



ASKANELI

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. 22 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.

GOCHA'S COLLECTION





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GOCHA'S COLLECTION

Saperavi Reserve

Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Aging: 18 months in French oak

Alc.: 13%

Vol.: 0,75L

Made from 100% Saperavi grapes. Kakheti region, Kvareli. The grapes are hand-picked, the best and healthy bunches are selected. Matured in French oak barrels. The flavors of red fruit and blackcurrant are well felt. Gently are accentuated sweet vanilla accents, well-balanced tannins, long-lasting taste with rounded mouthfeel. It goes well with fowl, grilled dishes and rare piquant cheese.



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Muza Qvevri

Type: red dry

Grape varieties: Rkatsiteli

Region: Kakheti

Aging: 6 months in oak barrels

Alc.: 13%

Vol.: 0,75L

White dry wine. Made from rkatsiteli grape variety cultivated in Kakheti Region. The wine was aged for six months in “qvevri” by ancient traditional georgian wine making method. This method has been used by georgians for 8000 years. This wine has amber color, typical aroma of fresh fruits and quince, pleasantly light acidity and tannins, velvety and harmonious taste. May have some sediment. This is a wine for real gourmets. Serving temperature: +12-16 °c



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Prima Rkatsiteli Shardone

Type: red dry

Grape varieties: Saperavi

Region: Kakheti

Aging: 9 months in oak barrels

Alc.: 13%

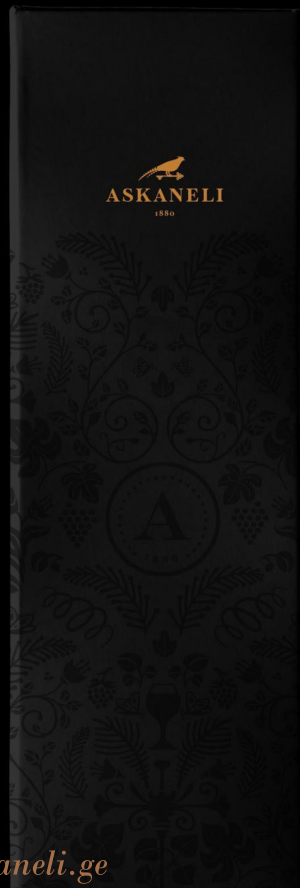
Vol.: 0,75L

The wine is made from “Chardonnay” and “Rkatsiteli” grapes grown in Kakheti region. The wine is matured in oak barrels for 9 months. The wine has dark lemon color. The wine is distinguished by tropical fruit aromas and pleasant oak tones. It is recommended to serve with white cheese, meat and fruit desserts.



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Saperavi Premium

Type: red dry

Category: table wine

Grape varieties: Saperavi

Region: Kakheti

Aging: 18 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.



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Mukuzani

Type: red dry

Category: PDO wine

Grape varieties: Saperavi

Region: Kakheti

Aging: 8 months in oak

Alc.: 12,5%

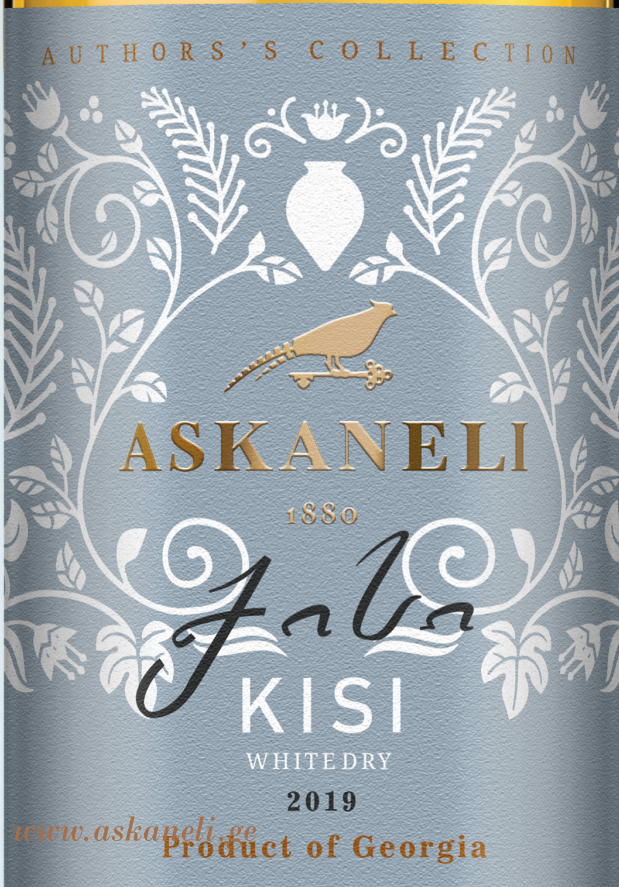
Vol.: 0,75L

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.



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Kisi

Type: white dry
Category: table wine
Grape varieties: Kisi
Region: Kakheti
Alc.: 12,5%
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.



Manavi

Type: white dry
Category: PDO wine
Grape varieties: Kakhuri
Mtsvane
Region: Kakheti
Alc.: 12,5%
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.

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Chkhaveri

Type: white dry
Category: table wine
Grape varieties: Chkhaveri
Region: Guria
Alc.: 12,5%
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.: 12,5%
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.



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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 amphoraes 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.

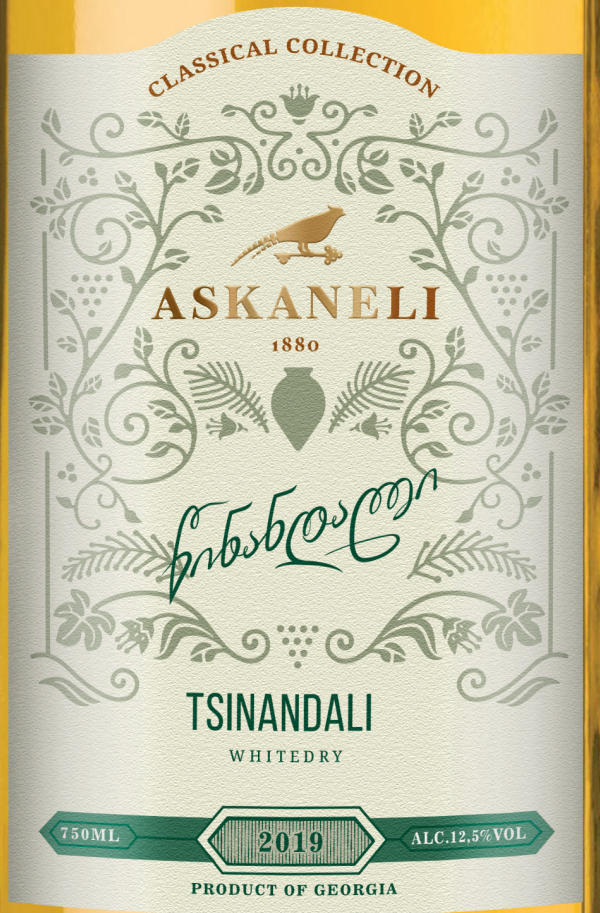
Rkatsiteli Qvevri

Type: white dry
Category: table wine
Grape varieties: Rkatsiteli
Region: Kakheti
Aging: 6 months in Qvevri
Alc.: 12,5%
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.



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Tsinandali

Type: white dry

Category: PDO wine

Grape varieties: Rkatsiteli

Region: Kakheti

Aging: 6 months in oak

Alc.: 12,5%

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.



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Rkatsiteli

Type: white dry wine

Category: table wine

Grape varieties: Rkatsiteli

Region: Kakheti

Alc.: 12%

Vol.: 0,75L

Produced from rkatsiteli and mtsvane grape varieties cultivated in telavi. the wine matures in small oak casks for two years. Light straw color, fruity delicate bouquet, mild refined taste with lively acidity. Produced in georgia since 1886. The wine perfectly harmonizes with roast meat, seafood and salads.

Serving temperature 10-12 °C.



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Alazani Valley

Type: white semi-sweet

Category: table wine

Grape varieties: Rkatsiteli

Region: Kakheti

Alc.: 12%

Vol.: 0,75L

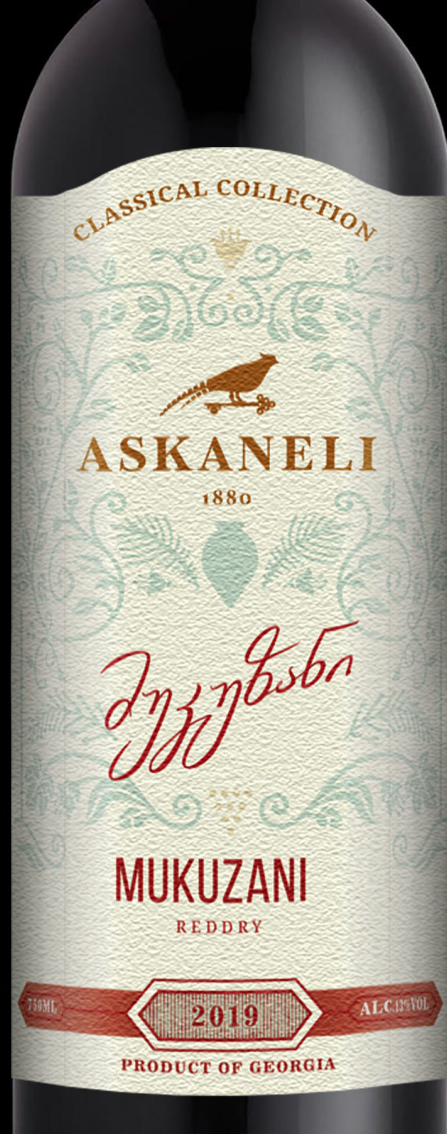
Elegant, well-structured wine with typical straw color. Clean bouquet with notes of peach and sweet pear. Balanced, delicate taste. Perfect with fruit salads, white meat. Serving temperature 9-11 °C.



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Mukuzani

Type: red dry

Category: PDO wine

Grape varieties: Saperavi

Region: Kakheti

Aging: 8 months in oak

Alc.: 12,5%

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.



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Saperavi

Type: red dry

Category: table wine

Grape varieties: Saperavi

Region: Kakheti

Alc.: 12,5%

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.



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Kindzmarauli

Type: red semi-sweet

Category: PDO wine

Grape varieties: Saperavi

Region: Kakheti

Alc.: 12 %

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.



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Akhasheni

Type: red semi-sweet

Category: PDO wine

Grape varieties: Saperavi

Region: Kakheti

Alc.: 12%

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.



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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.



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“ASKANELI BROTHERS” LTD.
TBILISI, GEORGIA, KAKHETI HIGHWAY 110A, 0198.
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