



ASKANELI
BROTHERS
1880



GEORGIAN
WINES & SPIRITS



From the very beginning, we decided to not spare money or efforts on using the most current technologies and inviting the best industry professionals with international work experience. It is extremely important for me to be involved in the creation of the modern history of Georgian winemaking.

Our country prides with its huge range of endemic grapes, many of which have been lost or simply forgotten. Revival of ancient varieties has become one of the important components for our development and we are continuously working a lot in this direction.

We cherish traditions, but don't fear experimenting, searching for new tastes and implementing new technologies. Thanks to this approach, we have created new wines from smaller vineyards that have unique terroir.

Contributing to the global winemaking, yet step by step we create our signature style. We want our wines to be exceptional and recognizable, to have individuality and certainly the Georgian spirit.

Constant development and quality growth has remained the cornerstone over the 20 years of existence for Askaneli Brothers company.



Gocha Chkhaidze
President of Askaneli Brothers

Askaneli Brothers 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. 20 years ago, the brothers went back to the activities of their ancestors and founded Askaneli Brothers Winery. Besides the production of wine the company is committed to investing and preserving the Georgian wine culture. Askaneli Brothers 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 Brothers. Askaneli Brothers company produces wine, brandy, fruit distillate and chacha.



ASKANELI WINE



Tsinandali



Type: white dry
Category: PDO wine
Grape varieties: Rkatsiteli
Region: Kakheti
Aging: 6 months in oak
Alc.: 13%
Vol.: 0,75L

Tsinandali wine is characterized by straw yellow color. Deep and well-balanced on the palate, round and full-bodied structure, thanks to the aging in oak. The wine has a long and sapid finish. Excellent with fish, white meat, risotto and grilled vegetables. Serving temperature 10-12 °C.



Gurjaani



Type: white dry
Category: PDO wine
Grape varieties: Rkatsiteli
Region: Kakheti
Alc.: 13%
Vol.: 0,75L

Produced from Rkatsiteli and Kakhuri Mtsvane grape varieties cultivated in Gurjaani district (Kakheti region). Light straw wine is characterized by wild flowers and fruit delicate bouquet, apple and peach delicately combined, balanced flavor. Is perfect-paiting with salads, fish and seafood. Serving temperature 10-12 °C.

ASKANELI WINE



Kakheti Valley



Type: white dry
Category: table wine
Grape varieties: Rkatsiteli
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

The wine is characterized by light straw color, delicate bouquet of ripe apple and citrus. The palate is dry, balanced and soft. Goes perfectly with cheese and various salads. Serving temperature 10-12 °C.



Kakheti Valley



Type: white semi-sweet
Category: table wine
Grape varieties: Rkatsiteli
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Produced from Rkatsiteli grape cultivated in Kakheti region (Eastern Georgia). Light straw wine is characterized by rich bouquet of pear, apple and melon. It has silky and longstanding taste, in which citrus and honey silky tones are distinguished. It goes well with seafood and fish, desserts. Serving temperature 10-12 °C.

ASKANELI WINE



Alazani Valley



Type: white semi-sweet
Category: table wine
Grape varieties: Rkatsiteli
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Elegant, well-structured wine with typical straw color. Clean bouquet with notes of peach and sweet pear. Balanced, delicate taste. Perfect with fruit salads, white meat. Serving temperature 9-11 °C.



Tvishi



Type: white semi-sweet
Category: PDO wine
Grape varieties: Tsolikouri
Region: Racha-Lechkhumi
Alc.: 12,5%
Vol.: 0,75L

This naturally semi-sweet wine has a mild intense straw color, aromatic and flavored bouquet of sweet tropical fruit. Well-structured, persistent and savory in the mouth. The typical elegant sweetness on the palate leads to a fresh and pleasant finish. Excellent wine to finish a meal. Ideal with seafood, sheep cheese and deserts. Serving temperature 10-12 °C.



ASKANELI WINE



Kakheti Valley



Type: red dry
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Produced from Saperavi grape variety cultivated in Kakheti region (Eastern Georgia). It is characterized by pomegranate color, strawberry and cherry tones, rich and well expressed bouquet, accompanied by dewberry and tropic fruit delicate and full flavor. It goes with roasted meat and vegetable. Serving temperature 18-20 °C.



Kakheti Valley



Type: red semi-dry
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Produced from Saperavi grape variety cultivated in Kakheti region (Eastern Georgia). Pomegranate-colored wine has light bouquet of strawberry bouquet, longstanding afterglow rich of ripe cherry and raspberry tones. It goes with Georgian cuisine. Serving temperature 18-20 °C.

ASKANELI WINE



Saperavi



Type: red dry
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 13%
Vol.: 0,75L

Bright and intense ruby-red color. Ethereal and rich bouquet with notes of ripe red fruit. Strong, soft taste with a long finish. Excellent wine for roasted meats, lamb and mature cheeses. Serving temperature 18- 20 °C.



Mukuzani



Type: red dry
Category: PDO wine
Grape varieties: Saperavi
Region: Kakheti
Aging: 8 months in oak
Alc.: 13%
Vol.: 0,75L

Deep ruby-red color. In this elegant bouquet of wine shades of black cherry, spice, and light notes of oak prevail. The taste is soft and harmonious. Can perfectly accompany veal dishes, wild duck, and mature cheeses. Serving temperature 18-20 °C.



ASKANELI WINE



Kakheti Valley



Type: red semi-sweet
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Produced from Saperavi grape valley in Kakheti region (Eastern Georgia). Ruby wine is characterized by blackberry and raspberry well expressed bouquet. It has full and delicate flavor in which ripe cherry and blackberry cheerful tones are well expressed. It goes with various salads and fruit. Serving temperature 18-20 °C.



Alazani Valley



Type: red semi-sweet
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12%
Vol.: 0,75L

Elegant, well-structured wine with typical ruby-red color. Clean bouquet with notes of blackberry and raspberry. Balanced, delicate taste. Perfect with roasted meat and fruit. Serving temperature 18-20 °C.

ASKANELI WINE



Kindzmarauli



Type: red semi-sweet
Category: PDO wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12,5%
Vol.: 0,75L

Intense ruby-red color with garnet notes. This natural semi-sweet wine has a rich flavor of sweet berries. The taste is juicy, with a strong aftertaste. Accompany nicely meat dishes with berry sauce, mature cheeses, and chocolate desserts. Serving temperature 18-20 °C.



Akhasheni



Type: red semi-sweet
Category: PDO wine
Grape varieties: Saperavi
Region: Kakheti
Alc.: 12,5%
Vol.: 0,75L

Produced from Saperavi grape variety cultivated an Akhasheni microzone (Kakheti region). High-quality naturally semisweet wine is characterized by pomegranate color and well expressed bouquet of blackberry and black currant. It has longstanding afterglow and balanced bouquet, in which ripe cherry and blackberry tones are expressed. It goes with roasted meat, vegetable and various salads. Serving temperature 18-20 °C.



ASKANELI WINE



Khvanchkara



Type: red semi-sweet
Category: PDO wine
Grape varieties: Alexandrouli, Mujuretulii
Region: Racha-Lechkhumi
Alc.: 12,5%
Vol.: 0,75L

High-quality naturally semi-sweet wine. It has a deep ruby-red color. Magnificent bouquet is fruity and persistent, fine and elegant, with hints of ripe cherries and plums. It matches perfectly with spaghetti with meat sauce, white or red meats and all kinds of cheeses. Serving temperature 18-20 °C.





PREMIUM WINE



Rkatsiteli Qvevri



Type: white dry
Category: table wine
Grape varieties: Rkatsiteli
Region: Kakheti
Aging: 6 months in Qvevri
Alc.: 13%
Vol.: 0,75L



This wine is made in a clay amphora “Qvevri” in full accordance with ancient Georgian traditions. Fascinating, bright wine has a marvelous flavor with notes of dried herbs, honey, walnut and light shades of mushroom are harmoniously interwoven. Impressive and long aftertaste. The wine goes perfect for Georgian cuisine. Serving temperature 11- 13 °C.



Manavi



Type: white dry
Category: PDO wine
Grape varieties: Kakhuri
Region: Kakheti
Alc.: 13%
Vol.: 0,75L



Straw yellow color with greenish hues. Premium quality elegant wine is characterized by full and delicate bouquet with notes of lemon and pear. Crisp, fresh and harmonious on the palate, with a fruit aftertaste. Excellent wine to start a meal. Ideal with grilled vegetables, white fish, seafood and cheese. Serving temperature 10- 12 °C.

PREMIUM WINE



Chkhaveri



Type: white dry
Category: table wine
Grape varieties: Chkhaveri
Region: Guria
Alc.: 13%
Vol.: 0,75L

Deep straw color with pinkish shades. This extraordinary wine, produced from a rare black grape variety. It has a gentle, refined flavor. The taste is rounded, with spicy notes. Maturing on lees during 1,5 months added a full texture, making the wine not only a perfect apéritif but also a great match to a variety of fish, vegetable and goat's cheese dishes. Serving temperature 10-12 °C.



Tsolikouri



Type: white dry
Category: table wine
Grape varieties: Tsolikouri
Region: Imereti
Alc.: 13%
Vol.: 0,75L

This delicate wine with mineral and floral scent is characterized by extraordinary fresh taste. It is perfectly balanced, and can make a good duo to the rice dishes, lean fish and poultry. Serving temperature 10-12 °C.



PREMIUM WINE



Kisi



Type: white dry
Category: table wine
Grape varieties: Kisi
Region: Kakheti
Alc.: 13%
Vol.: 0,75L

The wine has a straw yellow color. Flavor is characterized by notes of peach and citrus. Medium-bodied, pleasant and velvety on the palate. Great wine for grilled vegetables, boiled meat and cheese. Serving temperature 10-12 °C.



Khikhvi



Type: white dry
Category: table wine
Grape varieties: Khikhvi
Region: Kakheti
Alc.: 13%
Vol.: 0,75L

Dry, elegant and full-bodied wine with a straw yellow color. Delicate bouquet with fresh notes of white ripe fruit and citrus. Persistent and savory in the mouth. Ideal with fish and seafood. Serving temperature 10-12 °C.

PREMIUM WINE



Mtsvivani



Type: white dry
Category: table wine
Grape varieties: Mtsvivani
Region: Kakheti
Alc.: 13%
Vol.: 0,75L

Golden in color the wine was made from rare indigenous grape variety Mtsvivani, grown in Kakheti region. Fresh and sunny, the wine offers notes of white peach, honey and citrus. Concentrated and lively on the palate, it has lots of ripe fruit, texture and body. With good acidity and a minerality. Goes well with fish and seafood. Serving temperature 10-12 °C.



Rose



Type: semi-dry
Category: table wine
Grape varieties: Saperavi, Muscat
Region: Kakheti
Alc.: 12,5%
Vol.: 0,75L

The wine has a rich pink color. This lovely bouquet of fresh strawberries with light nuances of candied fruits is accompanied by a bright, balanced flavor. The wine is best for cold appetizers of fish, white meat, light salads, and soft cheeses. Serving temperature 12-14 °C.



PREMIUM WINE



Saperavi Premium



Type: red dry
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Aging: 8 months in French oak
Alc.: 13%
Vol.: 0,75L

Produced by own technology of "Askaneli Brothers". This wine has a perfectly balanced, velvety texture and rich flavor, inherent to the best red wines of Georgia. It becomes round full-bodied and harmonic with aging. Goes perfect to meat dishes and hard mature cheeses. The wine was aged for at least 8 months in oak barrels. Serving temperature 18-20 °C.



Saperavi Muscat



Type: red semi-sweet
Category: table wine
Grape varieties: Saperavi, Muscat
Region: Kakheti
Alc.: 12,5%
Vol.: 0,75L

Light ruby-red color. In this lush wine bouquet fragrances of prunes, candied fruit and light vanilla nuances dominate, and soft sweetness adds a special charm. The wine is great for roasted lamb with vegetables and desserts. Serving temperature 16-18 °C.



PREMIUM WINE



Saperavi Qvevri



Type: red dry
Category: table wine
Grape varieties: Saperavi
Region: Kakheti
Aging: 2 months in Qvevri
Alc.: 13%
Vol.: 0,75L

This excellent wine is made from the Saperavi grape variety cultivated in the Kakheti region in eastern Georgia. The ageing of the wine is made in large earthenware vessels, called Qvevri, used specifically for this purpose since thousands of years B.C. The egg-shaped amphorae are either buried below ground or set into the floors of large wine cellars where they stay situated for approximately three months. Serving temperature 18-20 °C.





SPARKLING WINE



Askaneli Sparkling wine



Type: white brut
Alc. 13%
Vol. 0,75L



The wine was made from indigenous Georgian grape Mtsvane, Kisi and Tsolikauri. An elegant wine has a light straw color with some golden hues. With delicate floral aromas, the palate abounds with vibrant citrus and peach fruit. An excellent aperitif, a fresh, crisp profile makes this an ideal match for salads and seafood, and end with cloves, cinnamon and sweets tones.



ASKANELI BRANDY



ASKANELI 3 YEARS OLD

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L



Brandy Askaneli 3 YO is produced from high quality brandy spirits aged in oak casks. Well balanced it is characterized by light golden color, sweet fruit and vanilla pleasant bouquet and delicate flavor with vanilla and chocolate tones.



ASKANELI 4 YEARS OLD

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L



Brandy Askaneli 4 YO is produced from high quality brandy spirits from Georgian famous winemaking regions, which are aged in oak casks. Light golden brandy has sweet aroma rich of oak and walnut tones. It is characterized by soft at the same time well expressed flavor, in which vanilla and sweet fruit tones gradually revealed.

ASKANELI BRANDY



ASKANELI 5 YEARS OLD

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L

Brandy Askaneli 5 YO is produced from high quality brandy spirits received from Georgian famous winemaking regions, which are aged in oak casks. It is characterized by light golden color and dried fruit bouquet with vanilla and chocolate tones. It has a balanced taste with honey and fruit hints.



ASKANELI 6 YEARS OLD

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L

Brandy Askaneli 6 YO is produced from high quality brandy spirits received from Georgian famous winemaking regions, which are aged in oak casks. Golden brandy is characterized by vanilla and fruit complex bouquet and balanced flavor rich of dried fruit, chocolate and oak tones.



ASKANELI BRANDY



ASKANELI 8 YEARS OLD

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L; 0,05L

Brandy Askaneli 8 YO is produced from high quality brandy spirits received from Georgian famous winemaking regions, which later is blended with French spirits. Brandy has a delicate flavor, pleasant fruit bouquet with mild walnut notes.





ASKANELI BRANDY



ASKANELI VS

Alc. 40%
Vol. 0,5L



„Askaneli VS“ is produced from high quality brandy spirits received from Georgian famous winemaking regions, which later is blended with French spirits. Brandy “Askaneli” is aged in oak casks what makes it more delicate and flavored. It is chestnut-colored, has delicate, fine and full –bodied aroma, in which fruit light tones are distinguished. It is characterized by energetic, well balanced and harmonious flavour rich of oak tones. When sampling by taste it leaves a pleasant and cheerful feeling of fruit.



ASKANELI VSOP

Alc. 40%
Vol. 0,5L



“Askaneli VSOP“ is produced from high quality brandy spirits received from Georgian famous winemaking regions, which later is blended with French spirits. Brandy “Askaneli” is aged in oak casks what makes it more delicate and flavored. Chestnut-colored brandy s characterized by sweetish and full bouquet of dried fruit. It has rich of oak tones and balanced flavour, which ends with almonds and fruit tones



ASKANELI BRANDY



ASKANELI XO

Alc. 40%
Vol. 0,7L; 0,05L



“Askaneli XO“ is produced from high quality brandy spirits received from Georgian famous winemaking regions, which later is blended with French spirits. Brandy “Askaneli” is aged in oak casks what makes it more delicate and flavored. Brandy XO is noted for complex structure characterized by oak strongly marked bouquet. It has chestnut color, strongly marked aroma of seasoning and sweet fruit. Vanilla, caramel and dark chocolate well combined flavour and end with cloves, cinnamon and sweets tones.

ASKANELI BRANDY



ASKANELI 19 DROPS

Alc. 40%
Vol. 0,5L

A special limited edition brandy from the “Askaneli Family Collection” series is made of thoroughly selected exquisite cognac spirits aged 1 to 19 years. It captivates you by its impeccable balance, delicate woody notes in the aroma and a long aftertaste with honey touch. The bright modern design reflects the unique character of the drink. Created for connoisseurs of the finest cognac.

ASKANELI BRANDY



ASKANELI EXTREME VERY OLD

Alc. 40%
Vol. 0,5L

Exceptional masterpiece of a master – new brandy from the series of “Askaneli Family Collection” is made from oldest spirits, matured for at least 20 years. Long aging process has filled it with the best characteristics. Unequalled composition of taste and strong refined flavor. Extreme Very Old brandy will always amaze with perfect balance and silky after-taste.



ASKANELI CHACHA



Chacha Askaneli Gold

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L

Chacha “Askaneli Gold” is produced using traditional domestic recipes and matured in oak casks within 6 months. It has a light gold color and woody fragrance with mild fruit hints. It is characterized by balanced and long aftertaste.



Chacha Askaneli Platinum

Alc. 40%
Vol. 0,5L; 0,25L; 0,2L

Chacha “Askaneli Platinum” is produced using traditional domestic recipes and matured in oak casks within 6 months. Before bottling, it goes filtration. Colorless chacha has an oak and field flowers intense fragrance and well-balanced, long aftertaste with fruity shades.





ASKANELI CHACHA



Chacha Askaneli Premium

Alc. 40%
Vol. 0,7L; 0,35L; 0,05L

Chacha Askaneli Premium is produced using traditional domestic recipes and matured in oak casks within 12 months. For true connoisseurs: this chacha is magnificent and has rich palette of flavors. Continuous, slightly stringy bouquet with notes of nuts and wild flowers. Long and balanced after-taste.





KAKHETY

- Rkatsiteli
- Saperavi
- Mtsvane
- Kakhuri
- Kisi
- khikhvi

KVEMO KARTLI

- Rkatsiteli
- Chinuri
- Asuretuli
- Shavi
- Saperavi

SHIDA KARTLI

- Chinuri
- Goruli Mtsvane
- Tavkveri
- Shavkapito

ZEMO IMERETI

- Tsolikouri
- Tsitska
- Dzelshava
- Kvishkhuri (Goruli Mtsvane)

KVEMO IMERETI

- Tsolikouri
- Tsitska
- Krakhuna
- Otskhanuri Sapere

GURIA

- Chkhaveri
- Tsolikouri

SAMEGRELO

- Odjaleshi
- Tsolikouri

RACHA

- Aleksandouli
- Mujuretuli
- Dzelshavi
- Tsulukidzis Tetra
- Tsolikouri

LECHKHUMI

- Tsolikouri
- Usaxelouri
- Orbeluri Odjaleshi

ADJARA

- Chkhaveri
- Tsolikouri

MESKHETI

- Tskhenisdzudzu
- Meskhuri Sapere
- Kharistvala

ABKHAZIA

- Chkhaveri
- Tsolikouri



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