Tie Wines

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 1000	Amber | Alc. 14.0% | Vol. 750ml	Kakheti – Sagarejo – Badiauri	Rkatsiteli	1000

Dano Winery Khornabuji Red — €7.78

Winery Dano Winery

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 150	Red | Alc. 12.7% | Vol. 750ml	Kakheti – Signagi – Khornabuji	Saperavi 33% · Cabernet Sauvignon 33% · Pinot Noir 33%	150

Atabagi Rkatsiteli Kakhuri Mtsvane — €6.79

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Amber | Alc. 13.8% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Rkatsiteli 50% · Mtsvane 50%	250

Atabagi Kakhuri Mtsvane — €6.79

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Amber | Alc. 14.3% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Mtsvane	250

Atabagi Saperavi — €7.55

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Red | Alc. 12.2% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Saperavi	250

Gremisio Qvevri Amber — €10.87

Winery Gremisio

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 700	Amber | Alc. 13.3% | Vol. 750ml	Kakheti – Kvareli – Eniseli	Rkatsiteli 20% · Chitistvala 20% · Kakhuri Mtsvivani 20% · Mtsvane 20% · Kisi 20%	700

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04

Winery Interviews & Editorial Stories

Exclusive long-form editorial pages featuring interviews with Georgian winemakers, combining structured storytelling, photography, Q&A content, and dedicated image galleries.

22 APR, 2025

ECLIPSE WINERY — A QUEST FOR QUALITY AND TERROIR EXPLORATION

In this interview with winemaker **Bachana Abesadze**, we discuss the origins and philosophy behind **Eclipse Winery**. Bachana shares insights on their commitment to quality, experimentation, and exploring unique terroirs. He explains the significance of the winery's name, inspired by the ancient Nekresi fire temple, and emphasizes their meticulous vineyard management, thoughtful use of ancient and modern techniques, and patient approach to aging wines.



Let's start from the beginning. How did Eclipse start?

— The winery was established by two friends Zurab Darsavelidze and Davit Khmeladze from completely different business spheres, but both are extremely passionate about wine. One of them even ran his own family winery before Eclipse. The idea of creating a united winery came after traveling abroad, tasting wines, and visiting wineries. They thought, "Why not create a winery similar to those we enjoy in Italy or France—one that focuses on quality over quantity, with an emphasis on experimentation and terroir exploration.

Which year was that?

— 2019 was the official founding of the company. In 2020, we started planting our own vineyards, and we had our first harvest that same year with sourced grapes. Our first Qvevri wines were made in 2022, and the hotel on our premises was opened in 2023. We've been steadily expanding our vineyards since 2020, and by the end of this year we are currently aging 30 tons that aren't yet for sale. Even now, we consider ourselves to be in the research and development phase, because our vineyards have not reached full maturity. We're still finding our style with these specific terroirs, and every vintage is a chance to improve our methods and refine techniques that we already see working for us.

Can we talk a little bit about the name, which is rather unusual too?

— The name comes from the nearby ruins of the Nekresi fire temple, a Zoroastrian site. It's believed the temple aligned with solar events like solstices, incorporating elements of solar worship, which inspired our name "Eclipse".

You mentioned a style or direction for Eclipse. How would you characterize it?

— If we had to simplify, there are two main directions. One is a blend of Georgian and international varieties—for example, our blend of Rkatsiteli and Chardonnay, which has become somewhat of a crowd favorite. The other direction is about terroir exploration: depending on the variety and the specific plot, we experiment with farming practices, fermentation, and aging methods to showcase the unique terroirs we have access to.



What is the current capacity of the winery at this stage, in terms of bottle count?

— It depends on the vintage, but we always stay under 100,000 bottles annually. Our capacity for processing grapes is around 250,000 to 300,000 tons. Essentially, the winery is built to handle our vineyards once they're fully mature. So, our future development won't focus on expanding or scaling up; instead, it will involve continuous experimentation and improvements within the capacity we already have.

Tell us about the different types of wines you currently produce.

— We have classically made white wines, classically made reds, amber wines made in Qvevri, and wines made in Italian amphoras. We also age some wines in oak—this includes whites, ambers, and reds.

Can you share a bit more about amphoras, which are quite unusual in Georgia.

— Yes, we imported them from Italy to see how they'd work with our techniques and varieties. Initially, we tried making traditional Kakhetian amber wines in them, but we've now switched to making non-skin-contact wines in amphoras. Those have shown more promise than the skin-contact wines we tried in previous years.

Why do you think Qvevri worked better than amphora for your skin-contact wines?

— I believe Qvevri, as a vessel, is almost ideal for skin-contact wines due to its shape and, importantly, its size—usually around 1,200 to 1,800 liters. This volume strikes a great balance for extraction during fermentation, helping wines become more robust and well-extracted.



The ruins of the Nekresi fire temple, the inspiration behind Eclipse Winery's name.

How about the élevage of wines? We've tasted some that are still aging in barrels and tanks. Is that part of your philosophy?

— Absolutely. Seventy percent of our current wines aren't on the market yet. Some wines from our very first vintage are still aging in bottles. This is a deliberate approach: we age the wines until they reach what we consider their optimal point. We don't feel pressured to release them prematurely. It's one of the key principles the founders insist on. Some of our Saperavi, for instance, need three or four years of aging to truly show their best qualities. But there's no formula —we assess each wine individually and monitor its development. We're proud to have that kind of flexibility.

Do you think scale is a factor in that approach?

— Definitely. As I mentioned, the winery's philosophy is to experiment and produce wines of higher interest, so our production scale needs to stay relatively limited. That way, we can maintain careful control over every step of the process, from planting vines to selling the bottles. Naturally, that puts a cap on how big we can get.

Let's switch to vineyards.

— Sure. Like I mentioned, we have international varieties such as Chardonnay, Cabernet Sauvignon, Merlot, Cabernet Franc and Sangiovese, alongside Kakhetian varieties like Kisi, Rkatsiteli, Mtsvane, Saperavi, and Khikhvi. These vineyards are spread across three distinct terroirs: our smallest holding is around the winery in Kvchatani; we have another around the Nekresi monastery; and a third in Sanavardo, on both banks of the Iori River. Most of the vines were imported from Raucoudo, while the varieties not available from there were bought locally. Our main challenge now is optimizing our agricultural practices for each vintage and finding the perfect balance of yield and quality. From pruning to other green operations, we're constantly fine-tuning depending on the vintage. There's no one-size-fits-all formula, because each variety has its own ripening cycles and agronomic needs.

Rootstocks are a hot topic in the Georgian wine industry. How did you choose yours?

— We did a detailed soil analysis of each vineyard and sent the results to Raucoedo. They recommended two rootstocks, 5C4 and Kober 5BB—which, amusingly enough, are already the most commonly used in Georgia, especially in Kakheti. Locals actually call Kober 5BB "Mtsare," meaning "spicy," implying it's a wild variety that pests avoid. You'll see Kober 5BB growing wild all over Kakheti.



Any rare Georgian varieties?

— Yes, we have a small plot of Kakhuri Mtsvivani. It has a tragic story, though: in its second year, it got severely damaged by hail, so we had to replant. That means we haven't yet had a chance to properly experiment with it. Based on my assessment, however, it has great potential to join the "big four" Kakhetian whites and become one of the key varieties for the region.



RISING STARS — REVIVAL OF FIVE RARE GEORGIAN VARIETIES

Today we're highlighting five rare indigenous grape varieties that have rightfully earned recognition and growing popularity among wine enthusiasts...

Since we've mentioned international varieties, I'd like your assessment of how they perform in Kakhetian soil.

— Cabernet Franc and Merlot have already shown excellent results, with good potential to get even better. We're pleased with our Cabernet Sauvignon so far. Sangiovese has been more challenging—we're still experimenting to find the perfect approach. As for Chardonnay, we already have a successful Rkatsiteli-Chardonnay blend, and we want a step further and made a sparkling version of that blend in 2024, which is showing a lot of promise. Overall, we're very happy with the international varieties in our vineyards and excited to keep experimenting.

Even though the winery has only a few vintages under its belt, can we talk about them? Which ones were your favorites, and which were challenging?

— Sure. Our first vintage was 2020. It was a bit nerve-wracking because the winery was still partly under construction, and some equipment hadn't arrived yet. We weren't at full capacity. The vintage itself was pretty good, especially until mid-September, but the latter part saw a lot of rain, which created challenges. The 2021 vintage was similar in that the start and end went smoothly, but the middle was very rainy. As for 2022, we consider it one of our best so far.

It's worth noting that 2022 was extremely dry—perhaps the longest drought Kakheti has seen in a decade. Does that indicate your terroir prefers drier vintages?

— Absolutely. Our vineyards seem to shine in drier conditions, and 2022 confirmed that for us. Most of our wines that are undergoing extended aging and are meant to last long-term come from that vintage. As for 2023, it was a catastrophe for just about everyone. It started with hail, followed by nonstop rain, then extremely hot days in between —just perfect conditions for mildew. Like most wineries, we only managed about 50% of our usual crop. On the other hand, 2024 has been wonderful, especially after such a rough 2023. Subjectively, I'd say 2024 might be one of the best recent vintages, especially for reds.

Since we've touched on Eclipse's future, let's talk about the future of Georgian wine as a whole.

— If I had to highlight a challenge, I'd say vineyard practices are our biggest hurdle. Overall, there's still a mindset of quantity over quality, stemming from historical and economic reasons. Grapes are often grown to be sold rather than made into fine wine. Looking ahead, I believe the focus should be on terroir-driven winemaking, ideally with more single-vineyard wines that highlight each site's unique qualities. On a positive note, I'm happy to see so many small family and boutique wineries popping up; they drive experimentation, development, and that micro-focused, single-vineyard approach to winemaking.

Explore more photos from this interview:

Interview by **Vladimer Nachebia**

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2 JULY, 2025

PUSHING BOUNDARIES 700 METERS ABOVE SEA LEVEL

We're kicking off our series of interviews with our favorite winery in Busheti, Ghvenakhe! Run by the amazing Shorena Bochorishvili, this charming, one-woman operation is the epitome of boutique vine-growing and winemaking. Get ready for some insights straight from the heart of Shorena's incredible vineyard!



When and how did you first become interested in winemaking, and how did you start your journey in this field? Was your initial connection with wine rooted in family traditions, or did this interest develop later on? We would love to hear your story.

— The connection with tradition is naturally intertwined with the centuries-old history of Georgian wine, which instills a sense of pride and love for the vine in every Georgian. My father made wine at home, and today, I continue the tradition using the same Qvevri. However, for my father, it was merely a hobby and a way to produce wine for family use. He had a small vineyard that he tended himself. As a child, I was involved in grape harvesting and was particularly fascinated by the activities around the Qvevri. Unfortunately, my father passed away early, and the Qvevri remained unused for a long time.

My interest in wine began when I started working at a wine production company in September 2000. The harvest season was starting, and I was involved in all processes from the arrival of the grapes at the cellar to the completion of fermentation. I also began learning how to taste wine. Later, I worked on preparing the wine for bottling and the bottling process itself. Eventually, I focused on quality control of the product. It became clear that winemaking starts in the vineyard, where the foundation is laid. My interest shifted towards vineyard management.







What was the first wine you made, and how was the experience?

— Before I started bottling, I pressed a small amount of grapes and learned by observing the wine. The soil structure, composition, and overall terroir potential provided the foundation for aging wine in bottles. The intense color, aromas, high sugar concentration, and acidity allowed me to leave the wine in the bottle for years. The first wine I made was Saperavi, and the first wine I bottled was Saperavi from the 2019 harvest. However, before reaching this decision, I learned how to manage the vineyard and interact with it. Good terroir alone is not enough to achieve the desired result.

Can you share some memorable reactions or stories from people who have tasted your wine?

— I am always happy to see people satisfied with tasting my wine and enjoy hearing their feedback. However, when a professional tastes my wine, I expect criticism and want to understand their objective opinion. I shared my 2019 and 2020 Saperavi with a French winemaker, a friend who never hesitates to give direct feedback. He was silent for a while, then looked at me and exclaimed, "Fantastic!" and kept tasting it attentively. Such evaluations increase my motivation and desire to improve.







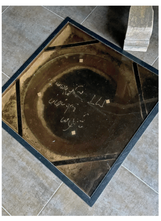
What is your favorite process in viticulture and winemaking?

— I really don't know which one to highlight; every process has its importance, and it is necessary to carry them out correctly. I love pruning in the vineyard. In the cellar, during fermentation, the aroma that fills the air is a sign of a good outcome. I want to do everything with my own hands and try to reach as much as possible without involving others, although this is physically impossible.

What challenges and difficulties have you encountered in the process of wine production and sales? How did you overcome them?

— I overcame the difficulties in wine production with hard work. However, the main challenge is selling the wine at an adequate price. People often ask why my wine is so expensive, giving examples of other good wines available at reasonable prices. Yes, there are many good wines, but it's not just about good wine. Wine made in small cellars, where the viticulturist and winemaker are the same person, and who has a specific goal from the vineyard, creating unique and distinctive wine, is not like the mass-produced wines. Explaining to the consumer why my wine is better and why it should cost more is definitely challenging. There are other difficulties as well.







Please tell us about your vineyards. What varieties do you have, and which wines do you produce?

— My vineyard is dear to me. I don't use herbicides or broad-spectrum chemicals, and I have stopped using insecticides. For us, chemicals are like medicine; we use them only when necessary. We don't use mineral fertilizers. The first vine we planted in 2002 was with the whole family's involvement, and it was the Saperavi variety. Later, we added Rkatsiteli and Mtsvane, then Khikhvi, and finally Kakhetian Mtsvivnari. Currently, I produce two types of wine: Saperavi, which is aged in oak and continues aging in the bottle, and Kotsakhuri, which is made in Qvevri. This year, Khikhvi will be added.

Share the story of when you first sold your wine. When and how did it happen?

— It was a very pleasant feeling; I don't know how to describe it. I was happy, and I still enjoy every bottle sold.

What does Georgian wine mean to you, and how do you see its future? How should it develop?

— Georgian wine is unique, special, and diverse to me. Georgian wine has the potential to create high-quality, valuable products. Otherwise, I don't know why we should produce wine like the rest of the world's market. This direction should be left to wine factories; we, the cellars, should offer true Georgian wine to the consumer. Deepening knowledge and gaining experience are necessary for any field's development. Great attention should be paid to the vineyard, and the terroir should be chosen correctly concerning the vine variety. Proper soil management, care, and conservation are important. A viticulturist who boasts about a large harvest probably doesn't understand the vineyard and certainly doesn't know about wine.







Tell us about your future plans. Do you plan to grow new varieties, produce new wines, or expand your cellar?

— I plan to expand only according to the production capacity of the grapes harvested from my own vineyard. Finding a market and selling wine at a fair price is a challenge. The market is already saturated with low-priced wines, and mine doesn't deserve to be sold at a low price. I don't know how I will achieve this, but I have no choice; I must find a solution.

Do you have any advice for new winemakers? What should they consider to be successful in this field?

— I would advise them not to avoid the vineyard if they really want to pursue winemaking. First and foremost, they should learn and love the vine. Everyone has their own path to success; there is probably no ready-made recipe. However, if you do what you truly want and love, you will undoubtedly feel successful.



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20 AUGUST, 2025

LEVAN GOGOLADZE: SERENDIPITY, FAITH AND SURGICAL PRECISION.

We are excited to share the second interview in our series, featuring Levani's Marani, a boutique winery in Akhmeta. In this conversation, Levani opens up about his journey, the guiding principles that shape his craft, and his vision for the future.

Levani's Marani
Akhmeta



Levan, could you share how your journey into winemaking began? What initially sparked your interest in this field?

— My journey into winemaking was quite unexpected. I'm a doctor by profession, who was working in the reanimation department of a hospital. However, an eye injury changed the course of my life. During my autumn visits to the village, neighbors would remind me that the grapes on the my ancestral vineyards needed harvesting to prevent spoilage. So, I started picking the grapes and making wine from them. To my surprise, the wine turned out well, and people in Tbilisi appreciated it. This unexpected success and the joy it brought to others encouraged me to continue this new pursuit every autumn. Gradually, what started as a necessity became a true passion.

What year did you start making wine, and how did this new interest develop over time?

— It was around 2010 when I first started. The positive feedback from family and friends motivated me to make wine every year. Neighbors would assist me, and eventually, I began making not just wine but also Chacha (a high-alcohol drink made from grape must, similar to Grappa) from the grapes. This was a delightful beginning to what would become a more serious venture.





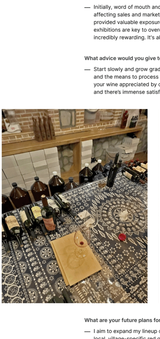


How did you transition from casual winemaking to establishing a Marani?

— The transition was gradual but filled with serendipitous moments. A neighbor told me they hadn't sold our family's old house and marani (cellar) on my visit and offered me the Qvevris that were in the ancestral Marani. These Qvevris, which are over 100 years old, were crucial. Despite losing two large Qvevris during excavation and transportation, my godfather's relative in Western Georgia made new ones for me. This marked the beginning of building my Marani in 2016, using funds from selling our family house in Chiatura. By 2018, we were finally pouring wine into the Qvevris. It was a labor of love, and seeing it come together was incredibly fulfilling.

What inspired your focus on Qvevri and natural wines?

— From the start, I aimed to make natural Qvevri wine, free from chemicals, partly due to my own allergies. The idea of using Qvevris came to me by chance, but it felt like a divine nudge in the right direction. My grandfather aged wine in oak barrels, a practice I initially planned to follow, but I realized the unique potential of Qvevri wine. There's something deeply satisfying about creating wine in such a traditional and natural way, knowing it aligns with both my health needs and my values.







Could you elaborate on the development of your winemaking style?

— My winemaking style developed significantly with the help of Aleksi Pitskhelauri, who had an association with Alaverdi Monastery. He guided me for a year, teaching me the intricacies of traditional Kakhetian winemaking. This mentorship was invaluable in shaping my approach. Although some suggested I adopt a European style, I remained committed to producing robust, tannic wines that are characteristic of traditional Kakhetian methods. Aleks's teachings were more than technical; they were about respecting the wine and its journey, something that resonated deeply with me.

How did you ensure the quality and distinctiveness of your wine?

— Maintaining cleanliness is paramount in winemaking, much like in surgery. Aleks emphasized this, and it has been a cornerstone of my process. Additionally, factors such as fermentation temperature, the frequency of transferring wine, and the aging process in Qvevris all contribute to the uniqueness of my wine. Despite buying grapes from different vineyards, the consistent care and methodical approach ensure my wine retains its distinctive style. It's a meticulous process, but each step is taken with love and dedication.





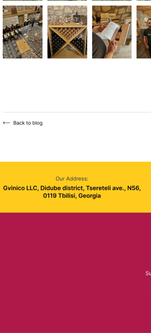


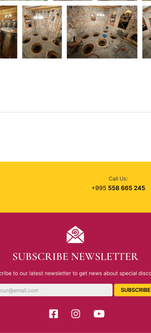
Can you tell us about your experiences with marketing and selling your wine?

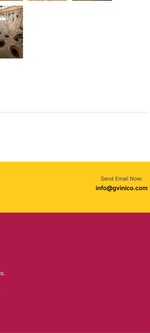
— Initially, word of mouth and local tastings helped in gaining interest. However, the pandemic posed challenges, affecting sales and marketing efforts. Joining the Natural Wine Association in 2021 and participating in exhibitions provided valuable exposure. Marketing remains a challenge, but increasing awareness and participating in more exhibitions are key to overcoming this hurdle. Seeing people enjoy my wine and hearing their feedback has been incredibly rewarding. It's about sharing a piece of myself with each bottle.

What advice would you give to aspiring winemakers?

— Start slowly and grow gradually. Building a big Marani should be a careful next step, ensuring you have the grapes and the means to process them properly. The journey is challenging but deeply rewarding, especially when you see your wine appreciated by others. It's a journey of passion, patience, and perseverance. Each bottle tells a story, and there's immense satisfaction in being the author of that story.







What are your future plans for your winery?

— I aim to expand my lineup of wines by planting my own vineyards, specifically rare varieties like Akhmetis Tsiteli, a local, village-specific red grape variety with huge potential. Additionally, I want to spread my vineyards across different locations to diversify the aromas and qualities of my wines. The goal is to have all production come from my own vineyards, ensuring control over quality and style. I want to continue refining and growing my operations here. It's about creating something lasting and meaningful, rooted in tradition but always evolving.

Lastly, could you share the story behind your winery's logo?

— The logo features a swallow and its nest, inspired by a real nest on the second floor of our house. Swallows have been nesting there since the house was built 80 years ago. They bring positive energy and are a cherished part of our home. The logo symbolizes this connection and the idea of returning to one's roots, much like the swallows returning each year around the Annunciation, coinciding with our tradition of opening the Qvevris. It's a symbol of home, tradition, and continuity. Every time I see the swallows, I'm reminded of why I started this journey and the legacy I hope to leave.

More photos from this interview

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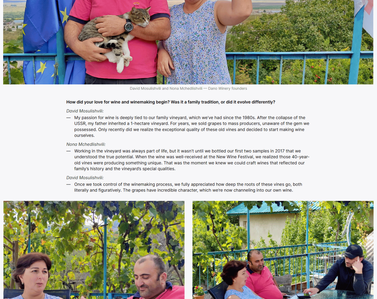
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17 OCTOBER, 2025

DANO WINERY: A FAMILY JOURNEY OF TRADITION AND INNOVATION

We are excited to share the third interview in our series, featuring Dano Winery, by David Mosulishvili and Nona Michedlishvili. This small family farm produces natural wines from their own 40-year-old vineyard without using systemic pesticides, fertilizers, or herbicides. Their collection includes old Georgian grape varieties like Grdzelmevaxa, Khikvi, and Vardisperi Rkatsiteli. Dano is a member of the Natural Wine Association (NWA) and the Women in Wine Industry (WWI) Association.



David Mosulishvili and Nona Michedlishvili — Dano Winery founders

How did your love for wine and winemaking begin? Was it a family tradition, or did it evolve differently?

David Mosulishvili:

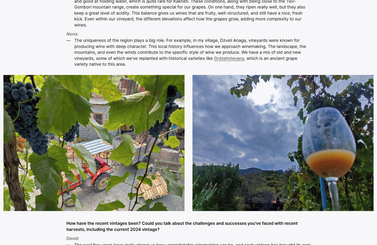
— My passion for wine is deeply tied to our family vineyard, which we've had since the 1980s. After the collapse of the USSR, my father inherited a 7-hectare vineyard. For years, we sold grapes to mass producers, unaware of the gem we possessed. Only recently did we realize the exceptional quality of these old vines and decided to start making wine ourselves.

Nona Michedlishvili:

— Working in the vineyard was always part of life, but it wasn't until we bottled our first two samples in 2017 that we understood the true potential. When the wine was well-received at the New Wine Festival, we realized those 40-year-old vines were producing something unique. That was the moment we knew we could craft wines that reflected our family's history and the vineyard's special qualities.

David Mosulishvili:

— Once we took control of the winemaking process, we fully appreciated how deep the roots of these vines go, both literally and figuratively. The grapes have incredible character, which we're now channeling into our own wine.



How did you develop your winemaking style, and what led you to embrace natural and organic methods?

David:

— We realized early on that we couldn't compete with large wineries and didn't want to. Operating on a small scale with about one hectare of vineyard, we embraced natural winemaking because it aligned with our values. We produce 2,000 to 3,000 bottles annually from our own grapes, and this is a philosophy we're committed to.

Nona:

— A key turning point for us was the decision to go fully organic, which was partially influenced by health issues. We no longer use chemicals like pesticides or herbicides. Since 2022, we've been full members of the Natural Wine Association, and our wines now carry their logo. Our approach is minimal intervention; both in the vineyard and in the winemaking process. We let nature lead, using only small amounts of sulfur and relying on natural filtration methods. The idea has always been to stay true to who we are—modest, authentic winemakers who respect the land and the traditions.

How does the terroir, including the environment, landscape, and soil in your vineyard, influence the character of your wine?

David:

— The environment plays a huge role. Our vineyards are at the end of the Signagi region, which gives us a pretty unique and somewhat isolated microclimate. The elevation here is relatively low, just 216 meters, and the soil is really fertile with a lot of clay and limestone. The Alazani Valley, which is surrounded by the Caucasus Mountains to the north and the Gombori mountain range, creates something special for our grapes. On one hand, they ripen really well, but they also keep a great level of acidity. This balance gives us wines that are fruity, well-structured, and still have a nice, fresh kick. Even within our vineyard, the different elevations affect how the grapes grow, adding more complexity to our wines.

Nona:

— The uniqueness of the region plays a big role. For example, in my village, Dzveli Anaga, vineyards were known for producing wine with deep character. This local history influences how we approach winemaking. The landscape, the mountains, and even the winds contribute to the specific style of wine we produce. We have a mix of old and new grape varieties. Some of which we've replanted with historical varieties like Grdzelmevaxa, which is an ancient grape variety native to this area.



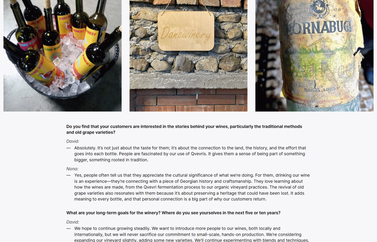
How have the recent vintages been? Could you talk about the challenges and successes you've faced with recent harvests, including the current 2024 vintage?

David:

— The past few years have really shown us how unpredictable winemaking can be, and each vintage has brought its own set of challenges and rewards. In 2022, we dealt with a severe drought that made it difficult for the vines to retain water. That year, we had to be extra careful with our harvest, and while the quality was still decent, the yields were lower. In 2023, the conditions got even worse, due to Mildew we almost lost all harvest. We don't irrigate our vineyards because we want the vines to develop deep roots and absorb nutrients naturally. That's the way it's always shaping up to be a strong vine. The rains came at the right times, and the temperatures have been moderate, so we're expecting an excellent harvest. It's still early to judge the full outcome, but all signs point to another great vintage. Every year, nature teaches us new lessons, and with 2024, it feels like we're finding a good rhythm in our winemaking process.

Nona:

— Exactly. We've become better at reading the vineyard and responding to what the season gives us. We expect this year's grapes to reflect the perfect balance between the vine's natural strengths and the environmental conditions. Every vintage is a learning experience, and the 2024 vintage is teaching us patience and the importance of nurturing our vines year-round to ensure a great harvest.



You've mentioned working with old Georgian grape varieties. How challenging is it to cultivate these, and what's the potential?

David:

— Reviving old Georgian varieties like Chitistvala and Khatisi Mtsvivani has been both rewarding and challenging. These varieties were almost lost during the Soviet era because the focus back then was on mass production. Cultivating these grapes today is difficult because they tend to have lower yields, and the bunches are more delicate. The vines are fragile, especially during the flowering period, which makes the agro-technical work more complex. We are still perfecting the techniques needed to get the best results, but the potential is huge because these varieties offer something unique that is rooted in our winemaking heritage.

Nona:

— The main challenge with these old varieties is that they don't produce as much as modern varieties, but the quality is exceptional. Some of the vines are so old that they need extra care to bring them back to full production, but we are willing to put in the work because we believe the results will be worth it.

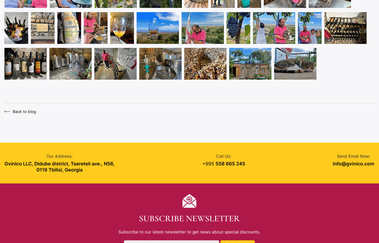
How important is tradition in your winemaking process, and how do you balance that with modern techniques?

David:

— Tradition is at the core of everything we do. Even though we use stainless tanks, we also use some Qvevris for fermenting and aging our wine, which are over a century old. These vessels were passed down from our ancestors, and they are still in excellent condition today.

Nona:

— But we also understand the need to evolve. We've gradually adopted new techniques and approaches to enhance the overall quality and character of our wines.



How have you managed to expand your winemaking operations while maintaining your focus on quality?

David:

— Our expansion has been steady but controlled and we prefer to keep things small and manageable. Festivals have been a great way to introduce our wines to a wider audience. In 2019, we met with Nana Bleiker Ottmer, a Dutch wine expert, introduced our wine to the Dutch market in 2019, and that was our first step into international exposure. But even with this recognition, we don't aim to become a large-scale operation.

Nona:

— One thing that has helped us grow is our commitment to doing everything ourselves. From the vineyard work to the winemaking process and even designing our labels, we are involved in every step. Last year, we had a great harvest, and we processed all of the grapes ourselves for the first time, which was a huge milestone. We're not in this for mass production; we want to keep our wines artisanal, and that's why we are dedicated to producing wine solely from our own vineyard.

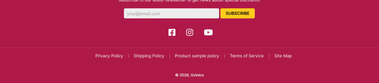
What are your plans for the future of your winery? Are you thinking about growing further?

David:

— We're currently considering adding new plots of vineyards. We are also interested in reviving more old Georgian grape varieties and bringing them back into the spotlight. There's a lot of potential in these forgotten grapes, and we want to make sure they aren't lost to history.

Nona:

— Expansion is definitely something we are thinking about, but it's not just about growing for the sake of it. We believe that by staying small and focused, we can continue to create wines that are deeply connected to our land and traditions - wines that are increasingly appreciated by connoisseurs and wine lovers around the world.



Do you find that your customers are interested in the stories behind your wines, particularly the traditional methods and old grape varieties?

David:

— Absolutely. It's not just about the taste for them; it's about the connection to the land, the history, and the effort that goes into each bottle. People are fascinated by our use of Qvevris. It gives them a sense of being part of something bigger, something rooted in tradition.

Nona:

— Yes, people often tell us that they appreciate the cultural significance of what we're doing. For them, drinking our wine is an experience—they're connecting with a piece of Georgian history and craftsmanship. They love learning about the old grape varieties and the fact that we're preserving them for future generations. Many customers find the stories of old grape varieties also resonates with them because it's about preserving a heritage that could have been lost. It adds meaning to every bottle, and that personal connection is a big part of why our customers return.

What are your long-term goals for the winery? Where do you see yourselves in the next five or ten years?

David:

— We hope to continue growing steadily. We want to introduce more people to our wines, both locally and internationally, but we will never sacrifice our commitment to small-scale, hands-on production. We're considering expanding our vineyard slightly, adding some new varieties. We'll continue experimenting with blends and techniques, but everything we do will remain connected to the traditions we've inherited.

Nona:

— There's a lot of potential in reviving forgotten Georgian grape varieties. At the same time, we're excited to explore new blends and techniques that keep us innovative. The balance between tradition and innovation is key to what we do. In the end, it's about making wine that tells a story — one that honors our past while also looking to the future.

Dano Winery

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11 NOVEMBER, 2025

SHAKRIANI ESTATE: TRADITION AND INNOVATION

Shakriani Estate, founded by Nikoloz Tskhovrebadze in 2020, is deeply rooted in a tradition of viticulture and winemaking passed down through generations. Inspired by his parents and grandparents, Nikoloz decided to follow in their footsteps and continue the family legacy. The estate's journey began in 2006 when Nikoloz's parents planted Saperavi and Rkatsiteli grape varieties on 3 hectares of land in the village of Shakriani, within the Kindzmarauli micro-zone. Over the years, the vineyard expanded to cover 6 hectares, with additional plantings in 2015 and 2021.

SHAKRIANI ESTATE



Let's start with how your journey into winemaking began. What sparked your personal interest in wine, and how did it evolve into making your own wine?

— My passion for wine is deeply rooted in my family's legacy. I'm the third generation in this profession. Both of my grandfathers were involved in viticulture and winemaking—one in the Akhmeta district and the other in Kvareli. They worked on vineyards, contributing to the development of local wineries. Growing up surrounded by this environment, I inherited not just their knowledge but a deep appreciation for the craft. My parents followed in their footsteps, representing the second generation. In 2006, they purchased land in Shakriani—a region known for its premium grape-growing conditions—and planted 3 hectares of vines, 2 hectares of Saperavi and 1 hectare of Rkatsiteli. This initial step marked a shift for our family, as we moved from selling grapes to larger wineries to cultivating the idea of producing our own wines. For me, winemaking isn't just a job—it's carrying forward my family's tradition, while also bringing my personal vision to life.

Shakriani is clearly a special place for winemaking. Why is the village named Shakriani, and what makes it stand out from other regions?

— The name "Shakriani" itself is a reflection of the unique terroir of the region. It's derived from the word "shakri," which refers to sugar, and it's no coincidence. Grapes grown here are known for their naturally high sugar content, which directly impacts the sweetness and depth of the wines produced. The location's climate plays a huge role in this. Shakriani is nestled close to the Alazani River and surrounded by rocky mountains, creating a microclimate that's hotter than many neighboring regions. The sun hits the slopes more intensely here, which helps the grapes ripen earlier, developing more concentrated sugars. This combination of early ripening and high sugar levels gives Shakriani wines their signature richness and roundness, especially in varieties like Saperavi, where sweetness and acidity are perfectly balanced. What's also fascinating is that the rocky, less-forested landscape retains heat during the day, while the proximity to the river provides just enough moisture to support healthy vine growth. These natural elements create the perfect environment for producing wines with bold flavors and complex aromatics.





How did you go from being interested in winemaking to starting your own winery at such a young age?

— I was determined from a young age to build something of my own. At 18, I took the leap and officially registered my own company. I knew it was an ambitious move—most people around me were skeptical, seeing an 18-year-old trying to break into a field dominated by older, more experienced winemakers. But I didn't let that stop me. With the little savings I had, I processed 1 ton of Saperavi grapes. That first batch produced about 600 bottles, and it felt like a huge milestone. I started small, with just one stainless steel tank, and gradually reinvested in the business. I expanded by purchasing two French oak barrels, then adding more over time. The breakthrough moment came in 2022, when I won a grant through a Georgian development project. This allowed me to scale up significantly—we were able to build a proper winery, incorporating both modern stainless steel tanks and traditional Qvevri for fermentation. Now, we operate with two distinct lines: the Dionysus line, which is focused on barrel-aged wines with a Bordeaux-inspired approach, and the Dream line, dedicated to Qvevri wines, preserving the ancient Georgian method of winemaking. Each line reflects a different facet of my vision for winemaking, blending tradition with innovation.

What inspired your focus on Qvevri and natural wines?

— From the start, I aimed to make natural Qvevri wine, free from chemicals, partly due to my own allergies. The idea of using Qvevris came to me by chance, but it felt like a divine nudge in the right direction. My grandfather aged wine in oak barrels, a practice I initially planned to follow, but I realized the unique potential of Qvevri wine. There's something deeply satisfying about creating wine in such a traditional and natural way, knowing it aligns with both my health needs and my values.





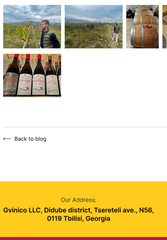


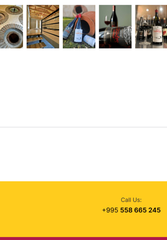
Could you elaborate on the development of your winemaking style?

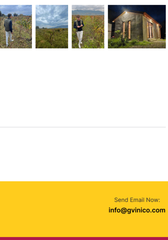
— My winemaking style developed significantly with the help of Aleksi Pitskhelauri, who had an association with Alaverdi Monastery. He guided me for a year, teaching me the intricacies of traditional Kakhetian winemaking. This mentorship was invaluable in shaping my approach. Although some suggested I adopt a European style, I remained committed to producing robust, tannic wines that are characteristic of traditional Kakhetian methods. Aleks's teachings were more than technical; they were about respecting the wine and its journey, something that resonated deeply with me.

How did you ensure the quality and distinctiveness of your wine?

— Maintaining cleanliness is paramount in winemaking, much like in surgery. Aleks emphasized this, and it has been a cornerstone of my process. Additionally, factors such as fermentation temperature, the frequency of transferring wine, and the aging process in Qvevris all contribute to the uniqueness of my wine. Despite buying grapes from different vineyards, the consistent care and methodical approach ensure my wine retains its distinctive style. It's a meticulous process, but each step is taken with love and dedication.







Can you tell us about your experiences with marketing and selling your wine?

— Initially, word of mouth and local tastings helped in gaining interest. However, the pandemic posed challenges, affecting sales and marketing efforts. Joining the Natural Wine Association in 2021 and participating in exhibitions provided valuable exposure. Marketing remains a challenge, but increasing awareness and participating in more exhibitions are key to overcoming this hurdle. Seeing people enjoy my wine and hearing their feedback has been incredibly rewarding. It's about sharing a piece of myself with each bottle.

What advice would you give to aspiring winemakers?

— Start slowly and grow gradually. Building a big Marani should be a careful next step, ensuring you have the grapes and the means to process them properly. The journey is challenging but deeply rewarding, especially when you see your wine appreciated by others. It's a journey of passion, patience, and perseverance. Each bottle tells a story, and there's immense satisfaction in being the author of that story.

Lastly, could you share the story behind your winery's logo?

— The logo features a swallow and its nest, inspired by a real nest on the second floor of our house. Swallows have been nesting there since the house was built 80 years ago. They bring positive energy and are a cherished part of our home. The logo symbolizes this connection and the idea of returning to one's roots, much like the swallows returning each year around the Annunciation, coinciding with our tradition of opening the Qvevris. It's a symbol of home, tradition, and continuity. Every time I see the swallows, I'm reminded of why I started this journey and the legacy I hope to leave.

Shakriani Estate Wines

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05

Wine Catalog & Product Discovery

A comprehensive wine catalog designed for efficient product discovery, with filtering and structured information covering wine type, vintage, terroir, grape varieties, availability, and pricing.

WINES

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404 products



Tchanturia Family Wine Ojaleshi

€18.74

Winery Tchanturia Family Wine

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 700	Red | Alc. 13.0% | Vol. 750ml	Samegrelo – Tsalenjikha – Etseri	Ojaleshi	700



Blue Tie Wines Saperavi

€6.67

Winery Blue Tie Wines

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 1000	Red | Alc. 13.5% | Vol. 750ml	Kakheti – Sagarejo – Badiauri	Saperavi	1000



Blue Tie Wines Rkatsiteli

€6.67

Winery Blue Tie Wines

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 1000	Amber | Alc. 14.0% | Vol. 750ml	Kakheti – Sagarejo – Badiauri	Rkatsiteli	1000



Dano Winery Khornabuji Red

€7.78

Winery Dano Winery

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 150	Red | Alc. 12.7% | Vol. 750ml	Kakheti – Signagi – Khornabuji	Saperavi 33% · Cabernet Sauvignon 33% · Pinot Noir 33%	150



Atabagi Rkatsiteli Kakhuri Mtsvane

€6.79

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Amber | Alc. 13.8% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Rkatsiteli 50% · Mtsvane 50%	250



Atabagi Kakhuri Mtsvane

€6.79

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Amber | Alc. 14.3% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Mtsvane	250



Atabagi Saperavi

€7.55

Winery Atabagi

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 250	Red | Alc. 12.2% | Vol. 750ml	Kakheti – Gurjaani – Papari Valley	Saperavi	250



Gremisio Qvevri Amber

€10.87

Winery Gremisio

Vintages	Wine Type	Terroir	Grape	In Stock
2018 / Qnt. 700	Amber | Alc. 13.3% | Vol. 750ml	Kakheti – Kvareli – Eniseli	Rkatsiteli 20% · Chitistvala 20% · Kakhuri Mtsvivani 20% · Mtsvane 20% · Kisi 20%	700



Valodia's Marani Saperavi Budeshuri

€19.88

Winery Valodia's Marani

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 100	Red | Alc. 13.5% | Vol. 750ml	Samtskhe-Javakheti – Aspindza – Koriskhevi	Budeshuri Saperavi	100



Shakriani Estate Mtsvane

€7.82

Winery Shakriani Estate

Vintages	Wine Type	Terroir	Grape	In Stock
2024 / Qnt. 500	Amber | Alc. 13.0% | Vol. 750ml	Kakheti – Kvareli – Shakriani	Mtsvane	500



Dvalebi Cellar Shavkapito

€12.02

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2022 / Qnt. 100	Red | Alc. 12.5% | Vol. 750ml	Kartli – Gori – Shindisi	Shavkapito	100



Dvalebi Cellar Chinuri

€8.82

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 100	Amber | Alc. 11.5% | Vol. 750ml	Kartli – Gori – Shindisi	Kisi	100



Dvalebi Cellar Kisi

€9.61

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 450	Amber | Alc. 12.5% | Vol. 750ml	Kakheti – Sagarejo – Manavi	Kisi	450



Dvalebi Cellar Manavis Mtsvane

€10.01

Winery Dvalebi Cellar

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 450	Amber | Alc. 12.5% | Vol. 750ml	Kakheti – Manavi PDO – Manavi	Mtsvane	450



Etiquette Saperavi

€13.28

Winery Etiquette

Vintages	Wine Type	Terroir	Grape	In Stock
2022 / Qnt. 500	Red | Alc. 12.0% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Saperavi	500



Etiquette 70/30

€13.28

Winery Etiquette

Vintages	Wine Type	Terroir	Grape	In Stock
2023 / Qnt. 1000	Amber | Alc. 12.0% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Mtsvane 70% · Kisi 30%	1000



Etiquette Khikhvi

€16.00

Winery Etiquette

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 400	Amber | Alc. 11.0% | Vol. 750ml	Kakheti – Telavi – Kurdghelauri	Khikhvi	400



Periani Saperavi Reserve

€9.53

Winery Periani

Vintages	Wine Type	Terroir	Grape	In Stock
2021 / Qnt. 20000	Red | Alc. 15.0% | Vol. 750ml	Kakheti – Gurjaani	Saperavi	20000



Periani Saperavi

€5.79

Winery Periani

Vintages	Wine Type	Terroir	Grape	In Stock
2022 / Qnt. 20000	Red | Alc. 15.5% | Vol. 750ml	Kakheti – Gurjaani	Saperavi	20000

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06

Wine Product Pages & B2B Purchasing

Detailed product pages presenting wine characteristics, vintages, winemaking processes, stock availability, related products, and B2B quantity-based pricing.



Dano Winery Khornabuji Red

€7.78

Dry Red | Alc. 12.7% | Vol. 750ml

Winery: Dano Winery

Terroir: Kakheti – Signagi – Khornabuji

Grape: Saperavi 33% · Cabernet Sauvignon 33% · Pinot Noir 33%

Vintage

2024



Winemaking: Fermented with wild yeast in Stainless Tank on full skins and no stems for 15 days, Aging in Stainless tank

Aromas: Fresh berries, Sweet Spice, Cherry, Plum, Smoke, Tobacco

Taste: Medium body, Soft tannins, Balanced acidity, Long aftertaste

Bottles produced: 300

Quantity in Stock: 150

Quantity − 1 +

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Tags: Cabernet Sauvignon Dano Winery Kakheti Pinot Noir Red Dry Saperavi Vardisperi Rkatsiteli Women Winemakers

Type: Wine

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Dano Winery Khornabuji Qvevri Rkatsiteli

€7.78

Winery Dano Winery

Amber | Alc. 13.1% | Vol. 750ml

Terroir Kakheti – Signagi – Khornabuji

Grape Rkatsiteli

In Stock **500**



Dano Winery Khornabuji Rkatsiteli

€7.78

Winery Dano Winery

Amber | Alc. 12.7% | Vol. 750ml

Terroir Kakheti – Signagi – Khornabuji

Grape Rkatsiteli

In Stock **800**



Dano Winery Udedo

€7.78

Winery Dano Winery

White | Alc. 13.0% | Vol. 750ml

Terroir Kakheti – Signagi – Khornabuji

Grape Rkatsiteli

In Stock **1000**



Dano Winery Vardisperi Rkatsiteli

€7.78

Winery Dano Winery

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Terroir Kakheti – Signagi – Khornabuji

Grape Vardisperi Rkatsiteli

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Khvtisia Wine Saperavi

€11.76

Dry Red | Alc. 13.4% | Vol. 750ml

Winery: Khvtisia Wine

Terroir: Kakheti – Akhoebi PDO – Kardanakhi

Grape: Saperavi

Vintage

2023 | 2022 | 2021

Viticulture	Fermentation	Aging	Bottling
Organic	Wild yeast 100% skins, 5 days	0% skins, 8 months	Natural wine Unfiltered

Winemaking: Fermented in Qvevri using wild yeasts 100% skins no stems for 5 days, Aged in stainless steel no skins no stems for 8 months, unfiltered

Aromas: Blackberries, Ripe cherries, Plum, Caramel, Dried rosemary, Tobacco

Taste: Full body, Medium acidity, Soft tannins, Long finish

Bottles produced: 500

Quantity in Stock: 500

Select	Quantity	Price	Discount
○	48	€11.76	0%
●	200	€11.29	4%
○	600	€10.82	8%

Quantity − 1 +

Subtotal: €564.48

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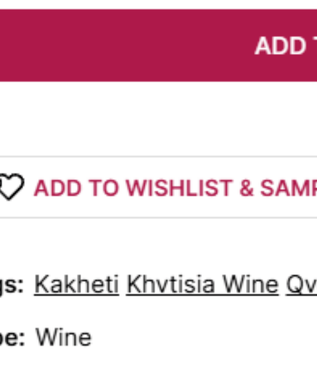
Tags: Kakheti Khvtisia Wine Qvevri Red Saperavi Staff Pick

Type: Wine

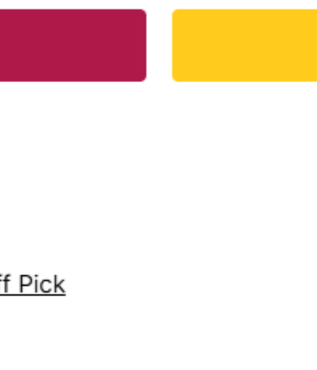
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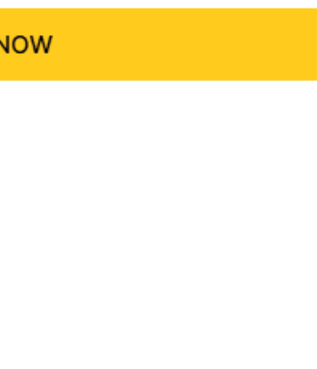
Qvevriseuli Saperavi
€9.80
Winery Qvevriseuli
Red | Alc. 13.5% | Vol. 750ml
Terroir Kakheti – Sagarejo – Kakabeti
Grape Saperavi
In Stock 400



Avandi Saperavi Qvevri
€5.94
Winery Avandi
Red | Alc. 13.0% | Vol. 750ml
Terroir Kakheti – Telavi
Grape Saperavi
In Stock 208



Khvtisia Wine Pet Nat Saperavi
€13.72
Winery Khvtisia Wine
Sparkling Rose | Alc. 11.5% | Vol. 750ml
Terroir Kakheti – Akhoebi PDO – Kardanakhi
Grape Saperavi
In Stock 200



Lagvinari Saperavi
€18.00
Winery Lagvinari
Red | Alc. 12.5% | Vol. 750ml
Terroir Kakheti – Gurjaani – Kardanakhi
Grape Saperavi
In Stock 100

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07

Georgian Grape Varieties

An educational and product-discovery section that presents Georgian grape varieties and connects each variety to the wines available in the catalog.

GEORGIAN GRAPE VARIETIES

Georgian grape varieties boast a staggering diversity that reflects the country's rich viticultural heritage. With over 500 unique cultivars, Georgia stands as a viticultural wonderland, offering a kaleidoscope of flavors, aromas, and textures found in few other wine regions globally.

Red grape varieties | White grape varieties

43 varieties

Aladasturi 5 items	Aleksandrouli 16 items	Aspindzura Shavi 1 item
Asuretuli Shala 1 item	Budeshuri Saperavi 6 items	Budeshuri Tetri 1 item
Buera 2 items	Buza 1 item	Cabernet Sauvignon 2 items
Chardonnay 3 items	Chinuri 19 items	Chitistvala 3 items
Chkhaveri 3 items	Danakharuli 1 item	Dzelshavi 6 items
Goruli Mtsvane 18 items	Grdzelmtevana 1 item	Ikaltos Tsiteli 2 items
Kakhuri Mtsvivani 3 items	Khikhvi 21 items	Kisi 38 items
Krakhuna 5 items	Kvishkhuri 1 item	Mtsvane 49 items
Mujuretuli 9 items	Muscat 1 item	Muscaturi Rkatsiteli 3 items
Ojaleshi 6 items	Orbeluri Ojaleshi 2 items	Otskhanuri Sapere 5 items
Pinot Noir 2 items	Rachuli Mtsvane 1 item	Rkatsiteli 91 items
Saperavi 102 items	Shavkapito 7 items	Tavkveri 17 items
Tetri Kamuri 1 item	Tsitska 14 items	Tsolikouri 20 items
Tsulukidzis Tetra 2 items	Usakhelouri 2 items	Vardisperi Rkatsiteli 7 items
Zhghia 3 items		

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08

Why Georgia? – Wine Heritage & Regions

An editorial section introducing Georgia’s winemaking heritage, qvevri tradition and major wine-producing regions through educational content and visual storytelling.

WHY GEORGIA

Georgia, known as the cradle of wine, boasts an uninterrupted winemaking tradition spanning over 8,000 years. The country is home to more than 500 indigenous grape varieties, contributing to its rich viticultural heritage. Central to Georgian winemaking is the Qvevri, large clay vessels buried underground for fermenting, aging, and storing wine, a method recognized by UNESCO. With 29 Protected Designation of Origin (PDO) wines, Georgia's diverse viticulture ranges from coastal areas to high-elevation mountainous regions, each offering unique terroirs. Georgian wines are celebrated worldwide for their distinctive flavors and historical significance.



Features of Georgian winemaking

Georgia is considered the cradle of winemaking for a reason; the Georgian winemaking system has been awarded the status of a UNESCO World Intangible Cultural Heritage. This high status of Georgian wine is endowed not only due to the ancient technology of wine production - Qvevri - but also due to archaeological finds that confirm that winemaking was practiced in this territory thousands of years ago. At the beginning of the century, during an archaeological expedition, vessels were found, the predecessors of the traditional qvevri, whose age belonged to the Neolithic period!

Qvevri

Traditionally in Georgia, wine is produced in Qvevri, these are special clay vessels with a volume of two tons of must. The production technology itself is also interesting for its unusualness and difference from the traditional European production recipe. Grapes, as a rule, together with seeds and a vine, are placed in a vessel, pressed, and later the qvevri is buried in the ground up to the neck. The process of fermentation with this method of production is called active, live. After filling the container by 80%, qvevri is left to age for six months, and only after its onset is the wine bottled. The resulting product is unique and has no analogues in the world.

Of course, this is a lightweight description of the technology. In each of the Georgian wine-growing regions, the production technology has its differences - qvevri unites them - grape must undergo fermentation and maturation inside one vessel.





Kakheti

კახეთი

Kakheti is a Georgian region located between the Alazani and Iori rivers.
More than 2/3 of all grapes grown in Georgia come from here. For example, the variety "Saperavi" from which the wine of the same name is produced, which is one of the hallmarks of this region. One of the most famous places in Kakheti is the Alazani Valley, geographically the location is just perfect for cultivation. In addition to "Saperavi", the cultivation of "Rkatsiteli" grapes is widespread in this region; it is this grape that is used to produce Georgian wines of the highest quality. The Georgian law "on vine and wine" regulates the division of the Kakheti region into 20 PDOs based on the characteristics of cultivation and production of wine, these microzones produce wine under controlled names, such as Akhasheni, Kakheti, Kvareli, and others.

12 of these 20 Kakheti PDOs are located in the Alazani valley. One of the most famous microzones is Tsinandali. Due to the peculiarities of its geographical position, varieties ideally suited for the preparation of dry and semi-dry wines ripen here.



Kartli

ქართლი

Kartli is a historical region located in the east of Georgia,
in those places the climate is temperate with dry and hot summers, and local grape varieties are used to make classic table wines that taste reminiscent of classic European products.



Imereti

იმერეთი

Imereti is the western region of the country with the center in the city of Kutaisi.
A distinctive feature of the region is the production of wine according to European technology. Traditional light table wine is produced from the Tsitska grape variety grown here, as well as all-natural sparkling wines typical of this region are produced from this grape variety. The Svir microzone stands out separately - wonderful red wine is produced here from Sapere and Otskhanuri grapes.



Racha-Lechkhumi

რაჭა-ლეჩხუმი და ქვემო სვანეთი

Racha-Lechkhumi is a region located north of Imereti in an oasis surrounded by mountain cliffs,
due to the humidity of the climate, varieties grow here with a sugar content of up to 30%. Wines from this region are considered among the most valuable and rare Georgian wines. For example, the wine "Usakhelouri" is quite rare and therefore very expensive.



Coastal zone of the Black Sea

This region is divided into 5 small microzones:
Samegrelo which is famous for its Ojaleshi wine, Guria with its Chkhaveri, Adjaria with its center in Keda municipality is famous for its Kedis Tsolikauri, and Chkhaveri wines. They are worth mentioning separately. Tsolikauri is a special variety of white grapes with a low sugar content, from which wine is made using both Georgian and European technologies. Chkhaveri, in turn, is a pink grape, a feature of the wine produced from this variety is a delicate pink shade in light wine.

As an afterword

The territorial location and geographical features of this country are very suitable for the cultivation of grapes and the production of table and sparkling wines from it. The variety of grape varieties creates an equally wide variety of wonderful drinks. Georgian winemakers have been developing their art and improving the local technology of making qvevri wine for thousands of years. You can find an echo of their work and skill in every branded bottle of Georgian wine.

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09

News, Articles & Wine Education

A content hub for winery interviews, wine stories, regional guides and educational articles, combining editorial layouts with maps, infographics and product-focused content.

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MUKUZANI WINE CELLAR — BETWEEN TWO...

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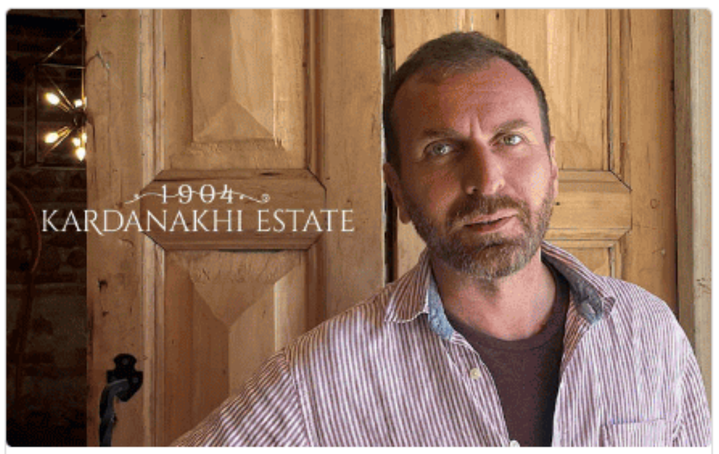


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25 JUN, 2025

5 UNIQUE GEORGIAN TERROIRS WORTH EXPLORING

Georgia's viticultural identity is often distilled down to the emblematic landscapes of Kakheti—but that's only part of the story.



This article explores five terroirs that illustrate the country's greater diversity, from lesser-known pockets of Kakheti to regions that once thrived before history and hardship pushed them into obscurity. Each of these sites reveals something different: climatic contrasts, soil variations, and the remarkable interplay between grape variety and place.

From the clay-limestone slopes of Sazano in Imereti to the cool upper reaches of Shalauri in central Kakheti; from Kartli's dry, wind-swept plateaus near Uplistsikhe to the rugged terraces of Vardzia in highland Javakheti, and finally to Aleksauri's limestone-dominated soils across the Chumatkhevi River—these five terroirs reflect both ancient legacies and modern revival.



5 Unique Georgian Terroirs Worth Exploring

Sazano – Imereti

First among our featured Imeretian terroirs in this series, Sazano highlights a fascinating viticultural area. Although most of the appellations in Imereti lie along the left bank of the Kvirila River, to the south near Bagdati, the region around Zestafoni and Kutaisi deserves equal recognition. Situated slightly west of Shorapani—a village famous today as a modern-day Qvevri mecca known for producing the highest-quality clay and hosting numerous skilled clay masters—Sazano comprises two distinct villages: Kveda (Lower) and Zemo (Upper) Sazano, positioned along the Dzusa River north of Zestafoni. While we're highlighting Sazano due to its size, this entire area undoubtedly offers immense diversity and unique terroirs.

Given its proximity to the heart of Qvevri production, one might expect predominantly clay-based soils, but the reality is more nuanced. Generally, the soils here feature a light clay structure with considerable amounts of active limestone. Vineyard land typically splits into two categories: plots rich in clay that suit the powerful red grape Otskhanuri Sapere, yielding substantial, complex wines; and lighter, limestone-rich soils ideal for white grape varieties, resulting in fresh, lively wines bursting with complexity.

Check wines from Sazano →

Shalauri – Kakheti

Every village in Kakheti merits individual exploration, and Shalauri epitomizes why. Located immediately adjacent to the regional capital Telavi, it's nearly indistinguishable where Telavi ends and Shalauri begins. Like other villages along the right bank of the Inner Kakheti, viticulture here divides naturally into distinct sections based on elevation along the Tsiv-Gombori mountain slope. Travelers passing through Kakheti can easily distinguish these zones: vineyards above the main road, those directly below, and vineyards situated closer to the Alazani River.

While Shalauri is famous for amber wines grown mid-slope at elevations of 400-560m, renowned for consistency despite vintage variations, our focus here is the higher elevation terroir between 650-750m at the mountain foothills. These soils are denser, more clay-rich, chestnut-colored, almost reddish, creating conditions that significantly transform the Saperavi grape. Shalauri's unique position west of Telavi places it in a cooler, more moderate climatic zone within Central Kakheti. This cool climate combined with heavier clay soils yields Saperavi wines that harmoniously blend mountain fruit complexity, freshness, ripeness, and roundness. In exceptional vintages, Shalauri's Saperavi stands among the best Kakheti can produce.

Check wines from Shalauri →

Uplistsikhe – Kartli

Perhaps the most historically significant terroir in our selection, Uplistsikhe was long regarded as Georgia's oldest winemaking site before the discovery of Khramis Didi Gora (now the world's oldest known wine site). An ancient city carved into stone and designated as a UNESCO World Heritage site, Uplistsikhe boasts extensive marani facilities containing hundreds of Qvevri vessels—a clear testament to the historic viticultural importance of Kartli. Located west of Kaspi along the left bank of the Kura (Mtkvari) River, modern vineyards predominantly sit on the right bank, just a stone's throw away.

Visitors to this part of Kartli will immediately notice its dry, arid landscape reminiscent of southern Greece or Italy, reflecting the prehistoric character of Georgian viticulture. Indeed, this is Georgia's driest vine-growing area, with elevations ranging from 500m to 600m, light soils, and strong winds, creating distinctive conditions. Here, red Kartlian varieties like Shavkapito and Tavkveri produce elegant wines with moderate extraction and higher acidity. Whites such as Chinuri and Goruli Mtsvane yield wines noted for their minerality and umami, balanced by vibrant fruitiness, akin to crisp Sauvignon Blancs from cooler climates. Undoubtedly, this is a terroir to watch closely.

Check wines from Uplistsikhe →

Vardzia – Javakheti

Vardzia sits within one of Georgia's least-explored wine regions, offering unique historical and viticultural intrigue. Historically, Javakheti appears to have once thrived as a significant wine-producing area, evidenced by village names like "East Vineyard" and "Glorious Vineyard." However, viticulture here faced abandonment due to harsh growing conditions exacerbated by Ottoman occupation and subsequent repression of Georgian residents. The challenging terrain, erosion-prone soils, elevations ranging from 1100-1300m, and moderate climate necessitate terraced vineyards—an arduous cultivation method nearly impossible to maintain during periods of conflict and instability. Recent revival efforts provide fresh optimism for this extraordinary terroir.

While wines from Javakheti remain relatively rare, their potential is unmistakable. White wines from Vardzia offer complexity coupled with vibrant energy and poise; amber wines are invitingly smooth, ideal for extended aging; and reds showcase wild complexity and uniqueness. Several local grape varieties—Tamaris Vazi, Kharistvala ("bull's eye"), Aspindzura Shavi, and the vividly named Tskhenis Dzudzu ("horse's tit")—are gradually returning to cultivation, each with distinct traits shaped by this high-altitude setting. These rare cultivars are more than curiosities—they represent a living link to Javakheti's nearly forgotten wine legacy. Paired with the region's singular climate and rugged terrain, they offer a compelling glimpse into a future of wines that are anything but ordinary.

Check wines from Vardzia →

Aleksauri – Kakheti

Opposite Janaani, which we previously featured, lies Aleksauri—another terroir not named after a village, but likely after a noble estate historically occupying the area. Although climatic conditions closely resemble those of Janaani, Aleksauri differs dramatically due to its distinct soils across the Chumatkhevi River: less clay, fewer alluvial deposits in the topsoil, and significantly higher limestone concentrations. These soil differences profoundly impact viticulture, underscoring the importance of exploring closely neighboring yet distinctly unique terroirs—a direction Georgian winemaking increasingly embraces.

Wines from Aleksauri typically exhibit less concentration compared to those from Janaani, potentially making them better suited for classically styled white wines defined by acidity, freshness, and aging potential, or reds emphasizing complexity over power. Kakheti's compressed landscape features an astonishing variety of soils—vineyards containing fossilized limestone, marine shells, and volcanic quartz stones—a natural consequence of its location between two mountain ranges within an ancient seabed. Continued research and tasting will illuminate the nuances and enrich our understanding of these fascinating terroirs.

Check wines from Aleksauri →



Uplistsikhe Estate Vineyards



View of Vardzia



Archil's Wine Vineyards in Shalauri

In the end, what ties these five terroirs together isn't just geography—it's possibility. Georgia may hold the world's oldest winemaking legacy, but it's clear that we're still in a phase of reawakening. These landscapes, some long-forgotten and others only now gaining proper attention, are beginning to speak again through the vines.

There's still so much we don't know: how certain varieties respond to specific soils, what the long-term aging potential of these wines might be, or how climate shifts will reshape growing zones. But this is exactly what makes it thrilling. We're not simply preserving tradition—we're reimagining it, site by site, grape by grape.

Written by Vladimer Nachkebia

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28 JUNE, 2025

WINEMAKING INFOGRAPHICS

Introducing Winemaking Infographics

At gvinico.com, we are thrilled to announce the launch of our latest feature: Winemaking Infographics. This innovative addition is designed to provide a visual representation of the main processes involved in winemaking—specifically, fermentation and aging. With this feature, every wine on our marketplace will display its unique winemaking diagram, offering a clear and concise view of the journey from grape to bottle.



Why Winemaking Infographics?

Wine is more than just a beverage; it's a story of tradition, craftsmanship, and meticulous processes. Winemakers often spend a significant amount of time explaining these processes at wine festivals and tastings. Now, with our Winemaking Infographics, these explanations are brought to life visually, making it easier for every visitor to understand and appreciate the artistry involved in winemaking.

Key Elements of the Winemaking Process

Each winemaking diagram on our platform will showcase the following critical elements:

- Vessel Type: The type of vessel used during fermentation and aging, whether it's a traditional qvevri, a modern stainless tank, or an oak barrel.
- Usage of Skins/Stems: Details on whether grape skins and stems are used during the fermentation process, including the percentage level, which influences the wine's flavor, color, tannin levels, and overall complexity.
- Lees: Insight into the usage of lees (dead yeast cells and other particles) during aging, a technique that can add depth and richness to the wine.
- Duration: The duration of each winemaking process, providing a clear timeline of the wine's development.
- Temperature Levels: The specific temperature levels maintained during fermentation and aging, crucial for understanding the conditions under which the wine was crafted.



Benefits for Winemakers and Wine Lovers

For Winemakers:

- Enhanced Communication: Simplify the explanation of complex winemaking processes to customers.
- Showcase Craftsmanship: Highlight the unique techniques and choices that define each wine.

For Wine Lovers:

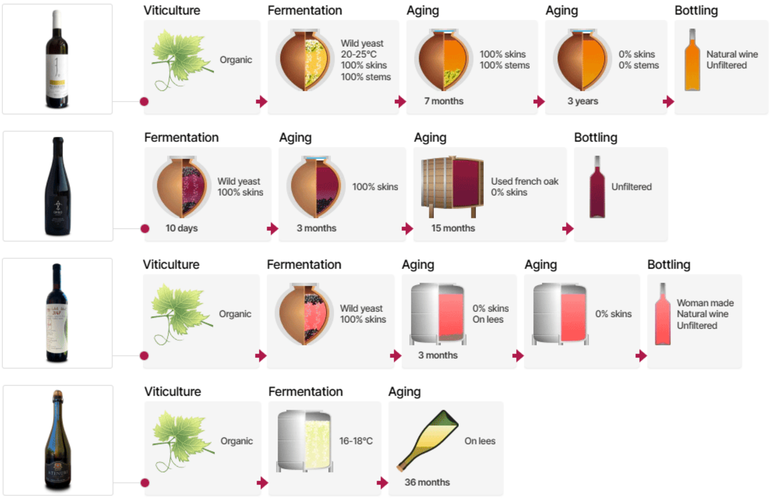
- Instant Understanding: Quickly grasp the key processes behind each wine, enhancing appreciation and enjoyment.
- Informed Choices: Make more informed purchasing decisions based on the winemaking techniques that resonate with your taste preferences.

A New Era of Wine Education

With Winemaking Infographics, we aim to elevate the wine-buying experience by bridging the gap between winemakers and consumers. This feature not only educates but also celebrates the intricate and varied methods that make each wine unique.

We invite all our users to explore this new feature and dive deeper into the fascinating world of winemaking. As always, we are committed to bringing you closer to the stories and traditions that shape the wines you love.

Stay tuned for more updates and innovations from gvinico.com, and happy wine exploring!



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11 APR, 2025

RISING STARS — REVIVAL OF FIVE RARE GEORGIAN VARIETIES

Today we're highlighting five rare indigenous grape varieties that have rightfully earned recognition and growing popularity among wine enthusiasts. Selected from hundreds of distinctive Vitis vinifera cultivars native to Georgia, these unique grapes showcase remarkable character, each expressing an authentic sense of place. Let's explore what makes these varieties special and deserving of attention.

Kakhuri Mtsvivani



Kakhuri Mtsvivani grapes

Kakhuri Mtsvivani has a fascinating history of near-extinction and revival. Like many Georgian grape varieties, its name follows distinctive conventions derived from unique traits or behaviors. "Mtsvivani" translates literally to "falling," presumably referencing its reputation for easily dropping from the vine upon ripeness—though this trait remains anecdotal, as contemporary growers have not directly observed it.

Historically prevalent throughout Kakheti, Mtsvivani began its decline with the devastating arrival of Phylloxera, a pest that decimated vineyards worldwide. Its situation worsened further during the Soviet era, where agricultural policies favored uniformity, standardization, and high yields. Tamaz Konchoshvili, President of Corporation Kindzmarauli, vividly recalls this shift: "I remember well that when I was a child, Kakhetian Mtsvivani constituted 10%–15% of vineyards in Kvareli. However, the Communist era's emphasis on two or three high-yielding varieties pushed it, and many others, to the brink of extinction."

The dramatic revival of Mtsvivani began in the early 1990s, thanks to Konchoshvili's dedicated efforts. After unsuccessful attempts to locate the variety in his father's vineyard, Konchoshvili finally discovered surviving Mtsvivani cuttings in the neglected vineyard of his former schoolteacher, Shota Rusiashvili, just before the vineyard was scheduled for removal. Rescuing these cuttings in 1992, he propagated grafted vines and successfully replanted them by 1994. Today, that restored vineyard row serves as a crucial resource for ongoing preservation and propagation efforts.

Historically, Georgian ampelographers documented six distinct grape varieties bearing the name "Mtsvivani": Kakhetian Mtsvivani, Adreula Mtsvivani, Patalanthian Mtsvivani, Imeretian Mtsvivani, Rachlan Mtsvivani, and Gurian Mtsvivani. Each exhibits unique characteristics and adaptations to regional climates—interestingly, and Racha-Lechkhumi. Recent findings have added another variation, Meskhetian Mtsvivani, further enriching the diversity within this grape family.

Beyond history and naming conventions, the rewarding part comes when tasting Kakhetian Mtsvivani wines. What sets Kakhetian Mtsvivani apart is its distinctive and easily recognizable profile. Remarkably adaptable, it effectively expresses its unique character across diverse terroirs. After experiencing a few examples of this variety, it's remarkably easy to identify during a blind tasting—not because it's intensely aromatic, but due to a distinctive combination of aromas and textures unmatched by other varieties.

Another intriguing aspect of Kakhetian Mtsvivani is its versatility in winemaking styles. While skin-contact (amber) wines from this variety are better known, the less common non-skin-contact white wines showcase its potential beautifully. Moreover, it responds exceptionally well to oak aging, further enhancing its distinctive characteristics and complexity.

Check Kakhuri Mtsvivani wines in our portfolio →



GEBRALE — EXPLORING, EXPERIMENTING, AND REVIVING RARE GEORGIAN GRAPE VARIETIES

In this interview, we chat with Vazha Kasrelishvili from Gebrale Winery, a winemaker from Kakheti...

Danakharuli



Danakharuli grapes

Red grape varieties from Kartli represent a distinct genre in Georgian winemaking. Varieties like Shavkapito, Tavkveri, Buza, and Danakharuli each contribute to a category of medium-bodied, delicate, and elegant wines. These wines offer a perfect counterbalance to the bolder, more powerful Saperavi from the east.

As for Danakharuli itself, its historical context remains elusive. Very little is known about the origins of the variety, and even the source of its name is uncertain. What we do know is that Danakharuli has historically been planted exclusively in Kartli, in a few specific villages. However, this limited geographical range doesn't detract from its potential or its intriguing pedigree. An intriguing rumor surrounding Danakharuli is its possible identity as the same grape as the Meskhetian variety known as Tamaris Vasi. While this connection has not been verified, we await the results of future DNA analyses to settle the matter conclusively. If proven, this could offer exciting insights into the grape's history and further solidify its place in the Georgian wine narrative.

From a viticultural perspective, information is similarly sparse. The number of plantations is minimal, and we are aware that the variety is particularly susceptible to powdery mildew. Still, there is hope that as more plantations are established in Kartli—and intriguingly, also in Kakheti—more precise and detailed information about Danakharuli will emerge in the coming years.

When it comes to the wines made from Danakharuli, this grape is a perfect fit within Kartli's long tradition of medium-bodied, fruit-forward reds. Yet, it brings a slightly different angle to the table. While many Kartli reds emphasize bright red fruits, Danakharuli leans towards darker, more complex fruit profiles. Expect flavors of plums and dark forest berries, providing a depth that sets it apart from other regional reds.

In terms of texture, Danakharuli tends to be thicker than both Tavkveri and Shavkapito, two of Kartli's iconic varieties. It may also exhibit a slightly more tannic structure than these varieties. However, given that only a handful of bottled examples exist, it's difficult to generalize about the grape's overall characteristics. In my experience, some examples have tasted like a sweet, plumy Malbec from Mendoza, while others have resembled an earthy, mushroomy, umami-driven Pinot Noir from Pommard. What is clear, however, is that most examples I've tasted have shown exceptional quality. The true potential of Danakharuli, including how it ages and responds to vintage variation, remains to be fully explored. The increasing popularity of this variety suggests that it has much to offer, and all we can do now is wait and see how these wines evolve over time—and hope for even more extraordinary bottles to come.

Danakharuli also proves to be an excellent blending grape. A classic combination would pair it with Tavkveri for acidity and freshness, Shavkapito for earthy elegance, and Danakharuli itself to add a sweet, fruity mid-palate dimension. Its versatility in blends, alongside its standalone potential, makes it a valuable variety in both single-variety bottlings and creative cuvées.

Check Danakharuli wines in our portfolio →

Asuretuli Shala



Asuretuli Shala grapes

Asuretuli Shala is a distinctive red grape variety intimately connected to the village of Asureti in the Kartli region of Georgia. Lower Kartli, where Asureti is located, differs notably from the northern part of the region, though they are often collectively referred to as Kartli.

The village of Asureti was established in 1818 by German colonists, who named it Elizabethal. The settlement retains German architectural influences, including a Lutheran church built in 1871 and a community cemetery reflecting its German heritage.

In the 1830s, a German settler named Otto Schall discovered a wild grapevine growing near Asureti. He domesticated this vine, leading to the cultivation of what became known as Asuretuli Shavi. The name "Asuretuli" translates to "from Asureti," and "Shala" honors Mr. Schall's contribution.

Now that we've covered the history of this variety, let's dive into the specifics. One thing that everyone who grows this variety emphasizes is its extremely high yields. Controlling the vine vigor is crucial for achieving high-quality wines. This also explains the often low alcohol levels in many cases—if yields are not controlled, concentration tends to be lower.

As for the wines, much like the previously mentioned Mtsvivani Kakhuri, one of the main reasons why this variety is so interesting is that it's instantly recognizable. It's not a particular fruit note that stands out, but rather a distinctive texture. It's almost as if you can smell a specific texture. Beyond this characteristic, it also exhibits a three-dimensional depth similar to Pinot Noir. Its color, light and delicate, also resembles its Burgundian counterpart. I have yet to taste an example of Asuretuli Shala that doesn't carry this recognizable profile, even from different terroirs like Bolnisi, which brings out interesting variations on the Asureti version.

Overall, this variety has enormous potential. As it gains popularity, its style will become more defined. We still need to see how it evolves in oak and how it ages, but we're confident that the future is bright for this variety.

Due to its rarity, it's very unusual to see this variety in a monovarietal format. It's typically blended with other grape varieties, which makes it harder to define its full potential.

Check Asuretuli Shala wines in our portfolio →

Vardisperi Rkatsiteli



Vardisperi Rkatsiteli grapes

Now we dive into our two intriguing pink varieties, starting with Vardisperi Rkatsiteli, a naturally occurring rose-colored mutation from Kakheti, derived from what was once among the most planted grape varieties globally—Rkatsiteli. Recently, Vardisperi Rkatsiteli has been gaining attention, and rightfully so. Beyond producing incredibly beautiful grapes, this variety inherits the essential qualities of Rkatsiteli—disease resistance, vigor, and an easy-going character—but with a notable twist. With thicker skins and slightly later ripening compared to traditional Rkatsiteli, this variety tends to be less attractive to birds during harvest, a significant benefit in Kakheti where bird damage is common.

This unique mutation was first officially documented by Vasili Loladze in Mukuzani village in 1948. While Loladze pioneered research on the variety, it's fascinating to note that nearly every old Rkatsiteli vineyard harbors occasional pink mutations. If you stroll through any mature Rkatsiteli vineyard, you're almost guaranteed to encounter a few rose-colored vines scattered among the traditional ones.

Perhaps the most intriguing aspect of Vardisperi Rkatsiteli lies in how dramatically it differs from its parent variety when it comes to winemaking. Beyond its captivating salmon-pink hue—especially pronounced when made traditionally with extended skin maceration—the similarities with Rkatsiteli essentially end.

Aromatically, Vardisperi Rkatsiteli takes a distinct path. While classic Rkatsiteli often develops notes reminiscent of caramelized fruit, Vardisperi expresses fresher, more herbaceous aromas combined with hints of fresh forest berries. Its thicker skins mean the wine typically requires additional aging to fully round out and soften, yet the results justify the patience.

Exciting questions arise regarding its potential in blends, its suitability for sparkling wines, and the character it might express without skin contact. Given its growing popularity, we can anticipate experiencing these varied interpretations soon, further enriching Georgia's diverse viticultural landscape.

Check Vardisperi Rkatsiteli wines in our portfolio →

Chkhaveri



Chkhaveri grapes

Our second pink variety is perhaps the most well-known among these five rare Georgian grapes. Despite its relative prominence, the inherent scarcity of Chkhaveri ensures it remains a highlight. Originating from Guria, this grape carries a legendary reputation, renowned particularly for its late ripening and the incredible diversity of wines it can produce.

The name "Chkhaveri" has linguistic roots, reflecting the vine's unique growth characteristics. Renowned historian Ivane Javakhishvili explained that the prefix "chkha" relates to an old Georgian term signifying a thick, bunchy vine or a climbing vine abundant with clusters. Historically trained high above the ground—often climbing up trees—the name Chkhaveri perfectly captures this distinctive growth habit. Interestingly, Chkhaveri was historically known as Chkhaberdzuli, with Javakhishvili suggesting that Chkhaveri might be a shortened form of this older name, although modern viticulture identifies them as separate varieties. Additionally, in certain eastern Gurian villages, the grape is locally known as "Chkhaveli," underscoring its regional nuances. Although the precise origin of its name remains somewhat obscure, experts generally agree it points either to the vine's climbing nature or the distinct shape of its grape clusters.

Cultivating Chkhaveri poses unique challenges due to its late ripening and somewhat demanding nature. Historically, its vigorous climbing habit led growers to adopt the maghlari training method, allowing vines to ascend living tree trunks—commonly alder, mulberry, or cherry. This practice elevated grape clusters well above the damp ground, significantly reducing the risk of fungal diseases. With its thin-skinned berries vulnerable to rot and downy mildew, Chkhaveri thrives best on cooler, south-facing slopes with limestone-rich soils. Such conditions maximize airflow and minimize humidity around clusters, essential for successful cultivation. Today, preserving Chkhaveri's historical and cultural legacy demands continued meticulous attention to these environmental details.

In terms of winemaking, Chkhaveri exhibits remarkable versatility. Similar to the previously mentioned Vardisperi Rkatsiteli, skin-fermented and aged Chkhaveri wines present an intense rose color, with some late-harvest examples approaching bright red rather than dark rose hues. These wines offer distinctive aromas of wild berries, rosehip, hibiscus, rooibos and berberis, complemented by excellent acidity and occasionally pronounced tannins that underscore their aging potential. Equally intriguing, Chkhaveri shines when produced in a non-skin-contact white wine style and has yielded exceptional sparkling wines. Truly, this variety embodies extraordinary versatility, and we eagerly anticipate experiencing more exemplary wines from this fascinating grape.

Check Chkhaveri wines in our portfolio →

Written by Vladimer Nachkebia

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28 JUNE, 2025

PRE-ORDER YOUR FAVORITE VINTAGES AT GVINICO!

Introducing Pre-Order Vintages

At Gvinico, we love getting creative for our customers and winemakers. The idea for our Pre-Order Vintages started when we got a request for wines from Dano Winery—a client favorite—that had completely sold out. After chatting with Dano, we decided to offer pre-orders for future vintages. Now, we're thrilled to bring this idea to you!



Why Pre-Order?

Pre-ordering gives you the chance to secure bottles from specific vintages before they're even bottled. It's the perfect way to ensure you don't miss out on limited editions or the most sought-after Georgian wines when they're released.

How It Works

Here's how you can get started with pre-ordering:

- Pre-Order Availability: Once the harvest and fermentation are completed, and the wines are aging, we open up pre-orders. Look for the "Pre-Order" label to reserve your bottles.
- Secure Your Allocation: Place your pre-order and guarantee your share of the vintage when it's ready to ship. No more worrying about missing out on your favorite wines!
- Estimated Ready Date: Each pre-order wine includes an estimated ready date, giving you an idea of when it will be bottled and shipped. We'll keep you updated throughout the aging process.

Alcohol Content

Since the wines are still aging, the alcohol content is not finalized. We provide an estimated range based on previous vintages or current aging conditions, with the final percentage confirmed at bottling.



Dano Winery Khornabuji Rkatsiteli

Winery Dano Winery

Vintages: 2024 / Qnt. 800 PRE-ORDER

Wine Type: Amber | Alc. 12-14% | Vol. 750ml

Dano Winery Udedo

Winery Dano Winery

Vintages: 2024 / Qnt. 1000 PRE-ORDER

Wine Type: White | Alc. 11.5-13.5% | Vol. 750ml



Dano Winery Orni

Winery Dano Winery

Vintages: 2024 / Qnt. 800 PRE-ORDER

Wine Type: Amber | Alc. 12-14% | Vol. 750ml

Flexible Pre-Order System

We've designed the pre-order system to be as flexible as possible:

- Tailored Terms: Pricing, prepayment, and delivery terms are flexible and can be customized based on your needs. Agreements are made between you, Gvinico, and the winemaker.
- Continuous Updates: We'll keep you informed throughout the maturing process, so you'll always know when to expect your bottles.

Looking Ahead to 2024

Our 2024 vintage is currently aging, and we've opened pre-orders for select wines, including new releases from Dano Winery. Reserve your future favorites today!

Be among the first to enjoy our upcoming vintages. Explore our Pre-Order 2024 Vintage Collection and secure your bottles before they're gone. Got questions? Feel free to reach out—we're here to help!





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10 DECEMBER, 2024

CELEBRATING GEORGIAN WINES

Georgian wines are getting the global recognition they deserve, and we're here to celebrate! Our new feature lets you easily explore award-winning Georgian wines that have made a splash on the international stage.

From big wins at the IWSC and Berlin Wine Trophy to other major international and Georgian awards, you can now see it all in one place.

These wines are unique but loved by many, with undeniable quality that's turning heads everywhere. Dive in, explore, and see what makes Georgian wine so special!





Fermentation: Wild yeast 100% skins → Aging: 100% skins, 6 months → Aging: 0% skins, 6 months → Bottling: Filtered

Winemaking: Fermented in Qvevri with wild yeasts on 100% skins no stems, Aged in Qvevri on 100% skins no stems for 6 months, Aged in Stainless tank for 6 months, Filtered

Aromas: Dried fruit, Citrus rind, Quince, Honey, Tea

Taste: Full body, Medium tannins, Refreshing acidity, Long finish

Wine Agency Lot: 15392101424

Bottles produced: 2795

Awards: IWSC 2025 Silver 90pts; Asia Wine Trophy 2024 Gold

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Georgian Wine Regions Interactive Map

Interactive regional maps designed to explore Georgia’s wine geography, viticultural districts, wine zones and protected designations, from country-level to regional detail.

GEORGIAN WINE REGIONS



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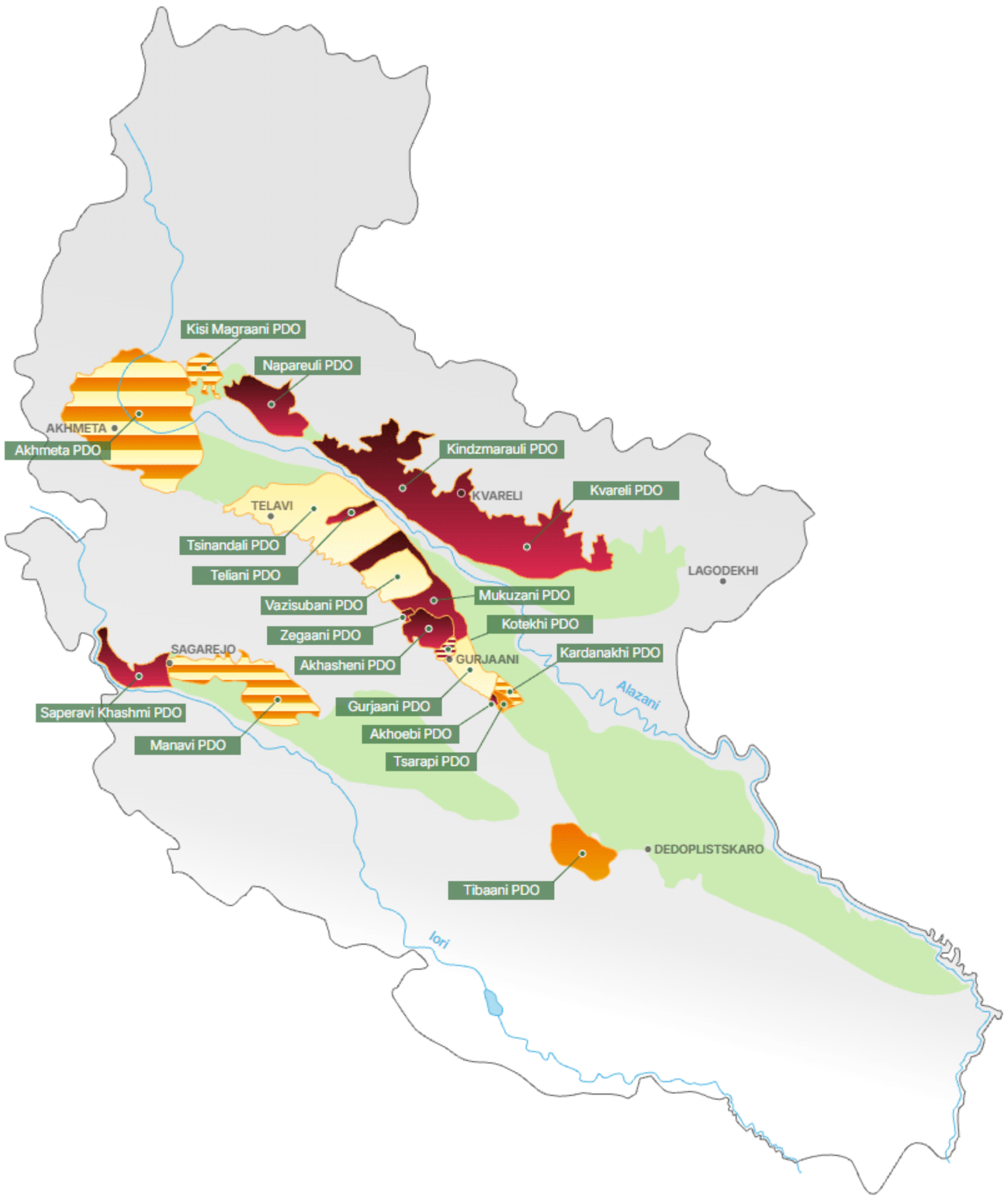
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KAKHETI WINE REGION

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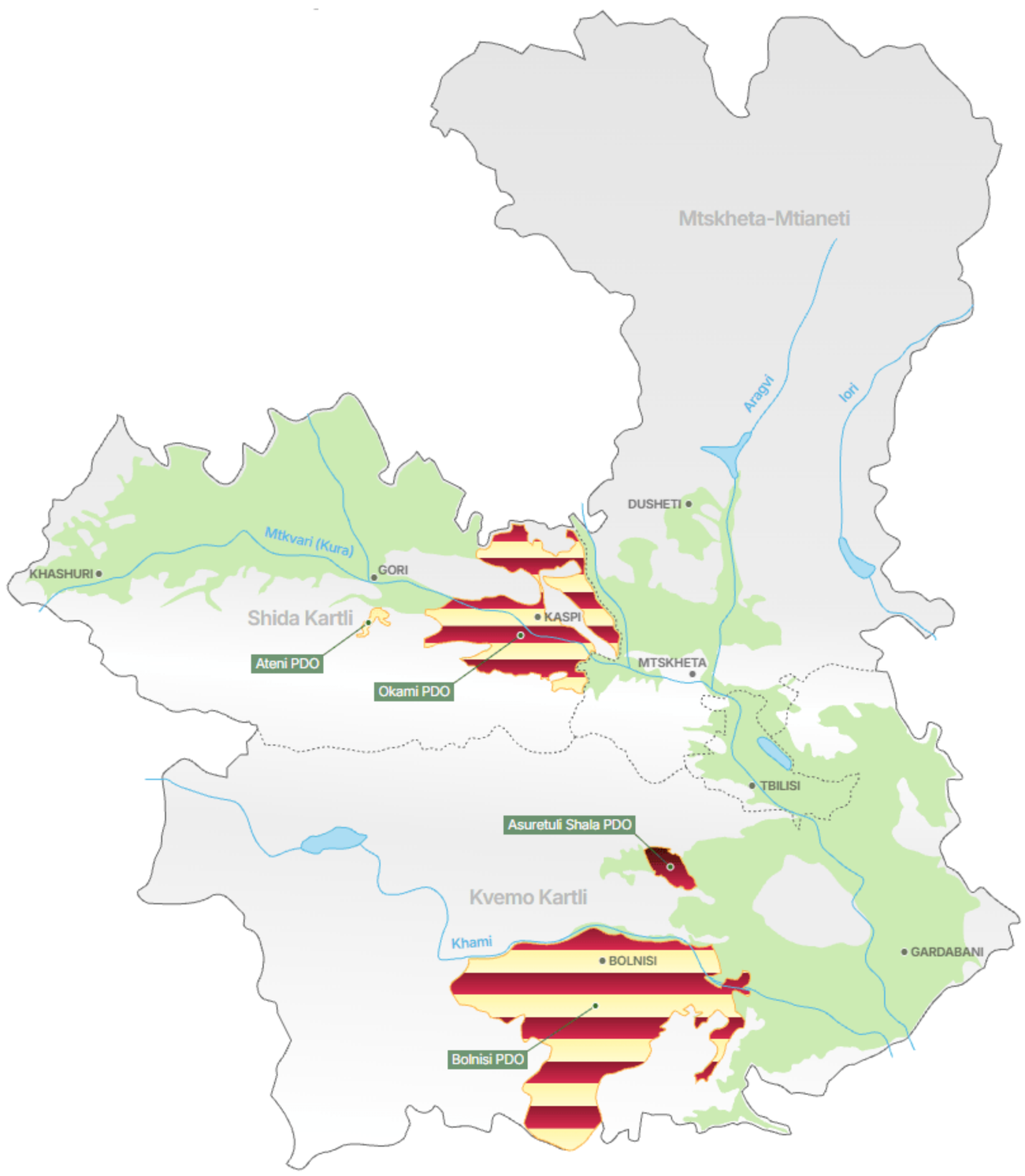
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