



Product Range 2024



WINE TRADITION FROM GEORGIA



Chelti
WINERY

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Georgia – THE CRADLE OF WINE

Gaumarjos! With its 8,000-year old tradition, Georgia is considered the cradle of wine culture.

This ancient history has been corroborated by shards of clay vessels found during excavations near the Georgian capital Tbilisi. Those vessels were qvevri amphoras, which are still used in Georgian winemaking to this day.

The geological and climatic conditions between the Great Caucasus and the Black Sea offer perfect conditions for winegrowing. Thus, more than 500 of the 4,000 grape varieties known worldwide are native to Georgia.

The grapevine cross, one of the major symbols of the Georgian Orthodox Church, bears witness to the significance of wine in Georgian history and everyday life.

Following an era of mass production during Soviet times, many of Georgia's winemakers today are committed to quality and traditional methods of production. Wine is Georgia's second most important export commodity. In 2005 its winegrowing area was estimated to encompass 60,000 hectares. Approximately 70 percent are located in Kakheti in Eastern Georgia, the country's major winegrowing region.

Chelti Winery is also located here.



Chelti WINERY

The vineyards of Chelti Winery lie on the banks of the river to which it owes its name. The Chelti river flows through the sunny Alazani Valley in Kakheti, the heart of Georgian viniculture.

Our family business, founded in 2001 by Giorgi Mirianashvili, produces biodynamic quality wines from native grapes, all of them cultivated by Chelti Winery. We only use the best ingredients and combine modes of traditional Georgian winemaking with the latest technology.

Our high standards are reflected in the numerous awards at prestigious wine fairs, tastings and competitions such as ProWein, MUNDUS VINI, Decanter World Wine Awards, Hong Kong International Wine & Spirits Fair and “Sakura” Japan Women’s Wine Awards.

Chelti Winery is one of Georgia’s most renowned winemakers. We are an official wine supplier of the Georgian government. And Chelti is an ambassador for Georgian wine on the international market: In May 2018 our Saperavi of Qevri was served at the Royal Wedding of Prince Harry and Meghan Markle at Windsor Castle. Chelti’s Saperavi has also been praised in the feature „Five wines to try” (2013) in the The Washing Post. In 2021 three Chelti wines were introduced to the menu of the Michelin 3-star restaurant Arzak in San Sebastian in the Basque region.

Chelti wines leave a strong impression – worldwide!



Tradition MEETS MODERNITY

The Chelti Winery vineyards profit from an ideal microclimate for winegrowing. On an area of 80 hectares, spread over the appellations Kvareli, Mukuzani and Kindzmarauli, we cultivate five autochthonous types of grapes: Saperavi, Rkatsiteli, Mtsvane Kakhuri, Kisi and Khikhvi.

Here, the harvest is still done by hand. Our experienced workers cut only the premium-quality grapes. In the field, these are carried on foot, to spare the soil between the vines from truck tyres. Distances are short: The grapes can be pressed within 15 minutes of gathering and thus retain all their goodness.

The vinification and maturation of the wine takes place in our two cellars. No animal products or cultured yeasts are used in the process. At a depth of up to seven metres, the temperature remains at a constant 12 to 16 degrees °C – ideal for the refinement of wine! One of the two cellars is dedicated to the modern winemaking process in stainless steel tanks and oak barrels, the other one to the traditional qvevri method.

The heart of our winery is our qvevri cellar. Here, we produce high-quality amphora wines the way it has been done in Georgia for millennia.



WHAT IS *Qvevri* WINE?

The traditional Georgian method of winemaking in qvevri amphoras is the oldest known method of vinification, traced back to the 6th millenium B.C..

A qvevri is an oval-shaped clay amphora made by hand and buried in the ground. The amphoras at large wineries usually hold 2,000 litres. But they can also be much smaller.

In a qvevri, the grape must is fermented together with the mash – grape skins, pulp and seeds – largely without oxygen and at a constant temperature level. Our amber wines are kept with the mash for six months before being separated and maturing in the amphora for another six months. The mash fermentation of the red wines takes up to three months, the maturation period 21 months. The microoxygenation and the extracted tannins and colour pigments give the wine its intense hue, full body and longevity. Following the maturation process, the wine is bottled without prior filtering, making it slightly cloudy.

Often, Qveri wine, also known as amphora wine, is classified as nature wine. Due to its deep colour, amphora wine made from white wine grapes is called amber or orange wine.

In 2013, the qvevri method was awarded the status of UNESCO Intangible Cultural Heritage Monuments. And with the growing interest in organic, artisanal wines, the ancient Georgian winemaking tradition is experiencing a revival, also abroad.



RED, WHITE, ROSÉ – *Amber!*

In recent years, amber wine, also called orange wine, has become a new favourite in the world of wine. Amber wine can be found in other countries too. But its origin can be traced back to the Georgian qvevri amphora.

Amber wine is made from white wine grapes. But while the grape juice of “regular” white wines remains with the mash only for a brief period, the must for amber wine is fermented together with skin and seeds. Months later, the wine is separated from the solid mash and the maturation process continues.

Amber wine gets its deep yellow or orange colour from the colour agent of the grape skin. The additional tannins lend it a full body and strong structure. Its flavour is complex, with aromas of dried fruit, honey and nuts. Each amber wine tastes unique – a true discovery for fans of natural wines.

The stand-alone character of amber wine has also been officially recognised: In 2020, the International Organisation for Vine and Wine (OIV) added it as an 8th category to the list of “special wines”.



Chelti IN GERMANY

Within Germany and Europe, Chelti products can be ordered through our German online store. Our wines, spirits and other Georgian delicacies are also available in our retail shop, Chelti Weinhandel in Berlin-Friedenau.

In our Berlin shop we also organise wine tastings. Located in a quiet sidestreet near the train and underground station Bundesplatz, our space can be booked for tastings and product presentations.

Chelti Weinhandel supplies its high-quality products to local restaurants, hotels, as well as retail and wholesale, and can be hired for events in Berlin and nearby.

Contact us for details and favourable terms. Or drop in for a glass of wine and a personal consultation in Friedenau.

We are looking forward to your visit!



Red Wines

Qvevri, stainless steel or barrique? No matter what type of vessel our red wines were made in, quality and character are their main traits. Their numerous international awards speak for themselves!



Similar image

SAPERAVI SURO 2020

Origin & Production The grapes for this dry red wine have been cultivated on sand-gravel soil in the Kakhetian microclimate of Kvareli and harvested by hand before fermenting and maturing in a stainless steel tank.

Characteristics Flaunting a dark ruby red, the Saperavi Suro beguiles with flavours of black berries, as well as notes of cherry and pomegranate. The fruity impressions are wonderfully balanced by ripe and silky tannins.

Serving Tips We highly recommend this dry Saperavi for cheese and grilled meat. Serve at a drinking temperature of 16 to 18 °C and aerate before enjoying it.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	12.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.9 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.23 g/l	Order no.	CH_37463

ALAZANI VALLEY SURO 2020 *se*

Origin & Production The Saperavi grapes for this semi-sweet red wine come from the sunny slopes of the Alazani Valley in East-Georgian Kakheti. The grape must is fermented and the wine afterwards matured in stainless steel.

Characteristics The Alazani Valley Suro from Chelti Winery shimmers in a deep garnet red. It ensnares the nose with a fruity bouquet and lingers long and pleasantly on the palate.

Serving Tips Fruity and sweet treats are the ideal company for this semi-sweet Saperavi. Let it breathe, then enjoy at a temperature of 12 to 14 °C.



Similar image

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	12 % vol.	Bottle top	natural cork
Taste	semi-sweet	Acidity	5.1 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	36.26 g/l	Order no.	CH_67581



Similar image

SAPERAVI 2019

Origin & Production The grapes for this dry red wine, grown on sand and gravel soil in the microclimate of Kvareli in the East-Georgian region of Kakheti, are picked by hand. After the mash fermentation, the wine matures in a stainless steel tank.

Characteristics As is reflected in its name – meaning ‘dyer’ –, this red wine comes in a dark and intense colour. On the palate, this full-bodied Saperavi entices with intense fruity flavours of blackberry, cherry and blackcurrant, harmoniously combined with velvety tannins. The luscious finish leaves a strong impression.

Serving Tips The Saperavi 2019 is best served at 16 to 18 °C and enjoyed with meat and cheese. We recommend to let it breathe beforehand.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.9 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.75 g/l	Order no.	CH_62917



Similar image

SAPERAVI 2018

Origin & Production The grapes for this dry red wine are grown on sand-gravel soil in the microclimate of Kvareli in sun-kissed Kakheti and harvested by hand. The fermentation on the mash and the maturing process take place in a stainless steel vat.

Characteristics The dark red hue of the Saperavi anticipates its bouquet, dominated by aromas of ripe cherry and dark berries. This is echoed in the wine’s prominent flavours of cherry, blackberry and blackcurrant. You can also taste notes of plum and blueberry, as well as herbal and earthy nuances, balanced with elegant tannins and a touch of tartness. The lush aftertaste comes with a hint of coffee.

Serving Tips Cheese and grilled meat are perfect companions for this Saperavi. It should breathe for a while and be enjoyed at 16 to 18 °C.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.4 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	3.13 g/l	Order no.	CH_39648



Similar image

SAPERAVI 2017

Origin & Production This dry red wine is a product of the autochthonous Saperavi grape and cultivated on sand-gravel soil in the sunny Alazani Valley in Kakheti, Eastern Georgia. The grapes are plucked by hand and the must is vinified and matured in a stainless steel tank.

Characteristics Our 'classic' Saperavi 2017 presents itself in a dark and elegant ruby red and delights the tastebuds with assertive notes of cherry, ripe blackberry and blackcurrant. Its finish is equally expressive.

Serving Tips This dry red wine is best enjoyed with cheese and grilled meat. It should breathe first and be served at 16 to 18 °C.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	stainless steel	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.7 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.75 g/l	Order no.	CH_42195



Similar image

SAPERAVI 2016

Origin & Production This dry red is made from the native Saperavi grape and cultivated on sandy and gravelly soil in the appellation Kvareli in Kakheti, East-Georgia. The juice of the handpicked grapes is fermented and matured in a stainless steel vat.

Characteristics This ruby red treat tantalises the nose with intense notes of red berries. These are echoed in flavours of cherry, ripe blackberry and black currant, with a delicate touch of acidity. With its powerful, well-balanced finish the Saperavi 2016 leaves a strong impression.

Serving Tips We recommed this red wine especially for cheese and grilled meat. Serve at a temperature of 16 to 18 °C and let it breathe for half an hour prior.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	stainless steel	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.6 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.96 g/l	Order no.	CH_44718



Similar image

KINDZMARauli 2020 *od*

Origin & Production Kindzmarauli is a quality wine that is off-dry by nature und made from handpicked Saperavi grapes. The vines are cultivated on sand-gravel soil in the appellation Kindzmarauli in Kakheti, East-Georgia. Vinification and maturing take place in a stainless steel tank.

Characteristics The velvety red wine shimmers in a ruby red with purple reflexes. The wine’s nose is multilayered as well, with dominant notes of cherry, plum and blackberry and a herbal and peppery counterpoint. On the tongue, soft tannins mingle with a delicate sweetness while crisp flavours of blackberry, cherry and cassis are enlivened by a subtle spiciness. A fruity and sweet finish tops off the experience.

Serving Tips This off-dry red wine is highly recommended with cheese, chocolate, fruits and desserts. Let it breathe first, then enjoy at a drinking temperature of 10 to 14 °C.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	12 % vol.	Bottle top	natural cork
Taste	off-dry	Acidity	6.3 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	35.84 g/l	Bestellnr.	CH_68383

MUKUZANI 2019

Origin & Production This dry premium wine by Chelti is made from select-
ed Saperavi grapes which thrive on sand and gravel soil in the Mukuzani microclimate in
the Kakheti region, Eastern Georgia. It is vinified and matured in an oak barrel.

Characteristics Both the colour and bouquet of this ruby red Saperavi impress
with their intensity and variety: Fruity whiffs of blueberry and black cherry mix with
bittersweet notes of dark chocolate, espresso and pepper. On the palate, flavours of ripe
cherry, blackberry, almond and vanilla come to the foreground. Ripe tannins combine
with notes of oak, culminating in a juicy finish.

Serving Tips This oak-aged Mukuzani 2017 is excellent company for cheese,
chocolate and fruity desserts. It unfolds its full character at 16 to 18 °C and should
breathe for at least 30 minutes prior to drinking.



Similar image

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	barrique/oak	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.6 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.75 g/l	Order no.	CH_15219



Similar image

SAPERAVI *Barrique 2017*

Origin & Production An assertive dry red, made from handpicked Saperavi grapes grown on sand-gravel soil in the Kvareli microclimate in Kakheti, East-Georgia. The barrique version of this premium wine matures twelve months in an oak barrel.

Characteristics A full-bodied and complex treat from the barrique barrel. Expressive flavours of ripe, dark berries, dried fruits and cherry meet subtle notes of tobacco, a hint of toastiness and a pleasant acidity. The aftertaste is long and velvety, underlining the Saperavi’s superb aging potential.

Serving Tips We recommend this award-winning Saperavi Barrique for red meat, mature cheese and savoury dishes. It reveals its full aroma at 16 to 18 °C. Aerate for at least half an hour prior to drinking.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	barrique/oak	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.0 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	4.0 g/l	Order no.	CH_47863



Similar image

SAPERAVI *Qvevri Barrique 2017*

Origin & Production A full-bodied dry premium red made from selected Saperavi grapes, which thrive on sand and gravel soil in the Kakhetian appellation of Kvareli, East-Georgia. The complex character of this wine is a product of maturing first in a traditional Georgian qvevri amphora for six months, then another twelve months in an oak cask.

Characteristics The Saperavi Qvevri Barrique comes from the barrel in a dark purple, almost black, colour. Its taste is accordingly deep and richly layered, with flavours of ripe berries, plum and aromatic tobacco, culminating in a long, silky finish. The smoothly integrated tannins ensure the wine’s longevity.

Serving Tips We recommend this red wine for grilled meat and cheese. Let it breathe for at least 30 minutes and enjoy at a temperature of 16 to 18 °C.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri/barrique/oak	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.4 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.59 g/l	Order no.	CH_61622



Similar image

GUNASHAURI *Qvevri 2018*

Origin & Production This dry red wine is made from Saperavi grapes, cultivated on clay soil in the East-Georgian appellation of Kvareli, which lends the Gunashauri of Qvevri its unique character. Following the traditional Georgian method, it is fermented and matured to perfection over a two-year period in a buried clay amphora. There is no additional filtering before the wine is bottled.

Characteristics The Gunashauri of Qvevri shimmers in a dark ruby red while its bouquet tickles the nose with a wide array of impressions: A peppery, slightly oriental spiciness and a hint of mediterranean herbs are followed by a mix of black cherry, raspberry and cranberry, topped off by supple hints of wood and dark chocolate. The palate is beguiled by a comlex, velvety zest, flanked by an elegant acidity and soft tannins. This full-bodied treat culminates in a finish of harmonious fruitiness.

Serving Tips Enjoy the Gunashauri of Qvevri on its own, with poultry or pasta dishes. Its ideal drinking temperature is 16 to 18 °C. Aerate the wine for at least 30 minutes before drinking.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri	Alcohol	14.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.1 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	3.0 g/l	Order no.	CH_45619



Similar image

SAPERAVI *Qvevri 2018*

Origin & Production Only the highest quality of Saperavi grapes is used for this dry premium red wine by Chelti Winery. They are grown on sand-gravel soil in our vinyards in the appellation of Kvareli, Eastern Georgia, and picked manually. Following the traditional method of Georgian winemaking, the Saperavi of Qvevri is matured for a year in an underground clay amphora and afterwards bottled without additional filtering.

Characteristics The Saperavi of Qvevri, shimmering in a dark ruby red, unfolds a bouquet of blackberry and blackcurrant. Flavours of black berries combine on the palate with notes of dried cherry, complemented by silky tannins and an invigorating tardness. The aftertaste of this dry amphora wine carries a zesty fruitiness.

Serving Tips Grilled meat and cheese are ideal companions for this dry qvevri wine. Its perfect drinking temperature is 16 to 18 °C. Aerate prior to enjoying.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.1 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.35 g/l	Order no.	CH_15837



Similar image

SAPERAVI *Qvevri 2016*

Origin & Production This dry, full-bodied premium red wine by Chelti is made from the best Saperavi grapes, cultivated on sandy, gravelly soil in the Kvareli appellation of Kakheti. They are vinified on the mash in a qvevri amphora, then the wine is matured to perfection. After this process, taking two years overall, the qvevri wine is bottled without additional filtering.

Characteristics This award-winning amphora wine welcomes you with a deep ruby red and a complex bouquet of black berries. And it keeps its promises! Flavours of dry cherry, blackberry and blackcurrant combine with a crisp acidity and grippy, but not obtrusive, tannins to form a full, well-balanced body. The fruity, spicy finish leaves a feeling of warmth.

Serving Tips The Saperavi of Qvevri 2016 is an excellent match for cheese and grilled meat. Serve at 16 to 18 °C and let breathe for at least 30 minutes beforehand.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri	Alcohol	14.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.8 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	4.0 g/l	Order no.	CH_33432



Similar image

SAPERAVI *Qvevri 2016 ht*

Origin & Production Only premium-quality Saperavi grapes, grown on sand-gravel soil in the Kakhetian appellation of Kvareli, are selected for this semi-dry red wine. They are fermented on the mash and matured to perfection in a traditional Georgian amphora. At the end of this two-year process, the qvevri wine is bottled without prior filtration.

Characteristics The nose of our semi-dry Saperavi of Qvevri is both full-bodied and complex, as are the flavours with their well-balanced notes of ripe black berries and pomegranate. A lasting finish with a zesty touch awaits.

Serving Tips This semi-dry Saperavi of Qvevri is perfect company for red meat, mature cheese and other savoury dishes. Let it breathe for at least half an hour and serve it at a temperature of 16 to 18 °C.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri	Alcohol	13.5 % vol.	Bottle top	natural cork
Taste	semi-dry	Acidity	6.0 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	20.0 g/l	Order no.	CH_47432



Similar image

CHELTI SAPERAVI *Reserve 2010*

Origin & Production The Saperavi grapes for the Chelti Saperavi Reserve are cultivated on sand and gravel soil in the Kvareli appellation in Kakheti, Eastern Georgia. Before bottling, the red wine matures over a period of two years in stainless steel. Afterwards, the bottles are stored and aged for another year in our cellar, at 12 to 16 °C.

Characteristics A dark pomegranate colour is characteristic for this premium red wine, made in 2010. So is a multi-faceted play of aromas and rich flavours. It combines berry and floral notes with nuances of pepper and lingers on the palate.

Serving Tips The Chelti Saperavi Reserve tastes best with savoury dishes, red meat and mature cheese. The ideal drinking temperature is 16 to 18 °C. Before enjoying the wine, let it breathe for at least 30 minutes.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.2 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	3.97 g/l	Order no.	CH_91869



Similar image

CHELTI SAPERAVI *Reserve 2009*

Origin & Production The grapes for the premium Chelti Saperavi Reserve are grown on sand-gravel soil in the Kakhetian appellation of Kvareli. The dry red wine matures for two years in a stainless steel vat. The bottle is stored for a year in our seven metres deep cellar.

Characteristics This well-aged Saperavi presents itself in a tone of dark pomegranate. On the palate, it combines rich flavours of wildflower and berry with peppery nuances. The sustained finish is yet another evidence of the wine’s superb quality.

Serving Tips The Chelti Saperavi Reserve is an excellent companion for hearty dishes, red meat and mature cheese. Let breathe for at least half an hour and drink at a temperature of 16 to 18 °C.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.2 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	3.46 g/l	Order no.	CH_98264



CHELTI SAPERAVI *Reserve 2015*

Origin & Production Our full-bodied premium red wine is made from selected Saperavi grapes. The latter are cultivated on sand-gravel soil in the appellation Kvareli in Eastern Georgia. The Chelti Saperavi matures for two years in a stainless steel vat. After bottling, the wine ages another year in our seven metres deep cellar, at a constant temperature of 12 to 16 °C.

Characteristics The dark cherry hue of the award-winning Chelti Saperavi 2015 is a precursor of the rich fruit palette awaiting. It captivates the palate with smooth nuances of blackberry, cherry, plum and blueberry, complemented by silky tannins. The Saperavi’s quality is reflected in its excellent shelf life. Even days after opening, the wine does not lose any of its unique qualities.

Serving Tips This dry red is highly recommended with cheese and grilled meat. Let breathe for at least 30 minutes and enjoy at 16 to 18 °C.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	stainless steel	Alcohol	14.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.5 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	4.0 g/l	Order no.	CH_41955

Similar image



Similar image

SAPERAVI *Barrique 2015*

Origin & Production Handpicked Saperavi grapes, cultivated on sand-gravel soil in the Kvareli appellation of Kakheti, East-Georgia, go into this full-bodied, dry premium red. Maturing takes place in oak barrels over a time span of twelve months.

Characteristics A multi-faceted barrique wine with a dark purple tint and aromatic notes of mulberry, ripe morello cherry and warm blackberry. A spicy note of fresh cigar is also tangible on the palate. And not only the wine’s finish is long: It also boasts an excellent aging potential.

Serving Tips This oak-aged red wine is great company for red meat, flavoursome cheese and savoury dishes. Let breathe for at least half an hour, then enjoy at 16 to 18 °C.

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	barrique/oak	Alcohol	14 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.4 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.75 g/l	Order no.	CH_46987



Similar image

SAPERAVI *Qvevri 2015*

Origin & Production This full-bodied, dry premium red wine by Chelti Winery is made from the best Saperavi grapes, cultivated on sand-gravel soil in the Kvareli microclimate in East-Georgia. The wine is fermented and matured to perfection in a qvevri amphora, according to ancient Georgian winemaking tradition. It is bottled unfiltered after over a year and keeps on aging in the bottle.

Characteristics The dark purple colour of this award-winning qvevri wine is a testament to its depth and complexity. Following a hint of strawberry aroma, it reveals a multilayered interplay of ripe morello cherry and currant, a pleasant tartness and a ripe tannin structure. The finish of the Chelti of Qvevri is both intense and lasting.

Serving Tips This amphora wine is highly recommended for game and meat dishes and best enjoyed at a temperature of 16 to 18 °C. It should breathe for at least half an hour before drinking.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	red wine	Weight	1.7 kg	Size	0.75 litres
Production	qvevri	Alcohol	14.5 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.7 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	4.0 g/l	Order no.	CH_53678



Similar image

CHELTI SAPERAVI *Reserve 2008*

Origin & Production The grapes for the high-quality Chelti Saperavi Reserve are cultivated on sand-gravel soil in the East-Georgian microclimate of Kvareli. The dry premium red wine is matured in a stainless steel tank for two years. Following bottling, the wine is stored for another year in our cellar, at a depth of seven metres.

Characteristics The Chelti Saperavi Reserve, shimmering in a dark pomegranate red, starts off by unfolding its rich bouquet. The prize-winning red wine is equally multi-faceted on the palate: Peppery nuances add a delicate spiciness to flavours of berries and wildflowers and lend the wine a special harmony. Its finish is long and well-balanced.

Serving Tips Enjoy this dry red wine with game and meat dishes and flavour-some cheese. It reveals its full range of flavours at 16 to 18 °C. Aerate for at least 30 minutes beforehand.

Type	red wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.9 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	1.55 g/l	Order no.	CH_68858





White Wines

Dry or semi-sweet – you can taste the sun over Kakheti, the heartland of Georgian wine culture, in these white wines.

RKATSITELI SURO 2020

Origin & Production The vines for this dry Rkatsiteli thrive on sand and gravel soil on the Chelti river in the East-Georgian appellation of Kvareli. The wine was fermented and matured in a stainless steel vat.

Characteristics This white wine, made from Rkatsiteli grapes, has a light straw colour and merges delicate flavours into a well-balanced, harmonious experience.

Serving Tips The dry Rkatsiteli Suro is excellent company for fish, cheese, fruit and vegetables. Enjoy it chilled, at a temperature of 10 to 12 °C.



Similar image

Type	white wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	12 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.1 g/l	Allergenes	contains sulfites
Grape variety	Rkatsiteli	Residual sugar	1.15 g/l	Order no.	CH_45587

ALAZANI VALLEY SURO 2020 *se*

Origin & Production This semi-sweet white wine was made from local Rkatsiteli grapes, grown on the sunkissed slopes of the Alazani river in Kakheti and harvested by hand. It has fermented and matured in a stainless steel tank.

Characteristics The Alazani Valley Suro has the glow of a light straw colour. It entices the nose with a juicy bouquet and the palate with an elegant sweetness and a long, pleasant aftertaste.

Serving Tips We recommend this semi-sweet Rkatsiteli especially for fruit and desserts. It is best enjoyed slightly chilled, between 10 and 12 °C.



Similar image

Type	white wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	12 % vol.	Bottle top	natural cork
Taste	semi-sweet	Acidity	4.8 g/l	Allergenes	contains sulfites
Grape variety	Rkatsiteli	Residual sugar	32.93 g/l	Order no.	CH_85311

CHELTI WHITE 2020

Origin & Production This dry cuvée is composed from native Rkatsiteli and Mtsvane Kakhuri grapes cultivated on sand-gravel soil in Kvareli in East-Georgian Kakheti. The vinification and maturation of the wine happens in stainless steel vats.

Characteristics The Chelti White has a light golden tone and a beguiling, slightly exotic bouquet, combining floral scents with notes of apple, pear and tropical fruits. On the palate, this light white wine unfolds fruity, mineral flavours. A fresh treat for summery days!

Serving Tips Enjoy the Chelti White chilled, at 10 to 12 °C. It goes especially well with salads, fish and chicken.



Similar image

Type	white wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	5.9 g/l	Allergenes	contains sulfites
Grape variety	Rkatsiteli/Mtsvane	Residual sugar	2.35 g/l	Order no.	CH_66443



Similar image

CHELTI WHITE *Barrique 2018*

Origin & Production Our full-bodied, dry premium white wine is made from both Rkatsiteli (80 %) and Mtsvane Kakkhuri (20 %) grapes, grown on sand-gravel soil. The vines profit from the unique microclimate of our vineyards in the Kvareli appellation in Kakheti, East-Georgia. After fermentation, the wine matures for twelve months in an oak barrel.

Characteristics Our pale golden Chelti White, aged in oak, seduces with an aromatic interplay of apple, lemon and tropical fruits, refined by a note of vanilla and a hint of spice. A well-balanced, sustained finish tops off this tasty experience.

Serving Tips This dry, white cuvée is excellent company for white meat, cheese, seafoods and salads. Serve at a temperature of 10 to 12 °C and let it breathe for at least 30 minutes.

Type	white wine	Weight	1.4 kg	Size	0.75 litres
Production	barrique/oak	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.8 g/l	Allergenes	contains sulfites
Grape variety	Rkatsiteli, Mtsvane	Residual sugar	1.0 g/l	Order no.	CH_38497



Amber Wines

Intense colour, complex taste – our amber wines from the traditional qvevri amphora are anything but ordinary.

RKATSITELI *Qvevri 2020*

Origin & Production This full-bodied and dry amber wine is made from hand-selected Rkatsiteli grapes, grown on sand-gravel ground in the Kakhetian appellation Kvareli. In the traditional Georgian way, it ferments and matures for six months on the mash and remains nine months in total in the buried qvevri amphora before being bottled without additional filtering.

Characteristics The Rkatsiteli Qvevri Amber has the typical rich orange hue of an amber wine. The bright, warm tone is also reflected in its character: expressive flavours of ripe pear and dried peach, with a soft note of honey and tangible, well-integrated tannins. A true natural wine with lots of personality!

Serving Tips The Rkatsiteli Qvevri Amber is an excellent companion for spicy dishes, grilled vegetables, seafood and salads. Let it breathe for at least half an hour and enjoy the wine at a temperature of 12 to 14 °C.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!



Similar image

Type	amber wine	Weight	1.4 kg	Size	0.75 litres
Production	qvevri	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.0 g/l	Allergenes	contains sulfites
Grape variety	Rkatsiteli	Residual sugar	2.27 g/l	Order no.	CH_53539

KISI *Qvevri* 2020

Origin & Production The berries for this dry orange wine from the rare white grape variety Kisi are cultivated on sandy, gravelly soil in the Kvareli zone of Kakheti, East-Georgia, and selected by hand. The wine matures for nine months in buried clay amphoras and is kept with the mash for six months. It is not filtrated before bottling.

Characteristics This qvevri amber wine with its glowing orange colour seduces with an expressive composition of fruity and spicy notes, most notably ripe pear, apricot and honey. Smooth tannins and a delicate tartness leave a harmonious lasting impression on the palate.

Serving Tips We recommend this Kisi Qvevri Amber for spicy foods, smoked cheese, seafood and salads. Serve at 12 to 14 °C and let it breathe for at least half an hour prior to drinking.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!



Similar image

Type	amber wine	Weight	1.4 kg	Size	0.75 litres
Production	qvevri	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.6 g/l	Allergenes	contains sulfites
Grape variety	Kisi	Residual sugar	3.58 g/l	Order no.	CH_98261



Similar image

MTSVANE *Qvevri 2020*

Origin & Production Our strong and dry premium amber wine is vinified from the white grape Mtsvane Kakhuri, growing on sand-gravel soil in Kvareli in Kakheti, Eastern Georgia. Following the ancient Georgian method, the wine matures nine months in a qvevri, including six months on the mash. It is not filtered before bottling.

Characteristics The warm orange tone of the Mtsvane Qvevri Amber already heralds the full-bodied and dynamic experience which awaits: aromas of peach and honey, notes of hazelnut and spice. A light acidity and supple tannins dance on the tongue and make way for a fulfilling finish.

Serving Tips This dry amber wine goes especially well with savoury and spicy dishes, smoked cheese, seafood and salad. Open the bottle at least half an hour before drinking and enjoy it at 12 to 14 °C.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	amber wine	Weight	1.4 kg	Size	0.75 litres
Production	qvevri	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.6 g/l	Allergenes	contains sulfites
Grape variety	Mtsvane	Residual sugar	2.27 g/l	Order no.	CH_45321



Similar image

KHIKVI *Qvevri 2020*

Origin & Production The grapes for this dry premium amber wine, taken from the rare and very old variety Khikhvi, are cultivated in the sunny Kakheti region, East-Georgia. The wine matures in a qvevri – six months on the mash and three more months without it.

Characteristics The flavours of this distinguished amber wine are as expressive as its colour: a complex ensemble of apricot, papaya, baked apple and spicy notes, topped off by well-rounded tannins and a pleasant acidity. A lingering finish underlines the quality of this anything but ordinary treat.

Serving Tips We recommend this Khikhvi Qvevri Amber for spicy foods, smoked cheese, seafood and salads. Let it breathe for at least 30 minutes, then serve at 12 to 14 °C.

When opened, a qvevri wine keeps evolving. Find out when it tastes best to you!

Type	amber wine	Weight	1.4 kg	Size	0.75 litres
Production	qvevri	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.0 g/l	Allergenes	contains sulfites
Grape variety	Khikhvi	Residual sugar	2.35 g/l	Order no.	CH_54549



Rosé Wines

Fresh, light, fruity – the rosé wines of Chelti Winery are excellent company for warm summer days!



Similar image

SAPERAVI ROSÉ 2020

Origin & Production This dry and delicately fruity rosé is made from carefully selected Saperavi berries of the highest quality. They are grown on sand-gravel soil in Kvareli in the East-Georgian region of Kakheti and both fermented and matured in stainless steel tanks.

Characteristics With its intense ruby red, with shades of pomegranate, this Saperavi rosé is a real eye-catcher. Its delicate fruitiness fuses flavours of cherry, blackberry and pomegranate with a pleasant tartness. A light, summery Saperavi treat!

Serving Tips Enjoy this dry rosé at a chilled temperature of 10 to 12 °C. As an aperitif it goes especially well with a light salad, cheese or dessert.

Type	rosé wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13 % vol.	Bottle top	natural cork
Taste	dry	Acidity	4.4 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	2.35 g/l	Order no.	CH_34837



Similar image

SAPERAVI ROSÉ 2019 *sd*

Origin & Production Our semi-dry rosé is vinified from hand-selected Saperavi grapes, cultivated on sand-gravel soil. This original wine of our family business profits from the unique microclimate in the East-Georgian appellation of Kvareli. The fermentation and maturing take place in a stainless steel vat.

Characteristics This rosé shimmers in an intense ruby red. On the palate, it merges delicate notes of cherry, blackberry and pomegranate into a treat of subtle fruitiness.

Serving Tips Our semi-dry rosé is best enjoyed as an aperitif for light salads, cheese or desserts. Serve chilled, at a temperature of 10 to 12 °C.

Type	rosé wine	Weight	1.4 kg	Size	0.75 litres
Production	stainless steel	Alcohol	13 % vol.	Bottle top	natural cork
Taste	semi-dry	Acidity	5.4 g/l	Allergenes	contains sulfites
Grape variety	Saperavi	Residual sugar	15.84 g/l	Order no.	CH_51991



Spirits

The Chelti premium quality can also be tasted in its smooth chacha, the traditional Georgian pomace brandy

CHACHA

Origin & Production Chacha is the alcoholic national drink of Georgia, a strong pomace brandy distilled in a traditional way from the seeds and pulp of native grape varieties. We make our chacha according to an old family recipe passed down from generation to generation.

Characteristics Our chacha, made from the remains of Saperavi grapes, is crystal clear and enchants the palate with a soft, harmonious flavour, a floral aroma and a lasting finish.

Serving Tips Chacha can be served on its own, but makes also a good base for cocktails. Enjoy it chilled or at room temperature.



Similar image

Type	pomace brandy	Size	0.5 litres
Grape variety	Saperavi	Bottle top	natural cork
Alcohol	45 % vol.	Allergenes	contains sulfites
Weight	0.9 kg	Order no.	CH_46575



OUR GRAPE VARIETIES

Saperavi This very old and very popular red grape from Kakheti owes its name (English: dyer) to its intense colour. Due to its dark purple, almost black, tint, it is also known as 'black wine'. It is usually strong, full-bodied and rich in tannins, with an elegant acidity and fruity tones of cherry, dark berries and cassis. A high-quality Saperavi has great aging potential. Mukuzani, Gunashauri and the off-dry Kindzmarauli are also made from Saperavi grapes.

Rkatsiteli Said to be the oldest grape in the world. Both high-yield and resilient, Rkatsiteli is the most widely planted grape variety in Georgia and mainly cultivated in the Kakheti region. Common characteristics are a fine and fruity acidity as well as flavours of tropical and citrus fruit, green apple and quince. Rkatsiteli grapes are used for wines, sparkling wines, liqueur wines and spirits. They are also a popular choice for cuvées.

Mtsvane Kakhuri A traditional and robust white wine grape, mainly grown in Kakheti. Its yellow-green berries are turned into wines with a high alcohol content, palpable acidity and a citric flavour. Mtsvane Kakhuri grapes are also popular for making cuvées, sparkling and dessert wines.

Kisi This grape variety, native to the Kakheti region, has an ancient history but is less commonly cultivated because of its sensitivity to climate and demanding winemaking process. The Kisi vine almost went extinct during the Soviet era. Flavours of apple, peach, pear and peppermint are typical for a Kisi.

Khikhvi An ancient and rare white grape variety. In Soviet times, its sensitivity and low yield almost caused it to disappear. These days, Khikhvi grapes are mainly grown in the Kakheti region and turned into wines with a subtle acidity and flowery notes.

GLOSSARY

Amber wine Amber wineAlso called orange wine. It is made from white wine grapes but fermented with the mash, like red wine. The additional colour agents and tannins lend it its intense amber hue and a complex taste, often with notes of dried fruits, honey and nuts. The origin of the amber wine can be traced back to the traditional Georgian winemaking method in the qvevri amphora. In 2020, amber wine was recognised as a “special wine” by the International Organisation for Vine and Wine (OIV).

Appellation Protected geographical indication used to identify where grapes for wine where grown

Autochthonous An autochthonous grape has been native to a region for a long time and without human interference.

Barrique Oak barrel used for the fermentation and maturation of wine. The toasted wood allows for small amounts of oxygen to enter the cask. It imparts tannins to the wine and produces vanilla-type flavours as well as smoky, spicy notes.

Bouquet The combination of aromas of a wine, derived from its fermentation and maturation process

Cuvée A blend; a wine produced from more than one grape variety

Full-bodied A wine with a high alcohol content, complex flavours, a viscous texture and a lingering aftertaste

Mash A mixture of must, pulp, skins, seeds and stems of crushed grapes. Mash fermentation produces a tannin-rich, full-bodied wine with a deep colour and a good aging potential.

Pomace The solid remains of the wine mash. Pomace is often used for distilling spirits, e.g. chacha, the Georgian grappa.

Qvevri Lemon-shaped clay vessel buried in the ground and used for fermenting, maturing and storing of traditional Georgian wine

Tannins Found, for example, in the skins, seeds and stems of grapes. A high level of tannins – mainly in red but also in amber wines – lends wine a bitter and astringent note, but also imparts complexity, structure and longevity.

Vinification The process of turning grape juice into wine by fermentation

Price list

RED WINES	YEAR	PRICE (€)
Saperavi Suro – dry	2020	8,00
Alazani Valley Suro – semi-sweet	2020	8,00
Pirosmani – semi-dry	2021	10,00
Saperavi – dry	2021	10,90
Saperavi – dry	2018	20,00
Saperavi – dry	2017	22,00
Saperavi – dry	2016	35,00
Kindzmarauli -semi-dry	2020	12,00
Mukuzani – dry	2019	12,00
Saperavi Barrique – dry	2017	20,00
Saperavi Qvevri Barrique – dry	2017	26,00
Gunashauri Qvevri – dry	2018	16,00
Saperavi Qvevri – dry	2018	19,00
Saperavi Qvevri – dry	2016	65,00
Saperavi Qvevri – semi-dry	2016	65,00
Chelti Saperavi Reserve – dry	2015	75,00
Saperavi Barrique – dry	2015	75,00
Saperavi Qvevri – dry	2015	99,00
Chelti Saperavi Reserve – dry	2010	99,00
Chelti Saperavi Reserve – dry	2009	95,00
Chelti Saperavi Reserve – dry	2008	150,00
Chelti Saperavi Reserve – dry	2007	300,00

WHITE WINES	YEAR	PRICE (€)
Rkatsiteli Suro – dry	2021	7,00
Alazani Valley Suro – semi-sweet	2020	8,00
Tsinandali – dry	2021	12,00
Khikhvi– dry	2021	13,00
Kisi– dry	2021	13,00
Krachuna – dry	2021	13,00
Tsitska-krachuna – semi-dry	2021	13,00
Chelti Weiß Barrique – dry	2018	18,00
AMBER WINES		
Rkatsiteli Qvevri – dry	2020	14,00
Kisi Qvevri – dry	2020	19,00
Mtsvane Qvevri – dry	2020	19,00
Khikhvi Qvevri – dry	2020	19,00
ROSÉ WINES		
Sparavi Rosé – dry	2020	11,00
Sparavi Rosé – semi-dry	2019	12,00
POMACE BRANDY / GRAPPA		
Chacha	2020	16,00

Prices valid from January 1st, 2024. All prices per unit (including 19% VAT).



The original taste of the Caucasus.



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