VAZISUBANI

NUMBER OF REGISTRATION: 794

DATE OF REGISTRATION: 10/12/2007

APPELLATION OF ORIGIN: VAZISUBANI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT: LEPL - National Wine Agency; Marshal Gelovani Av. 6, 0159, Georgia, Tbilisi

1. NAME: "VAZISUBANI"

2. ADDITIONAL SIGNS:

3. TYPE, COLOR AND MAIN REQUIREMENTS:

"Vazisubani" is white sec (dry) wine, which shall satisfy the following requirements:

- Color – light straw;
- Aroma and taste – perfect, delicate, soft, harmonic, cheerful, refined, having aroma characterizing the location, with meadow flowers tones, and bouquet of fruit tones are developed with aging;
- Volumetric spirit content – no less than 11 %;
- Concentration of finished extract mass – no less than 16 g/l;
- Sugar content – no more than 4 g/l;
- Titrated/ Volatile acidity – no less than 5 g/l;
- Other characteristics shall meet requirements provided by the legislation of Georgia.

4. SPECIFIC ZONE AVAILABLE AREAS

The micro-zone "Vazisubani" is located in the middle stream of the river Alazani, on the coordinates – 41°49' of Northern longitude and 45°27' of Eastern latitude. On a vineyard area located on one of Tsiv-Gombori Range trails inclined on 5-6° towards the North-East.

From the South-West it is bordered with Tsiv-Gombori Range, from the North-West – Alazani channel, and located between Shroma and Tsiliani gorges – from the North-West and South-East, correspondingly.

"Vazisubani" includes the villages: Vazisubani, Kalauri, Shashiani, and Vachnadziani.

5. VINE VARIETIES:

Wine "Vazisubani" shall be prepared from the grapes of Rkatsiteli, vintage takes place in the micro-zone Vazisubani. It is permitted to use about 15% of Kakhuri Mtsvane, vintage takes place in the same micro-zone.

6. VINEYARD CULTIVATION, SHAPE OF PRUNING AND CARE:

- The micro-zone Vazisubani vineyards for wine "Vazisubani" is situated on 500-600 m above sea level.
- Distance between the rows in the vineyards – 1-3 m;
- Distance between the vines in the row – 0.8-1.5 m;
- Height of stem – 60-90 cm;
- Shape of pruning – one-sided or Georgian two-sided or free.

Vine cultivation, shape and puring, pests and diseases control, and soil treatment, fertilization, and other operations, shall be provided according to agro-technical activities selected by wine-makers.

7. GRAPE MATURITY, VINTAGE, TRANSPORTATION:

- "Vazisubani" shall be produced only with ripe grapes.
- Sugar content shall be no less than 19%, at the vintage.
- Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special colour.
- Usage of polyethylene packages and/or bags is not allowed.
- The grapes shall be protected from dirtying at the transportation.

8. VINTAGE AND WINE PRODUCTION:

Vintage on 1 ha vineyard shall be:

- 10 tons for Rkatsiteli;
- 8 tons for Kakhuri Mtsvane.

Wine production shall be no more than:

- 650 liters – from 1 ton grapes;
- 6500 liters – from 1 ha vineyard for Rkatsiteli;
- 5200 liters – from 1 ha vineyard for Kakhuri Mtsvane.

9. GRAPE PROCESSING, WINEMAKING AND BOTTLING

Grapes for producing wine "Vazisubani" shall be only from the vineyards cultivated in micro-zone Vazisubani.

Grapes processing and winemaking shall be provided exclusively inside of Kakheti, bottling is permitted outside Kakheti, but only on the territory of Georgia.

At the same time, the grapes can be got from the micro-zone Vazisubani and the wine can be withdrawn from Kakheti viticulture zone only under strict accounting and control.

"Vazisubani" is made by complete alcoholic fermentation of gravity grape juice.

In the production of wine "Vazisubani" it is permissible to use only the operations, materials and substances that are permitted by the legislation of Georgia.

10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA:

CLIMATE – The climate in the micro-zone is moderately humid, with hot summer and mild winter, with double annual precipitation. Annual duration of sunlight is more than 2180 hours, and during the vegetation period the sunshine continues 1610 hours. Direct annual radiation on the horizontal surface is 70-75 kcal/cm^2, and scattered – 50-54 kcal/cm^2, Sum of annual radiation is 120-130 kcal/cm^2, amount ratio of whole sunshine with its amount in summer months and September and is more than average – 68%.

Clear days amount in the period of grape maturity (August-September) is 17-18, accordingly general and lower clouds.

The average annual air temperature of the micro-zone is quite high – +11,9°C, the coldest month is January – +0,5°C, of the warmest months – July and August are closer to each other and is +23.1-22,9°C. Air temperature average annual absolute minimum is -10°C, absolute minimum is –23°C. Air temperature average annual absolute maximum is +34°C, absolute maximum is +38°C.

Daytime amplitude of air temperature is the highest in the summer months (June, July, August) is in average 9°C and reaches more. This indicator is the lowest (4,8-5,5°C) in winter.

Sustainable transition to the average daily temperature of 10°C (the start of active vine vegetation period) began since 8.IV and falling down – in the autumn (30.X). The period of average daily temperature above 10°C continues 204 days. The sum of active temperatures is 3730°C during this period.

Sustainable transition of air temperature above +10°C takes place from 5.IV, and it's falling – from 3.XI.

Vegetation period duration is 211 days, and sum of active temperature +3930°C.

First autumn frosts are started in average 15.XI, and can take place in 20 October once in 10 years, although the vintage is finished.

Spring last frosts are finished 1.IV, and once in 10 years can be continued until 17 April.

The annual sum of atmospheric precipitations is 884 mm, and 662 mm during the vegetation period. Maximum of precipitations can be in May (150 mm) and June (130). The precipitations are more than enough – 75 mm at grape maturity, especially in September.

The relative humidity of air is approximately 71%. At the vegetation period this indicator is no more than 68%.

The annual average value of hailing days is 2,2. May and June are the most hailing months (0,7-0,5) of year. In abnormal hailing years, such days can be 5.

Soil surface annual temperature is 14°C. Average soil temperature of the warmest months (July, August) is 28°C, and of the coldest month (January) is -1°C.

Mostly the Western – (33%) and South-Western (23%) winds are prevailing. The average annual wind speed is 1,4 m/s.

In according said data analysis the specific zone belongs to III group of wind impact regions.

SOIL – There are distinguished forest brown, meadow-brown and alluvial varieties of soils, different from each other with profile thickness, loam quality, and mechanical content.

Forest brown soils are represented in upper zone of Tsiv-Gombori Range North-Eastern slopes; Meadow-brown – in lower zone bordering II terrace of the river Alazani along its lower irrigating canal; and alluvial – on the II terrace below the river Alazani lower irrigating canal, till I terrace.

In the specific zone there are distinguished 3 forest brown, 2 meadow-brown (old alluvial) and 4 alluvial-proluvial varieties of soils:

1. Forest brown, very thick, slightly leptosol, moderate and heavy loam;
2. Forest brown, moderate thick, moderately leptosol, moderate and heavy loam;
3. Forest brown, moderate thick, slightly humus, moderately leptosol, slightly stony, heavy loam;
4. Meadow-brown (old alluvial), very thick, clay;
5. Meadow-brown (old alluvial), very thick, slightly leptosol, clay;
6. Alluvial, carbonated, very thick, heavy loam, clay;
7. Alluvial, carbonated, very thick, slightly leptosol, loam;
8. Alluvial-proluvial, carbonated, very thick, slightly leptosol, clay and heavy loam;
9. Alluvial-proluvial, carbonated, very thick, leptosol, loam, slightly loam and sand.

Soils of the first three varieties are found in upper zone in the North-Eastern slopes of Tsiv-Gombori Range and on slight inclinations, the 4^{th} and 5^{th} varieties of soils – in middle zone on slight slopes and flat land areas, on the river Alazani II terrace border.

The 6^{th} and 9^{th} – on II terrace of the river Alazani, bordering Tsiv-Gombori Range towards the North-Eastern and South-Western.

First three types of soils represented in the upper zone are characterized with medium and deep thickness profile – 70-100 cm, and the active humus layer varies within 30-60 cm. It is characterized with heavy loamy mechanical content. First variety of soil is slightly leptosol, while the second and 3^{rd} – are averagely. First three types are characterized with dark brown and brown color in upper layers, and beige to white – to the bottom. The 4^{th} and 5^{th} varieties of soils disposed on lower zone are characterized with deep thickness profile (100-150 cm), and deep humus layer (50-60 cm); with mechanical content it is loamy and clay. The

9th is slightly loamy and sandy; contrary, the 7th and 8th are slightly leptosol, and the 9th – moderately leptosol.

Humus content is low – 0,5-3,0% in all these soils. Hydrolyzed nitrogen content is low – 5mg in 100 g soil, as well. It is poor with soluble phosphorus and exchange potassium content, except of some. – 1,5-2,5 mg in 100 g soil. Sometimes it is represented as a trace. It is poor with exchange potassium content – 3,5-25,0 mg in 100 g soil, as well. Potassium carbonates content is moderate amount – 8-20%, exceptional is 3rd variety of soil, wherein the content is high and reaches 42-44%. Soil area reaction (pH) is characterized by average indicator, it is alkaline, and varies within 7.5-8.0. Sum of absorbed substrates (Ca+Mg) is characterized with average indicator, and mainly varies within 15-30 milliequivalents in 100 g soil, the exceptions are first and second varieties of soils, wherein the indicator is high – 33-47 milliequivalents, in 100 g soil.

HUMAN FACTOR – Wine "Vazisubani" does not have a very long history, it has been produced since 1978 and was created by specialists of "Samtresti" of that period.

Geographical location of the micro-zone Vazisubani, regional climate: mild winter and hot summer, moderate amount of precipitations, diversity of soils, special features of grape varieties Rkatsiteli and Kakhuri Mtsvane and local, centuries-old tradition of viticulture and winemaking stipulates the unique organoleptic features of wine "Vazisubani".

11. SPECIAL LABELING RULES

With Latin font – VAZISUBANI

Protected Designation of Origin and/or PDO

Cyrillic font – ВАЗИСУБАНИ

Защищённое наименование места происхождения

12. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of "Vazisubani" is carried out, in accordance with the rules established by the legislation of Georgia.

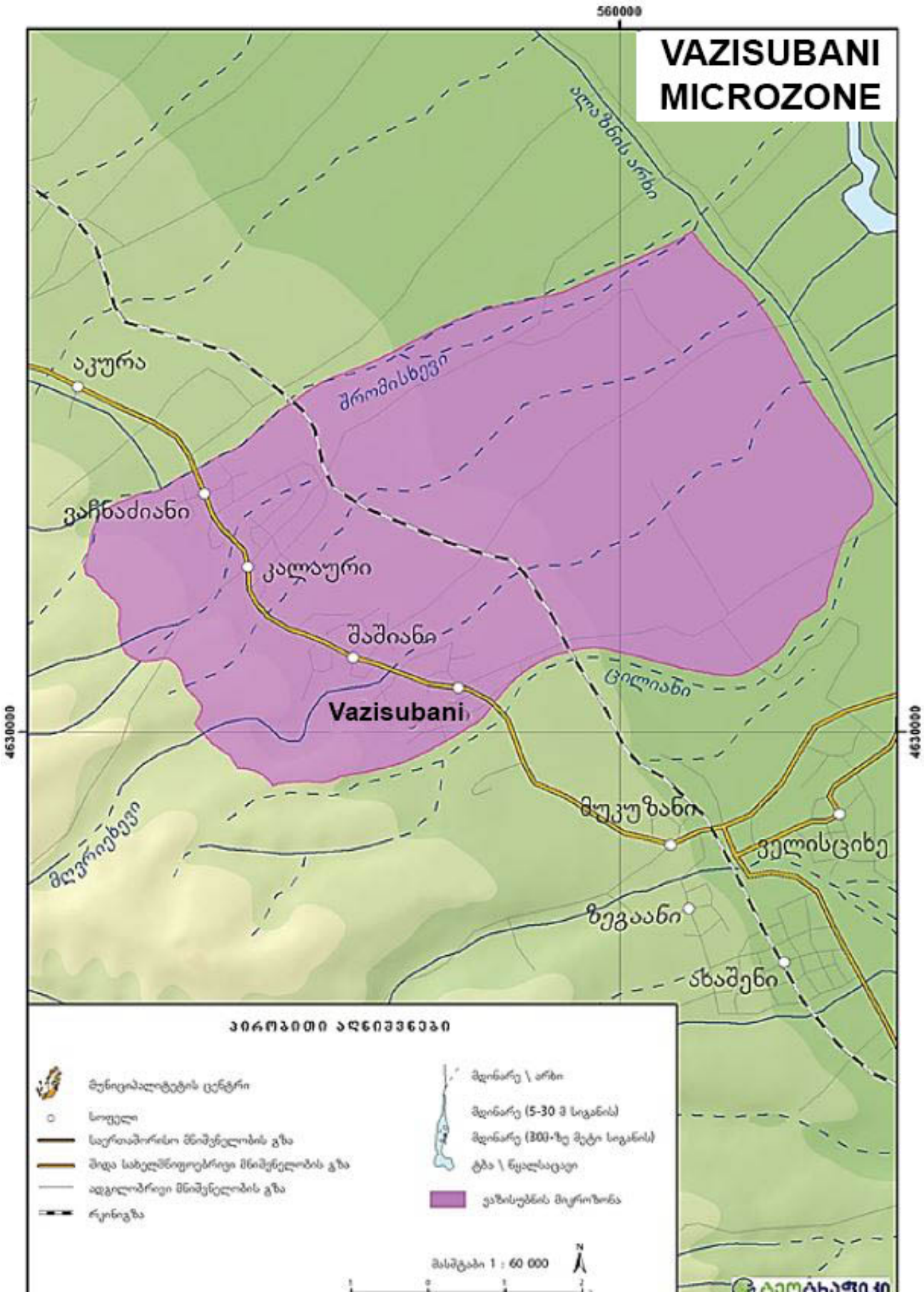
13. MAIN CONTROLLABLE POINTS

During control of the PDO wine "Vazisubani" production process the producer shall satisfy the requirements established by LEPL National Wine Agency, and shall comply with the following parameters:

Main Controllable Points	Evaluation Methods
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place
Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape harvest per ha	Vintage journal
Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place
Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory records

14. CONTROL BODY OF PRODUCTION

State control for observance of production specification and lawful usage of the appellation of origin PDO shall be carried out by LEPL National Wine Agency, according to the rules established by the legislation of Georgia.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VAZISUBANI
MICROZONE
აკურა
ვარნაძიანი
კალაური
შაშიანი
Vazisubani
ცილიანი
მუკუზანი
ველისციხე
ზეგაანი
ახაშენი
მდინარე \ არხი
მდინარე (5-30 მ სიგანის)
მდინარე (300-ზე მეტი სიგანის)
ტბა \ წყალსაცავი
ვაზისუბნის მიკროზონა
მასშტაბი 1 : 60 000


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