

# KISI MAGRAANI

NUMBER OF REGISTRATION: 981

DATE OF REGISTRATION: 31/05/2021

APPELLATION OF ORIGIN: KISI MAGRAANI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT: N(N)LE "Magraani Wine", Vill. Magraani, Akhmeta Region, Georgia (GE)

## 1. APPELLATION OF ORIGIN: KISI MAGRAANI

## 2. PRODUCT DESCRIPTION

### 2.1. PRODUCT CATEGORY

Wine "Kisi Magraani" shall be only:

- White sec (dry);
- Amber sec (dry).

### 2.2. PRODUCT ORGANOLEPTIC CHARACTERISTICS

Wine "Kisi Magraani" white sec (dry) shall satisfy the following requirements:

- Color – from light straw to light golden;
- Aroma and taste – perfect, tender, soft, cheerful, harmonic, delicate, having aroma characterizing the location with tones of meadow flowers, fruits (mostly apple, pear and peach) and citrus;
- Aromas of dry grass and dry fruits are developed with aging.

Wine "Kisi Magraani" amber sec (dry) shall satisfy the following requirements:

- Color – from golden to dark amber;
- Aroma and taste – intensively developed, perfect, soft, harmonic, full, velvet, with moderate and soft tart. Fruit aromas, mostly of apple, pear and peach, dominate in young wine;
- Bouquet of almond and dry apricot tones is developed with aging.

### 2.3. PRODUCT PHYSICO-CHEMICAL CHARACTERISTICS

Wine "Kisi Magraani" white sec (dry) shall satisfy the following requirements:

- Factual volumetric spirit content – no less than 11 %;
- Total volumetric spirit content – no more than 15 %;
- Sugar content – no more than 4 g/l;
- Titrated acidity calculated on tartar acid – no less than 5 g/l;
- Volatile acidity calculated on acetic acid – no more than 1.0 g/l;

- Sulfur dioxide total mass concentration – no more than 200 mg/l;
- Concentration of sugar free extract mass – no less than 16 g/l.

Wine "Kisi Magraani" amber sec (dry) shall satisfy the following requirements:

- Factual volumetric spirit content – no less than 12 %;
- Total volumetric spirit content – no more than 15 %;
- Sugar content – no more than 4 g/l;
- Titrated acidity calculated on tartar acid – no less than 4 g/l;
- Volatile acidity calculated on acetic acid – no more than 1.2 g/l;
- Sulfur dioxide total mass concentration – no more than 150 mg/l;
- Concentration of sugar free extract mass – no less than 22 g/l.

### **3. GEOGRAPHICAL AREA BORDERS OF PRODUCTION – MICRO-ZONE**

The micro-zone Magraani is located in Inner Kakheti, within the administrative borders of Akhmeta Municipality. Caucasus Range South-Western slopes border it from the North, the villages Pichkhovani and Zemo Alvani water-dividing range – from the West, Babaneuri State Nature Reserve – from the East, and the River Babaneuri Psha – from the East.

The micro-zone Magraani includes the territories of the following villages: Magraani, Pichkhovani, Argokhi and Babaneuri.

The grapes intended for wine "Kisi Magraani" production shall be harvested only from the vineyards cultivated in the micro-zone Magraani.

Grape proceeding and winemaking takes place in the territory of the micro-zone Magraani, and outside, as well, but within Kakheti viticulture area.

### **4. VINE VARIETIES**

Wine "Kisi Magraani" shall be prepared only from the grapes of Kisi (synonym – Kisi Magraani).

Usage of other varieties is prohibited at the winemaking.

### **5. VITICULTURE, CUTTING, SHAPING-PRUNING AND TAKING CARE**

- The micro-zone Magraani vineyards are situated on 400-800 m above sea level;
- Distance between the rows in the vineyards – 1.0-2.5 m;
- Distance between the vines in the row – 0,8-1,5 m;
- Height of stem – 70-90 cm;
- Shape of pruning – one-sided or Georgian two-sided, one sided or two-sided cordon, free.

### **6. GRAPE MATURITY, VINTAGE, TRANSPORTATION**

Wine "Kisi Magraani" shall be produced only with ripe grapes with sugar content satisfying the following requirements:

- "Kisi Magraani" white sec (dry) – no less than 19%;
- "Kisi Magraani" amber sec (dry) – no less than 20%.

Grape stem shall be ripened at wine "Kisi Magraani" amber production.

Grapes transportation is permitted only with wood or plastic boxes, with bodyworks made of stainless steel. Usage of polyethylene packages and/or bags is not permitted.

## 7. VINTAGE AND WINEMAKING

Vintage on 1 ha vineyard shall be no more than 8 tons.

Wine production shall be no more than 650 liters from 1 ton grapes.

## 8. GRAPE TREATMENT, WINEMAKING AND BOTTLING

- **wine "Kisi Magraani" white sec (dry)**

Wine "Kisi Magraani" white is made by alcoholic fermentation of grape juice flowed under gravity. The grapes are pressed, and juice fermentation is executed at no more than 20°C temperature, after sedimentation.

Must maceration is allowed before fermentation and/or at the beginning.

The wine may be aged or bottled without aging. At the case of aging the process shall take place in wood barrels within no less than 6 months.

- **wine "Kisi Magraani" amber sec (dry)**

Alcoholic fermentation of wine "Kisi Magraani" amber is executed on the must in the "Qvevri" at no more than 28°C temperature under intensive mixing (4-5 times per day).

After alcoholic fermentation the "Qvevri" is overfilled with the same wine and rested on the must until 1 February of next vintage year. Then, wine is removed from "Chacha" and sediment, and replaced into another vessel.

Wine may be aged or bottled without aging. At the case of aging the process shall take place in wood barrels within no less than 6 months.

Wine "Kisi Magraani" shall be represented on consumer market only packed in the bottles having no more than 5 capacity.

## 9. LINK BETWEEN EXCLUSIVE QUALITY, CHARACTERISTICS AND REPUTATION

### WITH GEOGRAPHICAL AREA

#### 9.1. Natural factors

##### Climate

Climate formation in the micro-zone Magraani is caused with local relief peculiarity.

The micro-zone Magraani vineyards are cultivated on the Southern and South-Western slopes of Caucasus Range in the gorges of the River Machareuli, Babaneuristskali and Magraanistskali.

The climate is moderately continental, comparably humid with hot summer and long cold winter.

The micro-zone is characterized with high solar radiation, because vineyard areas are directed to the South. Annual duration of sunlight is quite high and more than 2050 hours. Average annual temperature is 12.2-12.4°C. The warmest month is July, and the temperature reaches up to + 40°C, in some years. The coldest month is January, and temperature falls down to -16°C.

The annual sum of atmospheric precipitations averagely varies within 750–850 mm. Precipitations amount and such days deal are helpful for viticulture development in the micro-zone.

The micro-zone is surrounded with slope branches of Caucasus Range from the West, North, and North-East, which has a great influence on this place. Caucasus Range from the North prevents cold air mass spreading. The slopes protect the vineyards from strong winds, and climate in the micro-zone is less windy.

Blowing of cool air from slope forests (Babaneuri State Nature Reserve among them) causes falling down the temperature at hot summer, and has a positive influence on grapes equal and well ripening.

## Soil

There are distinguished the following varieties of soils, in the micro-zone:

- Black earth soils – slightly leptosol, quite fertile, alkaline (pH – 7.5-8.2). Humus content in tillage layer is high and varies within 3.88–7.0%;
- Alluvial soils – moderately leptosol, presented on inclined and slightly inclined slopes, and on both banks of the River Machareuli, as well. Said soils features and geographical disposition creates the best conditions for vine variety – Kisi cultivation;
- Brown soils – slightly clay, quite leptosol, characterized with high natural fertility. Local vineyards give opportunity to produce high quality wines.

## 9.2. Human Factor

Viticulture and winemaking have taken place from ancient times in micro-zone villages and were main local business even from Eneolithic period. Presence of ancient cellars, winepresses, "Qvevri"-s saved in the village Magraani disposed in Machareuli Gorge and very old vines from former vineyards disposed on the slopes adjusting Magraani Castle is a confirmation of this fact.

The River Machareuli same – "Machar-reuli" divides the village Magraani into two equal parts. In accordance with local legend the river name has link with the evidence – when "Machari" (not wholly fermented wine) overflowed from the winepress, it was mixed with the river.

In the beginning of the XX century the vine variety "Kisi Magraani" was lost. In accordance with the legend the vine was saved by the farmer from Magraani who find broth on the bank by flooded river the tree with the vine climbed thereon; he has cut the stems of vine and planted them just for interest, after that the variety was spread among local vinedressers.

In accordance with D. Tabidze, 1954, vine "Magranuli" same – "Kisi Magraani" was cultivated in the territory of four villages: Magraani, Argokhi, Pichkhovani, and a little amount – in Babaneuri.

In the times of communism this variety was not spread because of small yield, and more harvested varieties were popular, so saving the variety Kisi is a deserve exclusively of local population.

Now said variety is cultivated even outside of Appellation of Origin area; and it shows the best features exactly in the place of its historical origin.

At the present, the variety occupies quite large territory, even new vineyards are exceed 100 ha, and their amount increases each year. Viticulture and winemaking is a main business of local population.

In accordance with "Ampelography of Georgia"[\[1\]](#) and D. Tabidze "Kakhetian Vine Varieties"[\[2\]](#), Kisi is younger than other varieties, but one of Kakhetian traditional variety. Kisi always was naturally mixed with Rkatsiteli and Mtsvane in the vineyards. This variety was in content of wellknown Kakhetian wines together with Khikhvi and Grdzelmtevana, as well, and "often some popular origin wine quality is caused by Kisi in its content".

Also, in accordance with D. Tabidze, variety Kisi exactly was used for the improvement of Rkatsiteli on Alazani left bank, in which vineyards the variety Mtsvane is less spread.

In the XX century at the time of vine diseases the vine Kisi was reduced relative to other varieties. Kisi was not mentioned in Phylloxera Comity Description, 1896[\[3\]](#). It was considered as less spread variety, in 1930-s, and as a result of this it was entered into vine standard varieties assortment as quality and even "perspective vine variety".

Kakhetian vinedressers and winemakers payed especial attention to Kisi cultivated on the left bank of Alazani. In 1940-s Georgian Viticulture-Winemaking Scientific-Research Institute described Kisi cultivated in the village Magraani, and made decision that this form is different from the same variety cultivated on the right bank. As D. Tabidze noted, exactly this form of variety was named – "Kisi Magraani". In accordance of same author description, this form was mostly spread in the villages: Magraani, Pichkhovani, and a little amount – in Babaneuri"[4].

Due to its high quality and demand growth with each year the vine Kisi was spread in whole Kakheti. Both forms of this variety – Kisi from both banks exist in new vineyards, but more appreciated is "Kisi Magraani" from the left bank, especially from the micro-zone Magraani.

Geographical location of the micro-zone Magraani, microclimate conditions caused with natural borders, soil varieties, special features of vine variety "Maghranuli" (Kisi Magraani) shown in this place, and local tradition of viticulture and winemaking provide unique exclusive quality of wine "Kisi Magraani".

## 10. SPECIAL LABELING RULES

The name "Kisi Magraani" and the sign – PDO (Protected Designation of Origin) on the label, package, in the documents accompanying the wine, and advertising materials, used in Georgian and foreign languages, shall appear as follows:

With Latin font – **KISI MAGRAANI**

Protected Designation Of Origin and/or PDO

With Cyrillic – **КИСИ МАГРААНИ**

**Защищённое наименование места происхождения**

## 11. TRANSITIONAL PROVISIONS

## 12. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of the PDO wine "Kisi Magraani" is carried out in accordance with the rules established by the legislation of Georgia.

## 13. MAIN CONTROLLABLE POINTS

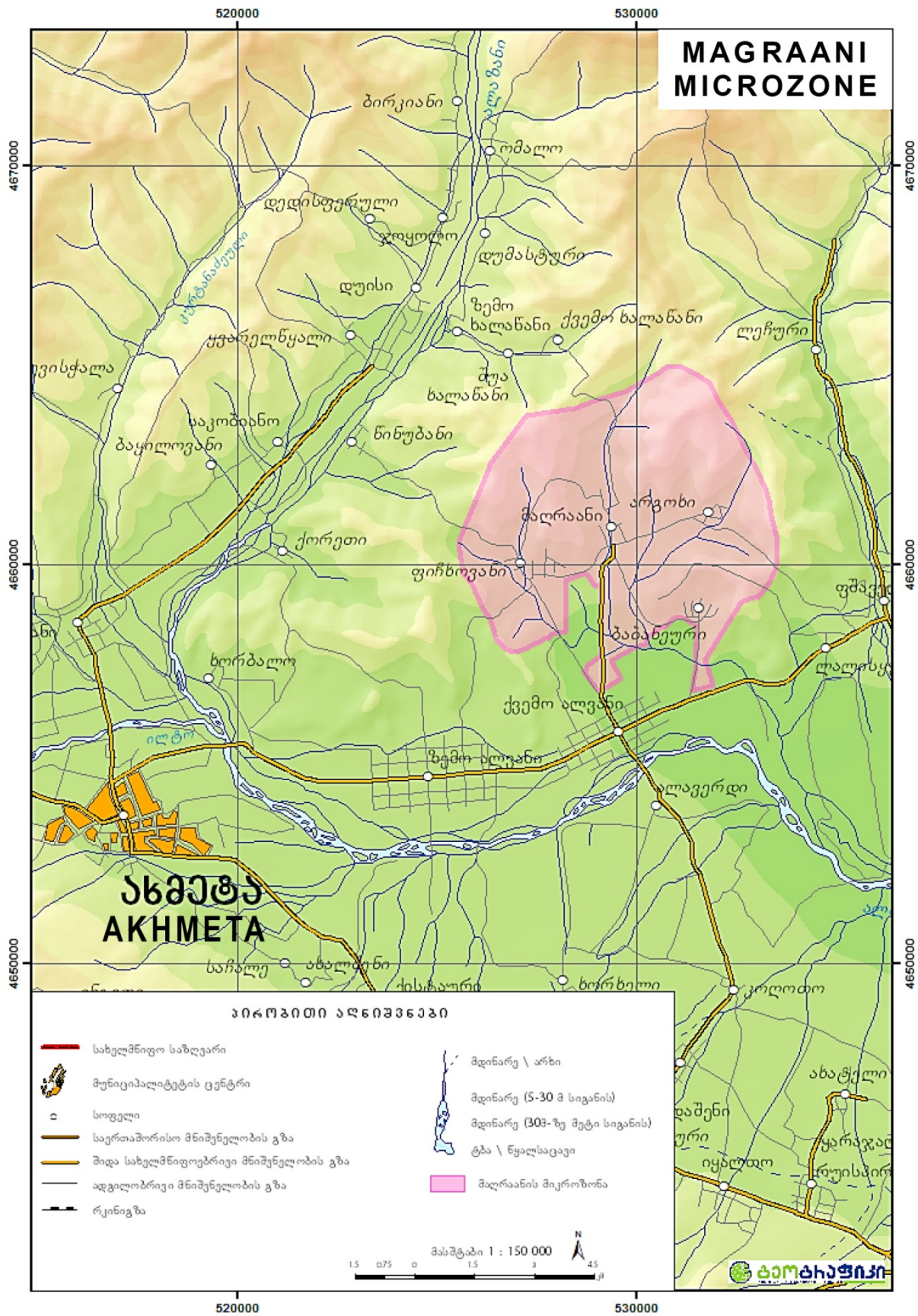
During control of the PDO wine "Kisi Magraani" production process the producer shall satisfy the requirements established by LEPL National Wine Agency, and shall comply with the following parameters:

<b>Main Controllable Points</b>	<b>Evaluation Methods</b>
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 PDO shall be carried out by LEPL National Wine Agency, according to the rules established by the legislation of Georgia.

#### **15. MAP OF THE MICRO-ZON**



[1] Ketskhoveli N., Ramishvili M., Tabidze D. (1960). *Ampelography of Georgia*

[2] Tabidze D. (1954). *Kakheti Vine Varieties*

[3] Пиралов А. и Шавердов С. *Очерк виноградарства и виноделия в Кахетии*. Сб. свед. по виноград. и винод. на Кавказе, вып. VIII (1896). Тифлис

[4] Tabidze D. (1954). *Kakheti Vine Varieties*