I n a r a p i

Registration : № 978

Registration Date : 11/05/2020

Place of origin Name : Tsarapo

item name , which is required for origin denomination Register : Wine

Applicant's name and address : A (A) IP - Cardenakh wine ; Village kardenakhi , I -15 lane , №10, Gurjaani district , Georgia

1. Name : " Tsarafi "

2. Additional notes :

3. Type , color and basic requirements

" Tsarapi " is amber dry wine . It must meet the following requirements :
Color - from dark amber to straw ;

The aroma and taste - full-bodied , energetic , extractive and velvety , well expressed varietal aromas , moderate and mild astringency , which is the type Headquarters conditions . When planted, the wine develops a sharply pronounced bouquet of fruit tones ;

The actual volume alcoholic content does not have to be 12% - the less ;

cone extract mass concentration does not have to be 24 g / l - in the less ;

sugar content not to exceed 4 g / l - s ;

titratable acidity not to be 5 g / l - in the less ;

Other features to comply with Georgia law stand Neil requirements .

4. Geographical area and zones of production
" Tsarafi " micro-zone is located in the village of Gurjaani district . Kardenakhi administrator tra appreciation area , cold - shortens the range in the north - east slope takes a position awards 3-4 ° tilt of the exposition , the river . On the right bank of the Alazani , 41 ° 48 ' north latitude and east longitude At 45 ° 44 ' coordinates , at an altitude of 350-550 m above sea level .

groves zone situated between Kardenakhi micro- frame . North dasav Sri from metal way before it is bordered by muddy ravine , while the railway following the irrigation channels before - Bakurtsikhe administrative border , the North - East T from esaz composition of the irrigation channel , south east bordering Anagi administrator tratsiuli border , south - west to a turbid torrent valley bordered Bakurtsikhe - However, the highway , and the muddy ravine after - Railway .
5. Vine varieties
" Groves " are made only groves zone harvested blended with a variety of grapes . " Groves " in production of blended varieties of grapes can be were dedicated tos 15% - to the local green and / or style of pressing a variety of grapes . There shall be no other jishe bis use .

6. vineyard cultivation , pruning - Formation and Maintenance
groves zone , wine " groves for " for entrepreneurial vineyards are grown to be 350 - 550 meters above sea level ;

vineyard row distance may be 1 to 2.5 meters ;

vaztashoris distance of 0,8-1,5 meters ;

Stem height - 60-90 cm ;

Skhli form - unilateral or bilateral Georgian , or free .

vine cultivation , the pruning - the formation and protection from pests and diseases as well as , also , soil treatment , the fertilization and other operations carried out in grape manufacturer 's selected agro-technical measures accordingly .

7. grape maturity , harvest , transport

" Tsarapi " is made only from ripe grapes . grape sugar harvest time does not have to be 21% - the less ;

Grape transport is allowed only wooden or plastic boxes , slowly at precisely steel made or special paint painted body to ;

There shall be no grapes are transported in plastic bags and / or bags bis use ;

transportation of the grapes as much as possible should be protected from possible Blur dzurebisa it .

8. Grape harvest and wine solution

Grape harvest should not exceed 1 hectare of vineyard :

For Rkatsiteli - 10 tons ;

For Kakhetian green - 8 tons ;

For Khikhvi - 6 tons .

The wine solution should not exceed :

650 liters - one ton of grapes ;

6,500 liters - from one hectare of vineyard for Rkatsiteli ;

5 200 liters - one hectare vineyard from local green content ;

3 900 liters - one hectare vineyard in the style of pressing for .

9. Grape processing , wine making and bottling

Wine " groves " production for the grapes harvested should be the only groves zone of cultivated vineyards .

grape processing and wine making is allowed only regional zone within , and molding - regional zone in the outside , only the Georgian territory .

At the same time , grape disposal groves mikrozoni from processing and wine export of wine-growing zone for bottling is allowed only in strict accounting and control conditions .

" Groves " in production of alcoholic fermentation is the only pitcher dur do the (chacha - stems of the total number with). alcoholic fermentation damtav including the use of , pitcher gadaavseben similar wine and stops the pulp at least vintage to the next on 1 February .

" Groves " consumer market placement is allowed only sixty often made loans containers in packaged form .

10. Connection with the special quality , reputation and geographical location of the wine

Between

Soil . soil rocks dealluvial - proalluvial origin of the carbon ink of clay - clay and stone-gravel napenebia .

soils , mainly , loamy and light clay soil . Its mechanical co niloba (physical clay fraction , which is <0.01 mm) wide borders tsvaleba dobs and 20,0- from 69.4% - up .

The humus content in the trenching layers 2,04-4,91% - is within . The total nitrogen , mainly , low content characterized - 0,067-0,128%, hydrolytic nitrogen content in the arable layers 5,00-13,89 mg - up from 100 g soil , soluble Fo handicaps content is high , and the arable layers 3,0-29,0 mg - He Within a 100 g Nia Doug in .

Exchange potassium arable layers of high concentration characterized 28,0-90,4 mg 100 g Nia Doug in . Calcium carbonate content in soil profiles in a wide variety of borders vary , which is from the top down in an orderly increase and 2,0 to 44.0% - up . The reaction of the soil area is weak and medium alkaline - pH = 7.2-8.2.
The climate . groves zone is characterized by moderately humid climate , with hot summers and moderately cold winters , the sun shining on the annual duration of 2154 hours , the vegetation period of 1589 hours is equal .

Air average annual temperature of 12.5 ° C to, the cold months / January / average temperature of 1.0 ° C to, the warm months / July , August / a - 23.6 ° C to equal .

10 ° the C- matter of the temperature of the period duration of 211 days to reach , while the active temperatures sum of the average 3920 equals .

The annual sum of atmospheric precipitation in the Tsarafi micro-zone is 770 mm , m . Sh . The vegetation period of 585 mm - Ia . Atmospheric precipitation seasons according to the following section , lying : the over / 32-32% / spring - summer , compared to less than incoming a d Go put on (23%) and In winter / 13% / comes .

Air average annual relative humidity of 72% is equal to , the vine growing period, this figure is 70% reach .

soil surface , which humus - calcareous , average annual tempera round of 15 ° C to equal . July - August the soil surface average temperature of the high and 30 ° C to reach .
The human factor . In Georgia pitcher local technology wine install 8 thousand years ago started and in the tradition of continuous still retain . Georgian men have been refining and improving the methods of making this wine for eight thousand years . So that , the wine installing this sort of technology the Creator The people , who had not only the creation of this unique positioning , but , figuratively to say , his bosom he will without paying and saved the storms and crises , as this small country has gone through this long distance .

pitchers of wine to set the Georgian traditional method 2013 in UNESCO (UNESCO) Intangible Cultural Heritage monument status was granted , what these methods sister uniqueness of pointing and a message to the whole world , that wine is an ancient Georgian culture an integral part . This was a pitcher of wine to raise the astro will Georgian traditional method of recognition of the crown , which the new stimulus gave us the wine of this method of installation , and gave rise to a Europe of different countries in its implementation .

" Wine installation method , which is a wine grape method is called , and much to vary the fault of technology is , once again proved the fact , that in this country in the past was known for its high-quality wines , and will remain in the progressive direction of the creator ", says the famous Italian winemaker and scientist J. . Dalmaso .

groves micro geographic location , typical climate : moderately cold winters and hot summers , atmospheric precipitation, moderate views , active temperatures sum is fairly high rate , forest Brown , neshom Pala - calcareous soils , grape varieties in the zone identified in the special unsupported features and viticulture - winemaking local , mravalsauku Nova tradition determines wine " groves " special organoleptic Prop erties and a high reputation .

11. Special requirements for labeling

Name " groves " and the designation " protected origin denomination wine " eti on Cat , packaging , well , wine accompanying documents and promotional materials in foreign languages is applied as follows :

In Latin font - **TSARAPI**

Protected Designation of Origin and / or PDO

In Russian font - **CARAPI**

The most important places to find a place to stay

12. Accounting and notification
" Groves " in the production and storage of technological processes of accounting and notifications will be carried out of the legislation set the rules accordingly .

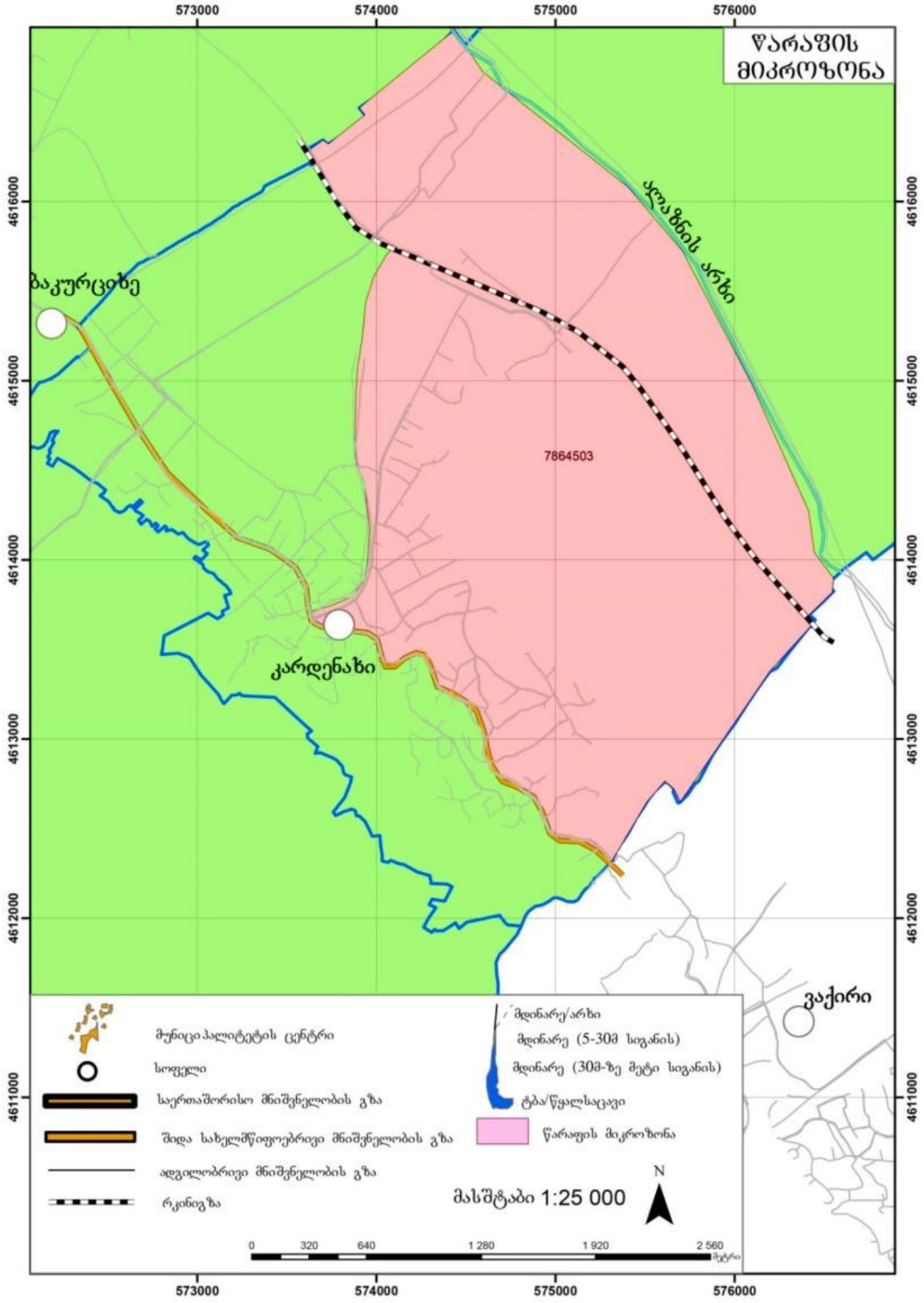
13. Basic control points
protected origin denomination wine " groves " in the production process control th commensurate insuring the

manufacturer of - Wine National Agency to confirm the following parameters Compliance :

Basic control points	Evaluation methods
The location of the vineyard	Cadastral map , check on site
Area	Vineyard Registration Journal , Cadastre
Vine variety	Vineyard registration journal , check ad - gil
Cultivation methods	agro-technical measures for the registration of the magazine , treatment logs . Check the ground
crop over and transported	Vintage Magazine
Grape hectare harvest	Vintage Magazine
The whole grape harvest	Vintage Magazine
grape processing and wine damza ery	Grape making magazine , grape wi - mushavebis magazine , product turnover accounting logs , laboratory Anna Lee zebis logs , messages , reviewed ceived place
Place and conditions of wine bottling , packaging and storage	Casting Magazine , finished goods warehouse product movement journal , Lab - oratorio Analysis magazines
Wine physico - chemical characteristics of the wine production process , bottling and bottling after	Journal of Laboratory Analysis
wine organoleptic characteristics that Feb. Imeretians	Minutes of the Tasting Commission
Traceability	technological and laboratory chana writing

14. Production control body

production specifications, the protection and the place- names correctly due to treat the State control is carried out by sub - Wine National Agency of Georgia have laid the legislation established rules accordingly .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მდინარე/არხი
მდინარე (5-30მ სიგანის)
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