

TBILVINO



Tbilvino Wines

TBILVINO



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Tbilvino History

JSC Tbilvino has been a leading producer of high quality Georgian wines since its establishment in 1962. The company was restructured in 1999 and new philosophy of wine production was instilled. During the last few years the enterprise has been equipped with the state-of-the art equipment. As a result of these innovations JSC Tbilvino now produces more than 60 different wines under four Trade Marks: Tbilvino, Georgian Valleys, Special Reserves and Iveriuli.

JSC Tbilvino stands out as the leader on local market and successful international exporter of almost 95% of its total production in more than 25 countries of the world: Ukraine, Latvia, Lithuania, Estonia, Kazakhstan, Uzbekistan, Belarus, Azerbaijan, Poland, Germany, Netherlands, Finland, Sweden, France, UK, Ireland, China, Hong-Kong, Canada, Cyprus, United Arab Emirates, Singapore, Belgium and Austria. Based on official export statistics announced by Vine and Wine Department – Samtrest, under the Ministry of Agriculture of Georgia Tbilvino, was the largest exporter of Georgian wines in 2009 and 2010.

In 2010 JSC Tbilvino was certified with ISO:22000 and ISO:9001 certificates. In the last 5 years Tbilvino wines were awarded with Gold, Silver and Bronze medals at renowned and prestigious international wine competitions such as Decanter - London, IWSC - London, Concours Mondial de Bruxelles- Brussels, etc.

Tbilvino Philosophy

If you take a close look at the character, quality and personality of our wines, you will discover why they are so important for the people involved in their creation. After decades of being a major player in the wine-making industry, for us - Tbilvino employees, wine remains the greatest outcome of hard work and creative thinking.

Ancient traditions of wine making, uniqueness of native Georgian grape varieties and creative minds of Tbilvino winemakers enable us to create the wines appreciated by wine-lovers and connoisseurs around the world.

Unwavering commitment, strict quality control, proven professionalism, respect for traditions and openness to new technologies constitute the experience we have gained through the years of wine making.

Enjoy our wines. We certainly do.

TBILVINO

TBILISI

white dry wine

Variety: Rkatsiteli 100%

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

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

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

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



SACHINO

white medium dry wine

Variety: Rkatsiteli 100%

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

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

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

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

Awards:

Urkunde, Berlin 2008- Commended



TBILISI

red dry wine

Varieties: Saperavi 70%, Rkatsiteli 30%

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

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

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

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



SACHINO

red medium dry wine

Varieties: Saperavi 70%, Rkatsiteli 30%

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

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

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

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



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ALAZANI VALLEY

white medium sweet wine

Variety: Rkatsiteli 100%

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

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

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

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



ALAZANI VALLEY

red medium sweet wine

Varieties: Saperavi 70%, Rkatsiteli 30%

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

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

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

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





SAPERAVI ROSE (new)

rose dry wine

Variety: Saperavi 100%

Place of production: Saperavi grapes are sourced from the principal micro-zones of Mukuzani, Akhasheni, Napareuli, Kvareli and Kondoli in the Kakheti region of Georgia .

Maceration: Due to the high level of tannins and color in Saperavi grapes, the wine is left in contact with the skins for only four hours before being lightly pressed off into tanks to make the rose wine.

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

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

Food pairing: Goes well with fish and cold meats.



PIROSMANI

red medium sweet wine

Varieties: Saperavi 70%, Rkatsiteli 30%

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

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

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

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



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RKATSITELI

white dry wine



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

Place of production: Rkatsiteli grapes are sourced from the main micro-zones of Kardenakhi, Tibaani, Tsinandali, Gurjaani and Napareuli in the Kakheti region of Georgia.

Fermentation: After settling, the juice is fermented at a controlled temperature of 12/14°C in tanks, to ensure maximum fruit intensity and crispness.

Tasting profile: This wine perfectly displays an aroma typical to this variety - a slightly sour taste combined with the apple notes.

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

Awards:

Georgia – Cradle of Wine, Tbilisi 2010 – Gold
Decanter, London 2010 – Commended



TSINANDALI

white dry wine



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

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

Fermentation: The juice is fermented at a controlled temperature of 12/14°C in tanks to ensure maximum fruit intensity and crispness.

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

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

Awards:

Mondial de Bruxelles 2009 – Gold
IWSC, London 2009 – Bronze
Mondial de Bruxelles 2008 – Silver
IWSC, London 2008 – Bronze
IWSC, London 2007 – Bronze



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SAPERAVI red dry wine



Variety: Saperavi 100%

Place of production: Saperavi grapes are sourced from the main micro-zones of Mukuzani, Akhasheni, Khashmi, Kindzmarauli, Napareuli, Kvareli and Kondoli in the Kakheti region of Georgia.

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

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

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

Awards:

Decanter, London 2009 – Bronze

IWSC, London 2009 – Bronze

IWSC, London 2008 – Silver, Best in Class

IWSC, London 2007 – Silver

CABERNET-SAPERAVI (new) red dry wine

Varieties: Cabernet 85%, Saperavi 15%

Place of production: Cabernet and Saperavi grapes are sourced from the principal micro-zones of Mukuzani, Akhasheni, Khashmi, Kindzmarauli, Napareuli, Kvareli and Kondoli in the Kakheti region of Georgia.

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

Tasting profile: Aroma of red cherry, black current, plum and a hint of vanilla with a smooth, lasting and pleasant aftertaste.

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



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NAPAREULI

red dry wine

Variety: Saperavi 100%

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

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

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

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



MUKUZANI

red dry wine

Variety: Saperavi 100%

Place of production: Appellation-controlled red dry wine produced from specially selected grapes sourced from the Mukuzani micro-zone in the Kakheti region. The 246 ha vineyards are located at 350-750 meters above the sea level on the mountain slopes with medium latitude.

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

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

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

Awards:

IWSC, London 2009 – Bronze
Decanter, London 2009 – Silver
Decanter, London 2008 – Bronze
IWSC, London 2008 – Silver



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KVEVRIS (new)

Wine produced in compliance with traditional Kakhetian technology
(wine must is fermented on stem, skin and seeds)
white dry wine

Variety: Rkatsiteli 100%

Place of production: Rkatsiteli grapes are sourced from the principal micro-zones of Kardenakhi, Tibaani, Tsinandali, Gurjaani and Napareuli in the Kakheti region of Georgia.

Pressing: This Kakhetian traditional type of wine is not pressed off the skins until 2-3 months after primary fermentation.

Fermentation: Wine must is fermented on stem, skin and seeds at a controlled temperature of 14/16°C.

Maceration: Considerable amount of time is spent with the skins for post-ferment maceration which helps the phenolic nature of the wine transfer into finer, more complex structures.

Tasting profile: Wine offers deep and rich bouquet of pine, pear and quince.

Food pairing: Recommended with veal, mutton and barbeque.



TVISHI

white medium sweet wine



Variety: Tsolikauri 100%

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

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

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

Food pairing: Matches well with all kinds of desserts.

Awards:

IWSC, London 2008 – Bronze

Decanter, London 2008 – Commended



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AKHASHENI

red medium sweet wine

Variety: Saperavi 100%

Place of production: Saperavi grapes are sourced from the Akhasheni micro-zone in the Kakheti region. The vineyards are stretched on the right bank of the Alazani river located at 350-700 meters above the sea level.

Fermentation: Fermentation is done at a controlled temperature of 16/18°C. Warm ferments help produce a fleshier character to the final wines.

Tasting profile: This light berry colored smooth wine is characterized by the ripe plum notes. It pairs well with cherries.

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



KINDZMARAU LI

red medium sweet wine



Variety: Saperavi 100%

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

Fermentation: Fermentation is done at a controlled temperature of 16/18°C. Warm ferments help produce a fleshier character to the final wines.

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

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

Awards:

IWSC, London 2008 – Bronze

Decanter, London 2009 – Commended



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OJALESHI

red medium sweet wine

Variety: Ojaleshi 100%

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

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

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

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



KHVANCHKARA

red medium sweet wine



Varieties: Aleksandrouli 70%, Mujuretuli 30%

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

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

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

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

Awards:

Decanter, London 2010 – Bronze

Favorite Wine Brand, Tbilisi – Golden Brand 2006



TBILVINO

Special Reserve

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

TSINANDALI, Special Reserve

white dry wine (aged in oak barrels for 4-5 months)



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

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

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

Aging: 100% of wine goes into French oak barrels for 4-5 months to pick up the subtle amount of vanilla flavor and complexity, that oak offers.

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

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

Food pairing: It offers dominant aroma of quince, is medium-bodied and rich in the mouth with a smooth finish. It matches well with light salads, grilled vegetables, chicken with citrus dressing and steamed fish.

Awards

IWSC, London 2009 – Bronze
IWC, London 2009 – Commended
Mondial de Bruxelles, 2009 – Silver
IWSC, London 2007 – Bronze
IWSC, London 2006 – Bronze



SAPERAVI, Special Reserve

red dry wine (aged in oak barrels for 10-12 months)



Variety: Saperavi 100%

Place of Production: Saperavi grapes are sourced from the main micro-zones of the Kakheti region in Georgia. This is a hardy variety, known for its ability to withstand extremely cold weather. It produces substantial deep red wines that are suitable for extended aging (up to fifty years)

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

Aging: 100% of the wine goes to French oak barrels for 10-12 months to create a complex palate of oak, tannins, fruit and vanilla.

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

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

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

Awards

Georgia- Cradle of Wine, Tbilisi, 2010 – Gold. Berlin Wine Trophy, 2009 – Gold
IWSC, London 2010 – Bronze. IWSC, London 2008 – Bronze. IWSC, London 2007 – Bronze
IWSC, London 2006 – Silver, Best in Class. IWC, London 2005 – Seal of Approval

MUKUZANI, Special Reserve

red dry wine (aged in oak barrels for 10-12 months)



Variety: Saperavi 100%

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

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

Aging: 100% of the wine goes to French oak barrels for 10-12 months to create a complex palate of oak, tannins, fruit and vanilla.

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

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

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

Mukuzani goes ideally with “Bozbashi” (spicy tomato soup with mutton or lamb meatballs), barbeque, lamb haunch, fried kidney and different patés.

Awards

Decanter, London 2010 – Bronze. IWSC, London 2008 – Bronze
Decanter, London 2007 – Bronze. IWSC, London 2007 – Bronze





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