

# Alazany Valley

## Red semi-sweet wine

The history of wine tradition originates in the fertile villages of Georgia. Facts confirm that the oldest seeds of cultivated grapes were found here. The tradition of wine-making in Georgia is 8,000 years old, so this number is often found on the labels of Georgian wines. Kakheti region is considered to be the center of Georgian wine-making, where grape growing and wine-making are the most common activities. In Kakheti, the Alazani Valley is considered the most famous wine-growing region. It is located at an altitude of 200 - 470 meters above the sea level and its length is 160 km. Our winery complex Alazani is located in Kakheti, in the ancient village of Kardenakhi, in the sunniest place of the Alazani Valley, famous for its hot climate and liveliness of ancient traditions. The name of the village of Kardenakhi comes from the words "gate and vineyard" (კარი და ვენახი), which suggests that wine is an integral part of every house in this village.

The Alazani winery is located in the village of Kardenakhi, Kakheti region. The history of the winery originates from the 19th century, but the modern building was constructed in the 1960s and was at the time, the largest wine enterprise in Georgia. In 2016-2017, the winery was upgraded with modern equipment of the Italian brand Della Toffola.

Our aim is to produce a high quality wine exclusively from Georgian endemic grape sorts and offer new experiences to wine lovers throughout the world. We produce a wide variety of wine including PDO wines, table wines, reserve or aged wines, and of course Georgian traditional "Qvevri" wine. Our wines are made from hand harvested grapes from our own vineyards or vineyards under long-term contracts. Minimum age of vineyards are 15 year. For barrel aging we use French oak barrels, produced by "Tonnellerie de Jarnac".

Alazani Valley is made from selected grapes from the Kakheti region. It's semi-sweet red wine. Before processing, the temperature of the grapes is dropped to 20°C. We stop fermentation when sugar concentration drops down to 40g/l by blast chilling. Wine is stored at a temperature of -3C° for 3-6 months before filtering and bottling. Wine is garnet color.

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 12.5%

**Region:** Kakheti

**Grape Variety:** Saperavi 100%

**Aroma:** Ripe wild berries, cherries and blackberries.

**Taste:** The taste is fresh and velvety.

**Food pairing:** Wine goes well with fruit platter.



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# Alazany Valley

## Semi-sweet white wine

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Alazani Valley is semi-sweet white wine. It's made from selected grapes from Kakheti region. Before processing, the temperature of the grapes is dropped to 12°C. Pressing is carried out using the pneumatic presses equipped with a central membrane. The wine is processed by cold maceration. We stop fermentation when sugar concentration drops down to 40g/l by blast chilling. Wine is stored at a temperature of -3°C for 3-6 months before filtering and bottling. Wine is straw color.

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 12.5%

**Region:** Kakheti

**Grape Variety:** Rkatsiteli 100%

**Aroma:** The tone of ripe melon is vividly felt.

**Taste:** The taste is fresh and harmonious.

**Food pairing:** Perfectly in harmony with fruit.



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# Saperavi

## Red dry wine

The history of wine tradition originates in the fertile villages of Georgia. Facts confirm that the oldest seeds of cultivated grapes were found here. The tradition of wine-making in Georgia is 8,000 years old, so this number is often found on the labels of Georgian wines. Kakheti region is considered to be the center of Georgian wine-making, where grape growing and wine-making are the most common activities. In Kakheti, the Alazani Valley is considered the most famous wine-growing region. It is located at an altitude of 200 - 470 meters above the sea level and its length is 160 km. Our winery complex Alazani is located in Kakheti, in the ancient village of Kardenakhi, in the sunniest place of the Alazani Valley, famous for its hot climate and liveliness of ancient traditions. The name of the village of Kardenakhi comes from the words "gate and vineyard" (კარი და ვენახი), which suggests that wine is an integral part of every house in this village.

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Saperavi wine is made from grapes harvested in Kakheti region. Before processing, the temperature of the highest quality grapes is dropped to 20°C. Saperavi is the most well known red wine sort from Georgia. Name Saperavi roughly translates as "gives color" or "tints". Wine is made with French winemaking technology. Wine is deep garnet color.

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 13%

**Region:** Kakheti, Gurjaani

**Grape Variety:** Saperavi 100%

**Aroma:** Black currant and dogwood.

**Taste:** Saturated, with good acidity and soft tannins.

**Food pairing:** Delicate fish dishes, stews, grilled meat, or game.



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# Rkatsiteli

## Dry white wine

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Rkatsiteli is the most common Georgian white dry wine. Wine is made from selected grapes of the Rkatsiteli variety from the Kakheti region. Before processing, the temperature of the highest quality grapes are dropped to 12°C. The grapes are crushed and pressed using the pneumatic presses equipped with a central membrane. The wine is processed by cold maceration. Wine is pale straw color.

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 13%

**Region:** Kakheti, Gurjaani

**Grape Variety:** Rkatsiteli 100%

**Aroma:** Fruits, peach dominates.

**Taste:** Long aftertaste.

**Food pairing:** Vegetable salads, seafood and poultry.



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# Pirosmani

## Red semi-dry wine

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**Semi dry wine is made from selected Saperavi grapes at 20-22% sugar level. Before processing, the temperature of the grapes is dropped to 25°C. Pressing the grapes is carried out using the pneumatic presses equipped with a central membrane.**

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 12.5%

**Region:** Kakheti, Gurjaani

**Grape Variety:** Saperavi 100%

**Aroma:** fruits.

**Taste:** Flexible and velvety.

**Food pairing:** Combined with vegetable salads and fruits.



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# Pirosmani

## White semi-dry wine

The history of wine tradition originates in the fertile villages of Georgia. Facts confirm that the oldest seeds of cultivated grapes were found here. The tradition of wine-making in Georgia is 8,000 years old, so this number is often found on the labels of Georgian wines. Kakheti region is considered to the center of Georgian wine-making, where grape growing and wine-making are the most common activities. In Kakheti, the Alazani Valley is considered the most famous wine-growing region. It is located at an altitude of 200 - 470 meters above the sea level and its length is 160 km. Our winery complex Alazani is located in Kakheti, in the ancient village of Kardenakhi, in the sunniest place of the Alazani Valley, famous for its hot climate and liveliness of ancient traditions. The name of the village of Kardenakhi comes from the words "gate and vineyard" (კარი და ვენახი), which suggests that wine is an integral part of every house in this village.

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**Semi dry wine is made from selected Rkatsiteli grapes at 20-22% sugar level. Before processing, the temperature of the grapes is dropped to 25°C. Pressing the grapes is carried out using the pneumatic presses equipped with a central membrane.**

**Country:** Georgia

**Brand:** Melaani

**Alcohol:** 12.5%

**Region:** Kakheti, Gurjaani

**Grape Variety:** Rkatsiteli 100%

**Aroma:** Fruits.

**Taste:** Flexible and velvety.

**Food pairing:** Combined with vegetable salads and fruits.



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