



**NATENADZE
WINES**

NATENADZE'S WINE CELLAR

Foraged Wild Grapes

COUNTRY: Georgia

REGION: Samtskhe-Javakheti,
Southern Georgia

HISTORICAL NAME: Meskheta Region

STORY

NATENADZE'S WINE CELLAR has been proudly restoring the tradition of winemaking in its native Meskheta region, where centuries ago invading enemies destroyed valuable local grape species as they crusaded into the area.



Winemaker - Giorgi Natenadze has been carefully studying and reviving endemic local grape species previously thought to have been lost, making rare wines naturally. Natenadze's Wine Cellar uses organic processes, dry-farming all grapes manually with no irrigation used.

In the last 20 years Giorgi has spent a lot of time roaming through mountain forests looking for old vines that grow the way nature intended - on trees. Most of his grapes come from forests or abandoned, destroyed villages. The grape trees there are more than a hundred years old, and the very largest of them is actually over four hundred years old.

Giorgi has so far been able to rediscover 40 rare grape varieties, 24 of which have already been clearly identified. This is the first wine production in his region since the 16th century. Due to the very complex harvesting process of the wild-foraged grapes, he can only produce a very limited amount of wine per year. They grow on volcanic soil and are situated at altitudes between 1100 and 1650 meters. Giorgi combines the curiosity to rediscover forgotten knowledge, the passion to revive lost traditions and the ability to bring all this to new, younger target groups in a modern, contemporary way. Historians and scientists believe the Meskheti Region may be the birthplace for wine as one of the oldest dated winemaking regions in Georgia.





... " I have spent much of the past decade traipsing through mountain forests in search of ancient vines growing the way nature intended — up trees. I have found some vines that are more than 100 years old and one that I reckon is more than 400 years old. I have uncovered 40 rare grape varieties in the forests in the south of the country, near the border with Turkey, but I have only been able to identify 24 of them so far. Each year I make a different wine from these ancient varieties at Natenadze's Wine Cellar in the Samtskhe-Javakheti region"...

The labels of the wines are designed in a street-art-style and speak a fresh and unconventional language. In the award-winning documentary film "Our Blood is Wine" Giorgi Natenadze is portrayed in an authentic way and tells his fantastic story in his own words.

What would happen to a vine if it could grow wild in the forest?
- It would climb to the skies with every opportunity it was given, as *Vitis vinifera* has done for thousands of years.





MESKHURI

(white dry unfiltered qvevri wine)

Grapes: Akhaltsikhuri Tetri, Meskhuri Mtsvane, Chitiskvertskha Tetri (bird's egg white), Chitistvala Tetri (Bird's eye white)

Fermenting and aging in Qvevri for 6 month with skin contact, later in stainless still.

Tasting notes: wild herbs, peppermint's cold finishing ...



TAMARIS VAZI

(red dry unfiltered qvevri wine)

Grapes: Tamaris Vazi

Fermenting and aging in Qvevri for 6 month with skin contact, later in stainless still.

Tasting notes: Fresh pomegranate, cherry..

By the legends it was King (queen) Tamar's favorite wine.



MESKHURI

(red dry unfiltered qvevri wine)

Grapes: Meskhuri Sapere, Meskhuri kharistvala (Bull's eye red), Tskhenis dzudzu tetri (Horse breast white)

Fermenting and aging in Qvevri for 6 month with skin contact, later in stainless still.

Tasting notes: Fresh red fruits, berry juice, wild cherry, dried wild herbs..
Tskhenis dzudzu tetri (Horse breast white) grapes tree is more than 400 years old vine.





თამარის ვაზი
TAMARIS VAZI

წითელი მშრალი ჯვევრის ღვინო
Red Dry Qvevri Wine

KING TAMAR'S WINE

Grape: TAMARIS VAZI

Enemy invasions and occupations destroyed the villages and vineyards of Meskheta Region. Over the past decade, I have been working to bring back the local endemic vines, so far I have been able to identify 24 of the 40 varieties that are located in the wild. I forage these grapes at harvest time and make small quantities of these wines. Grape was fermented with skins and without stems for 6 months in Qvevri.

By the legends, it was King Tamar's most distinctive wine..
Drink and share the history..



KING TAMAR



HISTORY

THE UNDERGROUND HALLS OF THE “mountain queen,” dug out of the solid rock, Vardzia looks like it was taken directly from the pages of Lord of the Rings. In reality it is a cave-palace-monastery built not by dwarfs, but by Georgians in the Caucasus for their fabled queen Tamar.

In desperate circumstances people are often driven to perform feats of mythical proportions. In the late 1100s the medieval kingdom of Georgia was resisting the onslaught of the Mongol hordes, the most devastating force Europe had ever seen. Queen Tamar ordered the construction of this underground sanctuary in 1185, and the digging began, carving into the side of the Erusheli mountain, located in the south of the country near the town of Aspindza.

When completed this underground fortress extended 13 levels and contained 6000 apartments, a throne room and a large church with an external bell tower. It is assumed that the only access to this stronghold was via a hidden tunnel whose entrance was near the banks of Mtkvari river. The outside slope of the mountain was covered with fertile terraces, suitable for cultivation, for which an intricate system of irrigation was designed. With such defenses, natural and man made, the place

must have been all but impregnable to human forces. Alas, the glorious days of Vardzia didn't last for very long. Though safe from the Mongols, mother nature was a different story altogether. In 1283, only a century after its construction, a devastating earthquake literally ripped the place apart. The quake shattered the mountain slope and destroyed more than two-thirds of the city, exposing the hidden innards of the remainder.

However despite this, a monastery community persisted until 1551 when it was raided and destroyed by Persian Shah Tahmasp.

Today the place is maintained by a small group of zealous monks. About three hundred apartments and halls remain visitable and in some tunnels the old irrigation pipes still bring drinkable water.

*By the legends it was King (queen)
Tamar's favorite wine.*



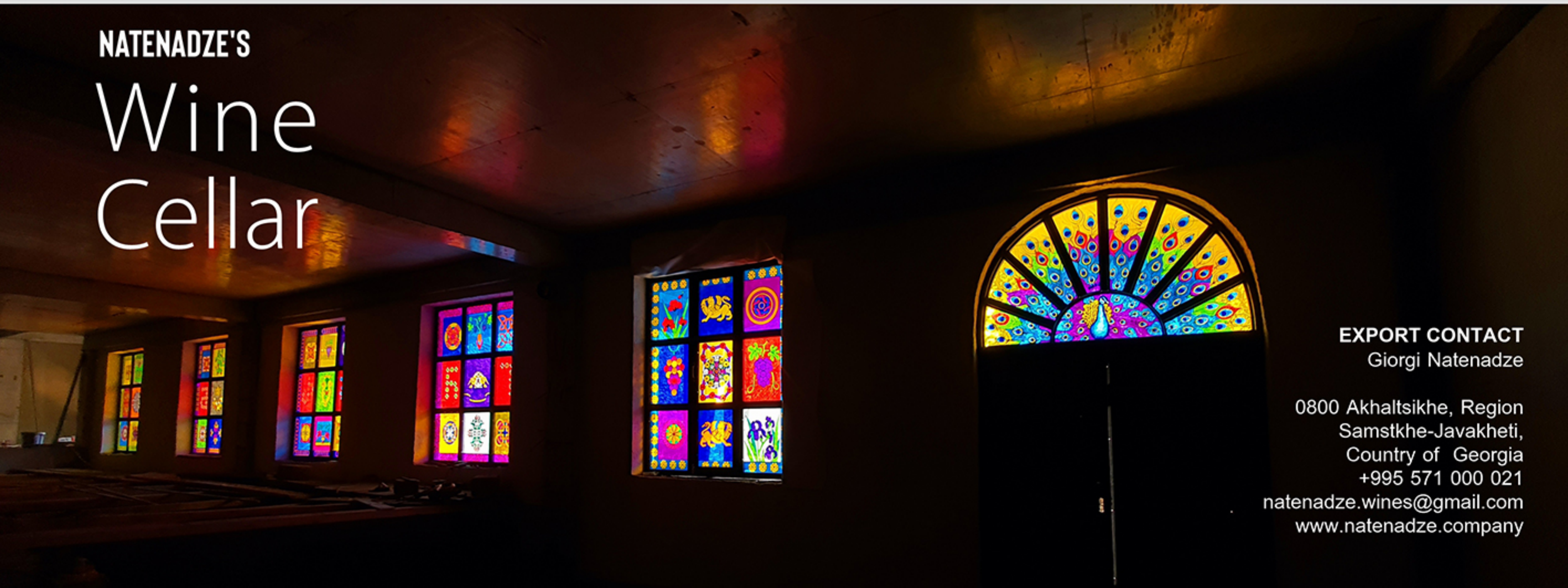
Giorgi's biggest project is rehabilitation and restoration of ancient Meskhetian vine terraces for 12 hectare territory where he planted 24 local Meskhetian grape varieties and after the 4 centuries later there was done first harvest in Meskheti Region.

- Meskhuri Wines are fermented and aged in clay vessels known as "Qvevri" (or Kvevri) in the traditional Georgian winemaking style with skin contact!
- Foraged wild endemic grapes fermented on wild yeasts give healthiest, natural, unfiltered wines!
- Forbes names Meskhuri wine among the best of 2020!



NATENADZE'S

Wine Cellar



EXPORT CONTACT
Giorgi Natenadze

0800 Akhaltsikhe, Region
Samstkhe-Javakheti,
Country of Georgia
+995 571 000 021

natenadze.wines@gmail.com
www.natenadze.company