

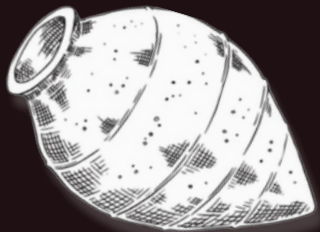


KARTVELI

—— Wines From Georgia ——

Georgian Wine Distributor in State of Colorado

Kartveli Wines



Kartveli Wines offers a unique selection of wines from Georgia, the world's oldest wine-producing country, with a winemaking tradition spanning over 8,000 years. Known as the birthplace of wine, Georgia is home to more than 500 indigenous grape varieties and is famous for its traditional winemaking technique using qvevris—large clay vessels buried underground to ferment wine, enhancing its depth and complexity.



As the exclusive wholesaler and distributor in Colorado, Kartveli Wines brings the exceptional wines of renowned Georgian wineries such as Askaneli, Villa Mosavali, and Marbano. These wineries craft wines that reflect the rich heritage and distinctive flavors of Georgia, offering a truly authentic experience for wine lovers.

In Georgia, traditional wine-making begins by crushing grapes, including skins, seeds, and stems, and transferring them into Qvevri, large clay vessels buried underground. The wine ferments naturally, with skins and seeds adding depth and tannins. After fermentation, the wine is aged in the Qvevri for several months, developing rich, complex flavors that reflect the ancient method's authenticity.

Qvevri: Handcrafted clay vessels used for fermenting, aging, and storing wine. Their porous nature ensures natural aeration, while being buried maintains a stable temperature.





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ASKANELI

1880

WINERY & DISTILLERY



Askaneli company started in the village Askana in the region of Guria west Georgia near the Black Sea. It is interestingly to note, that even the name of the village is related to the activities of Askaneli since the son of Aeneas descendant of Dionysus was called Ascanius. Legend would have been just a good story if not for the great grandfather of the Askaneli's, Anthimoz Chkhaidze. There in the winery vault built by him lays a pitcher dated 1880. 22 years ago, the brothers went back to the activities of their ancestors and founded Askaneli Winery. Besides the production of wine the company is committed to investing and preserving the Georgian wine culture. Askaneli own wineries in Kakheti (Eastern Georgia) – in Guria (Western Georgia). Preserving one of the most unique species of wine called Chkhaveri is just one effort of the Askaneli. Askaneli company produces wine, brandy, fruit distillate and chacha.

Since
1880
Askaneli



Saperavi Qvevri

Type: red dry

Grape varieties: Saperavi

Region: Kakheti region

Aging: 6 months in qvevri, 6 months in bottles

Alc.: 13%

Vol.: 0,75L

Saperavi Qvevri from Askaneli is a red wine from the legendary grape variety of the same name, prepared in an earthen vessel - qvevri - according to traditional Georgian technology. This wine brilliantly conveys the main merits of this unique grape, its divine power and light energy, creating a diversity of aromas, rich tannins, higher acidity, full body and prolonged velvety finish. Our staff takes great care of the Saperavi vineyards. The harvest time is carefully chosen and mature and healthy bunches are selected, all under the supervision of our chief winemaker. Thanks to the successful combination of international best practices and technology of wine production in qvevri, it has become possible to create a wine that is perfectly balanced and rich in aromas. This intense dark ruby wine is adorned with sophisticated aromas of blackberry, black pepper and sour cherry. The beauty of the wine is especially emphasized by its impeccable balance of higher acidity, full body and prolonged velvety finish.

Rkatsiteli Qvevri

Type: white dry

Grape varieties: Rkatsiteli

Region: Askaneli vineyards, Kvareli, Kakheti region

Alc.: 12,5%

Vol.: 0,75L

Rkatsiteli Qvevri from Askaneli is made using the traditional Georgian pulp method during fermentation in an earthenware clay vessel, qvevri. This wine transmits the vine energy and the sacred power of the Georgian land. The Rkatsiteli variety itself, filled with the sunshine of Kakheti, showcases its best qualities with this ancient technology and qvevri itself gives the wine an exceptional perfection, making it an ideal companion for lovers of extravagant wines. Our company takes care of the Rkatsiteli vineyards and the harvesting process with great trepidation and professionalism. Rkatsiteli Qvevri was created by our chief winemaker, using a synthesis of the traditional Georgian method and modern technologies, which contributes to the vivid expression of the unique properties of this special grape variety. This light golden wine is infused with a rich bouquet of aromas of white cherry, dried fig and dried herbs. It exhibits its luxurious qualities with playful acidity and delicate ripe tannins that colorfully shimmer with a moderately full body and a silky prolonged finish.





Kindzmarauli

Type: red semi sweet

Grape varieties: Saperavi

Region: Kindzmarauli appellation of origin

Alc.: 12%

Vol.: 0,75L

This semi-sweet wine, under the same name as the appellation of origin of Kindzmarauli, has almost a century of history - its production began in 1926. Kindzmarauli is made from 100% Saperavi grapes, which we collect in our vineyards in the Kindzmarauli appellation of origin in the Kakheti region. Our company strictly follows the rules of technology and production conditions of this wine. The day of harvest is calculated with precision. The grapes are harvested early in the morning in special boxes and are delivered to the winery as quickly as possible, following the standards and rules of the appellation strictly for the production of this fine wine. In order to maintain a moderate sweetness in the wine, the company uses a method of cooling the wine during fermentation. In the dark ruby Kindzmarauli, the bright tones of blackberries, black pepper, marmalade and tropical fruits are harmoniously balanced. This graceful cascade of aromas is followed by an invigorating acidity, moderate sweetness, ripe velvety tannins, a dense body, and a silky prolonged finish.

Kisi

Type: white dry

Grape varieties: Kisi Region: Kakheti

Aging: 6 months in bottle

Alc.: 12,5%

Vol.: 0,75L

Dry white wine Kisi from Askaneli from a white grape variety of the same name, harvested in the vineyards of Kakheti fascinates with its incomparable properties and is very popular among lovers of quiet white and exotic wines. From the very beginning, we scrupulously take care of our vineyards of Kisi in the village of Maghraani, Akhmeta municipality. Special attention is paid to the selection of the best bunches of grapes during the harvest that are, in the traditional spirit, handpicked. To avoid damaging them, they are transferred to the winery in special boxes. The whole process of vinification takes place under the close supervision of our chief winemaker. This luxurious light lemon wine, with its subtle aromas of green apple, green pear, apricot and meadow flowers, vividly conveys the Kakhetian spirit. Medium crispy acidity blends harmoniously with the light body, and the medium velvety finish makes the wine even more intriguing.





Villa Mosavali Winery is a family-owned estate located in Kakheti, Georgia, producing high-quality wines from local varieties like Saperavi, Rkatsiteli, and Mtsvane. The winery blends modern techniques with traditional methods, including aging in clay qvevri. Villa Mosavali offers an authentic experience of Kakheti's exceptional terroir and winemaking traditions.





Saperavi Rose



Type: dry rosé
Volume: 750 ml.
Serve at temperature: 10°C - 12°C
Alcohol: 12.5%

Description: A pink, dry wine made from the Saperavi grape variety, characterized by pronounced intense aromas including raspberry, gooseberry and grapefruit. The wine is characterized by a rather high acidity, it goes particularly well with white meat and fruit assortment. It is also the best aperitif, served at +8 - +10 C.

Technical description: Vineyard and grapes: The vineyard is located in the region of Dedoplistskaro, in the village of Kvemo Kedi, at an altitude of 700 meters above sea level. The vineyard is hand-operated, and the grapes are harvested by hand. Yield: Max. 7 tons/ha. Vintage: Select hand-picked grapes and transport them in small boxes to ensure high quality. Immediately after arrival, the grapes are placed in a Crusher machine, the juice obtained without pressing is pumped into the press. After ripening, the juice is transferred to a fermentation tank where the temperature is controlled; fermentation takes place at 16°C - 17°C. Once the final flavors are achieved, the wines will be stabilized and bottled.

Rkatsiteli Qvevri



Type: Dry white
Volume: 750 ml
Recommended temperature: 16°C - 18°C
Alcohol content: 13.0%

Description: Dry, amber-colored wine is produced using the traditional Qvevri method, characterized by flavours of quince, honey, and figs. Tannin is expressed moderately in flavour. Partial aging in oak barrels makes wine more balanced. It is distinguished by a pleasant and long-lasting aftertaste.

Technical description: Vineyard and grapes: The vineyard is located in the Dedoplistskaro region, in the village of Kvemo-Kedi, 700 meters above sea level. Vineyard work is performed manually, and grapes are harvested by hand. Yield: Maximum 8 tonnes per hectare. Harvesting: Manual selective collection and transportation in small boxes guarantee a high-quality wine. Immediately after their delivery, the grapes are placed in a grape stalk removal and pressing machine; the grape dregs are then placed in Qvevri, where fermentation will take place at a natural temperature of 25 °C - 28 °C. The mixture is made by "punching down." After a six-month delay in pressing the mass of grapes and sediment, 30% of the wine is aged in French oak barrels. Six months later, it is finally transferred to a stainless steel tank. Once the wines have reached their final taste characteristics, they will be stabilized and bottled.

Shavkapito



Type: Dry ruby color

Volume: 750 ml

Recommended temperature: 14°C - 16°C

Alcohol: 12.5%

Description: It is made of the indigenous Georgian variety of grape, Shavkapito, which was carefully harvested in our vineyards. It was aged in French oak barrels, which gives it a unique character and a long-lasting aftertaste. The complex yet subtle aromas of Shavkapito make it a great pairing with red meat, cheeses, and light-spiced meat dishes.

Technical description: Vineyard and grapes: The vineyard is located in the Village of Akhalubani. Vineyard work is performed manually, and grapes are harvested by hand. Yield: Maximum 7 tons/hectare. Harvesting: Manual selective collection and transportation in small boxes guarantee a high-quality wine.

Saperavi Sanadimo



Type: dry red

Volume: 750 ml.

Serve at temperature: 16°C - 18°C

Alcohol: 14.0%

Description: A dark cherry-colored dry grapes. Characterized by aromas of cherry, of long aftertaste. Perfectly combined with dark meat. Also pleasant to eat with aged cheese. Serve at a temperature of +16 - +18°C.

Technical description: Vineyard and grapes: The vineyard is located in the region of Dedoplistskaro, in the village of Kvemo Kedi, at an altitude of 700 meters above sea level. The vineyard is hand-operated, and the grapes are harvested by hand. Yield: Max. 7 t/ha. Vintage: selective hand-picking and transportation in small crates ensure high quality. Immediately after arrival, the grapes are placed in a Crusher machine. Fermentation takes place at a temperature of 22°C - 24°C. The fermented wine is separated from the skin by gravity. The chacha is pressed, lactic acid fermentation is carried out 7-8 alcoholic fermentation, and after reaching the final taste qualities of the wine, it is stabilized and bottled.



Kindzmarauli

Type: Red Semi-sweet

Volume: 750 ml

Recommended temperature: 12°C - 14°C

Alcohol: 11.5%

Description: this is a semi-sweet red wine from Georgia, made from the native Saperavi grape. Known for its deep ruby color, it boasts rich aromas of ripe blackberries, cherries, and plums, complemented by subtle floral notes. This naturally sweet wine is produced in the Kindzmarauli microzone in the Kakheti region, close to the Duruji River in Kvareli. Balances its fruit-forward sweetness with a velvety texture and soft tannins. It's a versatile wine, pairing well with both desserts and savory dishes like roasted meats and spicy foods.





MARBANO

Marbano Winery, rooted in the rich winemaking traditions of Bolnisi, Georgia, combines heritage and innovation to craft elegant, high-quality wines. Founded by Levan Bandzeladze in 2017, the winery's name honors his daughter Mariam and family legacy. Recognized internationally, Marbano wines have earned numerous accolades, including double gold medals at prestigious competitions. With a commitment to excellence and Bolnisi's unique terroir, Marbano continues to captivate wine enthusiasts around the globe.



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MARBANO



SAPERAVI KHASHMI

The wine is produced using the traditional Kakhetian method - in clay vessel Qvevri, with the grape of Saperavi variety, grown in the Kakheti region village Khashmi. Color - dark pomegranate, with aromas of coffee, dark chocolate, black tea, and light vanilla, followed by a variety of ripe red fruits, cherries and black plums. Wine is reached with phenol compound and tannin. Serve with steak and grilled lamb. Serving temperature 12-14 C. Due to the specific technology of Qvevri, the wine is characterized by anti-oxidant properties.

15% ALC

Red dry

 Qvevri wine



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MARBANO




MTSVANE

The wine is produced using the traditional Kakhetian method - in clay vessel Qvevri, with the grape of Mtsvane variety grown in the Kakheti region. Wine is golden colored, characterized by a strong varietal aroma and a flavor of ripe pear and peach. Wine is reached with phenol compound and tannin. Serve with boiled chicken, fish, vegetables and cheese. Serving temperature 12-14 C. Due to the specific technology of Qvevri, the wine is characterized by anti-oxidant properties.

13% ALC

White dry

 Qvevri wine



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MARBANO



TETRI

The wine is produced with grapes of Krakhuna, Tsitska, Kisi, and Mtsvane varieties. The wine is golden colored. Its aromatic profile delights with a vibrant medley of stone fruits like peach and apricot, bright citrus notes of lime and grapefruit, and tropical hints of pineapple. Subtle floral nuances of honeysuckle and white blossoms intertwine with refreshing herbaceous undertones of lemongrass and fresh basil. A clean mineral backbone adds depth and balance, creating a wine that is both refreshing and complex. Blend: Krakhuna 25%, Tsitska 25%, Kisi 25%, Mtsvane 25%

13% ALC

White dry



Discover the Soul of Georgia in Every Bottle!

Raise a glass and join the Kartveli Wines family, where every bottle celebrates history, tradition, and connection! **GAUMARJOS!**



At Kartveli Wines, we proudly share the history of Georgian wine and the vibrant heritage of Georgian culture. Wine has always been, and will always be, a cornerstone of our traditions—a symbol of connection and celebration. With a focus on quality, we strive to introduce Georgia's exceptional wines to Colorado and America while building trust and lasting relationships with our customers.



+1 720-939-9244



info@kartveliwines.com



www.kartveliwines.com



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