

TSINANDALI

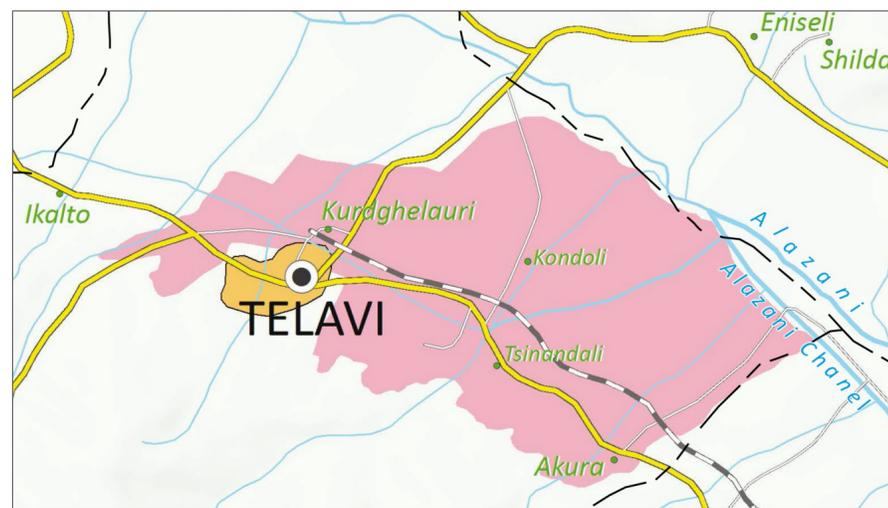
GEORGIAN PROTECTED DESIGNATIONS OF ORIGIN



Georgian Wine Club

Geography

The *Tsinandali* PDO is situated in *Telavi* municipality along the right bank of the *Alazani* river, stretching from the wooded north-eastern foothills of the *Tsiv Gombori* mountain range down to the banks of the river itself. Its vineyards are mostly planted at an altitude of between 300 and 750 metres above sea level. The PDO encapsulates the villages of *Akura*, *Vanta*, *Busheti*, *Kvemo* ('Lower') *Khodasheni*, *Tsinandali*, *Kisiskhevi*, *Kondoli*, *Nasamkhrali*, *Shalauri*, *Kurdghelauri* and *Vardisubani*.



Surface area

6,53 km²



Climate

The PDO's climate is moderately humid, with hot summers and moderately cold winters. Annual sunshine duration is around 2,300 hours. The average annual air temperature is 12.4°C, with an average annual precipitation of 845 mm. Winds largely tend to blow from either the west (35%) or the east (23%).



History

Tsinandali PDO is linked to the princely family of *Chavchavadze*. The poet *Aleksandre Chavchavadze* was the first to make Georgian wine very famous in XIX century. In 1835 he took out a loan of a million rubles for twenty years in order to develop the region. He built an underground wine cellar in which he had stills installed, buried new qvevri underground, and established a factory for making oak barrels. His private wine collection – part of which has been kept to this day – consisted of 70,000 bottles and included 150 to 200-year-old French wines as well as bottles of *Saperavi* manufactured in *Tsinandali* in 1839 and in 1841.

Terroirs

Lamebi, *Grdzeli Mindvrebi*, *Nabambari*.

Style

White wine was manufactured in *Tsinandali* from the 1830s onwards, but only appeared on the market under the *Tsinandali* label in 1886. During this period, the style of the wine changed many times. At first, when *phylloxera* was about to appear in Georgia and the vine was still standing on its roots, *Tsinandali* wine was completely different. The style probably changed in the 1920s or '30s. It changed again in the 1950s, when the wine began to be manufactured under the name *Wine No. 1*. In the 1970s many important novelties appeared which changed the style of the wine again, and towards the end of the 1990s several companies began to manufacture *Tsinandali* wine as we know it today. Despite the fact that the style was constantly being changed, some things have remained unchanged in *Tsinandali*, such as the wine's softness, energy, aroma and lively acidity. The wine was kept in oak barrels for three years, which according to modern methods is too long a period of time. Nowadays, it is no longer compulsory for the wine to be aged for three years, but in some wineries the wine is not kept in oak barrels. In other wineries, some keep the wine in oak barrels for 9 months, and some for only six.

Soil

Loess; rich in calcium carbonate; sand and clay; loose rocky soil.



Rkatsiteli



Mtsvane kakhuri

Grape varieties

Rkatsiteli, *Mtsvane kakhuri*, *Saperavi*.

Wine

Production began in 1886. *Tsinandali* PDO wines are made from the *Rkatsiteli* and *Mtsvane kakhuri* varieties of grape (85% and 15%, respectively) — the latter giving the wine its freshness. Lively aromas of vineyard peach and apricot are characteristic.



Vineyard in *Tsinandali*



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