

KAKHETI REGIONAL BRAND – “EXPERIENCE KAKHETI”



CATALOGUE OF CERTIFIED PRODUCTS

***WINE, FOOD, TRADITIONAL CRAFTS, FOLK, HOSPITALITY
AND UNFORGETTABLE IMPRESSIONS***

- Visegrad Fund

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This catalogue provides information on entrepreneurs certified by the brand - “**Experience Kakheti**”. “Experience Kakheti” is the first regional brand in Georgia.

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ARB - Association of Regional Brands, Czech Republic;



SGCC - Slovak-Georgian Chamber of Commerce, Georgia;



KRDF - Kakheti Regional Development Fund, Georgia;

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INTRODUCTION

Kakheti Regional Brand - “Experience Kakheti” – The trademark has been awarded since 2021. It encircles producers of the agricultural products, food, traditional handicrafts, and providers of the touristic services, also folk groups and historical-cultural objects from the Kakheti region. In the catalogue, the reader will be acquainted with the authentic traditions of the region and products made in accordance with the certification criteria. Reader will also get information about the local hospitality and gastronomic diversity.



In regards to the certified products, the Kakheti Regional Brand – “Experience Kakheti” guarantees the following:

- The product is made by local small and medium entrepreneurs.
- The product is eco-friendly.
- The product is distinctive (made from local raw materials and traditional methods).

In certified facilities producing wine, gastro-touristic and accommodation products/ services, the following is guaranteed:

- Quality customer service.
- Unique touristic products typical for the region.
- Comprehensive information on the historical and cultural authenticity of the region.
- Care for the environment.
- Restaurants will offer you at least 4 (four) traditional dishes.

Certification of handmade items guarantees:

- Product quality.
- Use of local natural raw materials.
- Production is carried out with traditional methods.
- Comprehensive information about the experience.



In Kakheti region, it is possible to be acquainted with the diverse folklore of the Kakhethian, Tush and Pankisi (Chechen) communities.



Certified folk ensembles preserve the experience passed down from generation to generation and by acquainting with them, you are guaranteed:

- to get unforgettable impression and emotions,
- to see authentic performances and costumes,
- to familiarize with local ritual songs and dances,
- to receive comprehensive information about the origins of each song or dance.

Kakheti Historical Museums and House-Museums will give you an idea of the region's past, traditional life and cultural life. In the museums, you will have the opportunity to be acquainted not only with historical artefacts, but also with modern works of art.

Regional Brand - **“Experience Kakheti”** is managed by the **Board of Founders**, which consists of local entrepreneurs.

The decision on awarding a brand certificate is made by the **Independent Certification Commission**, which includes local entrepreneurs and civil society representatives, as well as representatives of regional offices of state agencies, Rural Development



Agency (RDA), National Food Agency (NFA), Department of Environmental Supervision (MEPA), Kakheti Regional Administration, Kakheti Destination of Tourism Development (DMO).

The brand coordinator is responsible for the administration of the brand, who is elected for a term of three years. In 2021-2024, the brand coordinator is the **Slovak-Georgian Chamber of Commerce**.

The Certification Commission carefully and constantly monitors the quality of certified products / services.

Due to belonging to the region, local products are distinguished by tradition, use of local raw materials, handicrafts, motifs as well as originality. By purchasing them, you will receive an original and authentic souvenir or gift. Certified travel service ensures that you are not only satisfied with the quality, but it will always offer you “something extra”. A regional brand can help you distinguish a counterfeit from a real. The regional product produced by small and medium-sized entrepreneurs is limited in quantity, which is a kind of guarantee of quality. At the same time, the introduction of a regional branding system prevents the misuse of names and symbols associated with the region and consequently, the uncontrolled use of its cultural and natural wealth. By purchasing branded products, you support specific small and medium-sized enterprises in rural areas, help develop the regional economy, reduce migration processes from the region and help strengthen environmental measures.



Products that have this trademark can be purchased only directly from the entrepreneur - at the specified address.



DEDOPLISTSKARO

Dedoplistskaro (in English it means queens fountain)- historical Khornabuji, the name was mentioned in historical sources of the 5th century and it was the administrative fortress-town of the oldest part of Kakheti - Kambechovani. The name “Dedoplistskaro” is first found in the XI century and is associated with King David the Builder. According to the legend, the etymology of the name is related to Queen Tamar. According to the legend, Queen Tamar, together with David Soslan (her spouse), visited Kambechovani and spent two weeks in Khornabuji castle. Once, at the top of the mountain, the queen drunk the spring water with a golden cup, and she liked it so much that she ordered the water to be brought to the castle. In the same year, the spring water was brought to the castle by clay pipes and it was called the queen’s fountain.



Dedoplistskaro wildlife and landscape are unique in the world. The natural monuments here has amazing beauty. One out of 14 state reservations of Georgia - Vashlovani reservation, with its adjacent national park, is located on the territory of Dedoplistskaro. In the territory of Dedoplistskaro you will find semi-desert (Eldar lowland) and prairie, flood forests and flatlands.

Dozens of archeological, architectural and historical monuments are located on the territory of the municipality.



WINE - THE NASRASHVILI'S WINE-CELLAR

Beka spent his childhood in the village Machkhani. His ancestors had well-kept cellars and the wine was put in pitchers in the traditional Kakhnetian method, with the help of little Beka. This is where his love for this traditional work began. In 2016, he decided to study winemaking at a professional level and turn his household activity into a business. In 2018, under the ENPARD Rural Program - "Civic Involvement for Economic Development", won a grant and began construction of a cellar. It is from this year that he starts working as an independent winemaker. Although Beka is a descendant of traditional winemakers, guaranteed by his own professionalism he did not shy away from seeking new flavors. He treated this case with special responsibility and kindness. As a result of this search, the wine "Black Muscat" was created, which is a blend of Muscat, Tavkveri and Saperavi grapes. This wine is also distinguished by the fact that it is practically unique, there is no tradition of bottling wines from Muscat grapes, not only in Kakheti, but also in Georgia.

Interesting is wine "Cuvee", which is the pride of Beka, as he believes that he has found truly unique and distinctive taste.

Today, "Nasrashvili Cellar" is selling products and is ready to receive visitors interested in wine tourism.

Certified product: Wine "Black Muscat"; Dry; Alcohol - 13^o; Composition of grape sorts: Black Muscat, Tavkveri, Saperavi;

Raw materials: Vineyards in the village Khirsa (Signnaghi municipality) and the village Pirosmeni (Dedoplistskaro municipality), annual volume of harvest is on average 7-8 tons of grapes;

Volume of the finished product: 2000-2500 bottles (each 0.75 liter capacity);

Seasonality: Wine is in short supply from February to July;

Delivery: The entrepreneur has delivery service.

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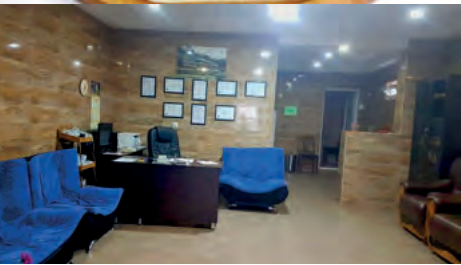
CHEESE - LEANKA Ltd KETEVAN CHALAKHESHASHVILI



The head of the company Ketevan Chalakheshashvili worked at the school as a geography teacher. Her husband was a small farmer and had business relationships with other farmers in the neighborhood. For years, the family has been making homemade cheese. Ketevan's spouse constantly talked about finding material for cheese making in his area was not a problem, but always avoided expanding the business. When Ketevan noticed that the activity could be profitable, she decided to study the cheese making professionally. She became a member of the Georgian Dairy Association, started her education, attended trainings, started implementation of state regulations, certification procedures, enterprise expansion, negotiations with local suppliers of raw materials and concluding contracts. The effort has not gone unnoticed - today Ketevan has been awarded the title of "Cheese Making Master", the company has a "permanent recognition code" and the HACCP standard.



Ketevan: "My husband's production was practically illegal, for which he was fined. After receiving the penalty, I decided to found a company and head the manufacturing process myself. The members of the association Mr. Givi Basiladze, Zura Papiashvili and the president of the association Kakha Koniashvili, immensely helped me to achieve my goal, for which I'm so thankful to them. I already have my own laboratory to test the quality of the raw material, my enterprise meets environmental requirements, and products are made from 100% natural milk. Raw material is collected daily, in the active period of milk - 8 tons daily while in the passive period,- form 2.5 to-3 tons daily".



Certified product: Imeruli cheese, Sulguni, Smoked Sulguni and Fermented.

Raw material: Natural milk collected from farmers in Dedoplistskaro municipality villages.

Finished product: On average 600 kilograms of all types of cheese daily, packed in polyethylene, each package weights from 1 to 1.3 kilograms.

Seasonality: Active period is from April to August (800 kilograms daily), followed by passive period from September to March (300 kilograms daily).

Delivery: The entrepreneur provides the delivery.

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CARPETS - WORKSHOP "ROOTS" STUDIO "PESVEBI"



Art Studio "Roots" is a Georgian traditional handicraft (weaving) brand, which is the only workshop in Georgia with experience in dyeing with natural dyes. All the products of "Roots" are handmade, which clearly emphasizes its authenticity and uniqueness. The word roots refers to antiquity, which sheds new leaves every season and brightens the environment. So is the "roots" - based on the traditions of the old Georgian handicrafts, it is a savior and preserver of the cultural heritage, which at the same time is not afraid of innovations and experiments. "Roots" believe that all types of antiquity has to be valued and respected, but there is no need to set restrictions to it. Even a small addition to antiquity creates something completely new and special. "Roots" beliefs are crucial to the environment in which a particular product is made. For them, the process of work, the involvement of the masters and the nature that creates the unique colors of the products, are more important than the result. "Roots" proudly states that Kizikhi and its nature is the main cause of the amazing visual results that are achieved. "Roots" allow consumers to use unique Georgian products in everyday life and thus express their individualism and special style. While carrying the Roots product, the customer becomes a traveling museum and disseminates the best samples of the Georgian traditional industry. Foreign consumers, due to the technology of manufacturing the product, are more aware of its quality and importance. More attention is paid to the fact that the product is made entirely of organic materials. Besides, possessing such an item is a kind of exotic thing for them. When an item of "Roots" travels to other country, it is accompanied by the pride of the entire Georgian traditional handicraft. Art-Studio "Roots" are self-confident, experimental, modern, traditional, moderately proud, representative of the country abroad, delightful, friendly, color-loving, environmentalist and eco-friendly brand that believes that opportunities are unlimited.

Certified product: natural dyeing technology, rugs, bags, interior accessories.

Raw material: wool yarn obtained from local natural wool, dyed with natural dyes found in the flora of Dedoplistskaro.

Finished product: products are made to individual order, it is also possible to buy finished products, and each product is unique.

Seasonality: all year round.

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WINE/CHURCHKHELA “NINO MERIS” Ltd

Nino Madzgharashvili, the founder and head of Nino Meris Ltd., is a teacher by profession. For 10 years she taught English in various prestigious schools in Tbilisi. In 2015-2016, her family found itself in a difficult economic situation, in addition to the fact that her brother emigrated to work. Nino could not leave her job in Tbilisi and her mother was left alone in Dedoplistskaro. At one time a happy family was actually broken up. During this period, new tourist places were opened in Tbilisi. One day, while walking along the renovated Aghmashenebeli Avenue with a friend, Nino suddenly got an idea – why wouldn't she bring her home made Churchkhela to the shops for tourists?! So, she started her own business. The first attempt was successful. For a while, in the beginning, she used to buy Churchkhelas from families in Dedoplistskaro and resell in Tbilisi shops, but each time these Churchkhelas had some defects. In Nino's family, traditionally, Tatar (boiled grape juice thickened with wheat flour) was boiled on the open fire every autumn, the whole neighborhood would flock to them, and the Churchkelas were cooked the best. So, she decided to ask her mother to cook them. On Saturdays, a so-called “Tast Market” were organized near Sioni. Nino prepared Churchkhelas specially, to market them, packed them and named it “Meri”. The advent on the market was successful, four buyers were interested in Nino's Churchkhelas, one of them was head of Korean association who invited Nino to participate with her product in the international exhibition of natural products in Jeonju. Although Nino only had to pay for the trip, it was unthinkable for the family at that time to incur such an expense. Nevertheless, she did not miss this chance and together with her Churchkhelas she brought a few bottles of red wine to Korea. Nino's stand at the exhibition aroused great interest - the wine was highly appreciated. In this moment, Nino realized that her grandfather, who passed away that same year at the age of 89, left the full amphora of wine harvested and vintage on that year. She decided to start wine production with her mother. For the first 2-ton amphora, which is called mother-pitcher, even the ground was dug out by the mother and the daughter themselves. They turned their father's old moss-covered garage into a wine cellar. In 2018, Nino made her own wine and bottled 600 bottles of Khirsa Rkatsiteli. In the same year she took part in an exhibition organized by the Association of Women Winemakers and was invited to the Netherlands for 3 days. It was in the Netherlands, where she met her first foreign customer. Since then, Nino has participated in various exhibitions, quit teaching, started exporting wine and Churchkhelas to 6 countries. Now, she runs her own shop, her brother returned from emigration, renamed the company “Nino Meris” (Meri is her mother's name) and believes that she could not achieve anything without her mother's support. Nino treats the business as her own child, which she grows and constantly takes care of its development.

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KVARELI



Kvareli is one of the most beautiful parts of Kakheti. It has rich historical past. Numerous historical sources and archeological excavations have confirmed that there were important settlements in this area, as far back as antiquity. Ancient cult buildings were located in the vicinity of Grem-Necres monasteries. The religious center of this region was Nekresi (II-I centuries BC). In the pre-Christian era, one of the 13 Assyrian fathers, Abibos, who founded the episcopate of Nekresi, started working here. The Kingdom of Kakheti reached the peak of its power in the XV-XVI centuries. The capital city during this period was Gremi. Its unique fortress with the Archangel Church, the ruins of the town, archeological material and historical sources confirm that it was one of the most important trade and economic centers of the feudal era. Manuscripts have been rewritten here since the 15th century. Gremi had important caravan routes, including the Silk Road, which connected China with the Mediterranean and Black Sea countries.

The landscape of Kvareli Municipality is an unusual example of how the plain (Alazani Plain) moves in the highland (Caucasus mountains).

The municipality is rich in ground-waters and a network of rivers: the Alazani and its tributaries. The beautiful lakes leave visitors with unforgettable memories.

Kvareli has many wine factories and small wineries. Here is the world-famous grape micro zone “**Kindzmarauli**” and the famous “**Wine Tunnel**”. The temperature of the 500-meter tunnel is constant throughout the year, the storage capacity of this unique place is more than 26,000 bottles. It is occupied by the top quality aged wines of 50 denominations.

Kvareli is the homeland of many prominent Georgian public figures: the genius Ilia Chavchavadze, the Georgian theater reformer Kote Marjanishvili, the beauty of the Georgian theater Mako-Saparova-Abashidze, the prominent Georgian film director Vakhtang Tabliashvili, the publicist Archil Jorjadze, the public figure Kadav Marjashvili and Lado Aghniashvili, film artists Tamar Chavchavadze and Dodo Chichikadze.

WINE/RESTAURANT - "MIKHEILI'S CELLAR"



The cellar is named after Mikheil Kuprashvili, a Georgian emigrant who has lived in Greece since 1991. Nostalgia and longing for his motherland made Mikheil return to his native Kvareli at the age of 50 and open a family cellar. He planted vineyards with his own hands on his ancestral land, but, unfortunately, due to his health condition, he could not carry out his plan. Mikheil died in 2016. His unwavering desire was turned into a reality by his family and relatives, and in 2018 a family winery was established. It was built exactly as Mikheil had conceived: a wine cellar with pitchers and barrels, a tasting area, a small restaurant and a transparent kitchen with clay oven and Chacha (traditional Georgian spirit distilled from grape husks) distillery.

Today, the winery handles a variety of grapes grown from Mikheil's hand-planted vineyards. The total area of vineyards is 1.5 hectares and is located in Kindzmarauli micro-zone. Saperavi, Rkatsiteli and Kakhuri Mtsvane occupy a leading place in the wine assortment. Khikhvi and Kisi sorts are also pressed out. Wine is produced according to the traditional Kakhetian method in pitchers. The cellar also distils Chacha.

During a visit to the cellar, along with quality wine tasting, visitors will experience a friendly and beautiful environment, the best dishes, learn about the Kakhetian method of wine and Chacha production, have the opportunity to participate in the traditional "Kakhetian Shoti" (bread) baking and preparation of dishes.

Certified product: Qvevri wine Rkatsiteli / Mtsvane - 2018 and 2019 harvest, dry, alcohol 13 °; Saperavi - 2018 and 2019 harvest, dry, alcohol 13 °; Gastro tourism and restaurant services;

Raw materials: Grapes harvested from Kindzmarauli micro zone vineyards; Local food products - 60%;

Volume of the finished product: Rkatsiteli / Green sorts of wine produced from the harvest of 2018 year, bottled in 0.75-liter glass bottles, total quantity of bottles - 1000. Same sorts of wine produced from the harvest of 2019 year, total quantity of bottles - 400. Saperavi sort of wine produced from the harvest of the year 2018, total quantity of the same size bottles - 1500. Same sorts of wine produced from the harvest of year 2019, total quantity - 1500 bottles. Tasting hall for 30 visitors, restaurant for 40 guests.

Seasonality: The wines of the previous year are in short supply in March-July.

Delivery: subject to negotiation.

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WINE – FAMILY CELLAR “LUNISI” INDIVIDUAL ENTREPRENEUR NIKA TSUKILASHVILI



The Tsulikashvili family consists of representatives of 4 generations of winemakers. The eldest is Grandpa Nika. He was born in Eniseli to a peasant family. After graduating with honors from the Agrarian University, he returned to his homeland and became one of the founders of the brand “Eniseli”. He dedicated his whole life to the development of winemaking in Kvareli municipality. His case was continued by son Shalva and grandson Ilia. Winemaking, until recently, remained a traditional family activity, the wine was made only for family consumption. Only the son of Grandpa Nika’s grandson, 19-year-old Nika turned this activity into a small business. Today, the family produces different types of wine, but Rkatsiteli and Saperavi are still priority. Production is limited - young Nika does not break the rules left by his ancestors - “You should listen to the vineyard, ask for nothing extra, whatever it gives you, it will give you gracefully ...”. The family vineyards are located in the Kindzmarauli zone near Sanavardo. The pressed grapes are poured in pitchers and their they mature according to the traditional Kakhetian method of winemaking.

The family is ready to receive visitors interested in wine tourism. Along with the wine tasting, the family will treat the guests with delicious traditional Kakhetian dishes and provide information about winemaking traditions in Kvareli and their own wines in three languages - English, German and Russian.

Certified product: Qvevri wine Rkatsiteli - dry, alcohol 12.5^o; Saperavi - dry, alcohol 13^o;

Raw materials: Grapes harvested from the vineyards adjacent to Sanavardo, Kindzmarauli micro zone;

Volume of the finished product: Rkatsiteli bottled in 0.75 liter glass bottles, total quantity: 3000 bottles. Saperavi bottled in 0.75 liter glass bottles, total quantity: 2000 bottles. Tasting hall for 10 visitors.

Seasonality: The wines of the previous year are in short supply in March-July.

Delivery: subject to negotiation.

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LAGODEKHI

Modern Lagodekhi originated on the site of an ancient historical site known locally as Lakuast. The name Lakuast was first mentioned in the VI-VII centuries (meaning a watery place). The fortress known as Lakuast is a fortress that is still preserved in the city of Lagodekhi. There is also a locally famous 7th century Machi Fortress (Togha), located on the territory of Lagodekhi State Reservatoin. As a result of invasions of Persian Shah Abbas and north Caucasians tribes - Leki, the territory of Lagodekhi was completely emptied of Georgians. Later on, Tsarist Russia has spared no effort to resettle the non-Georgian population in this area. Georgian public figures of the 19th century realized that the issue of ethnic Georgians living in Lagodekhi was in danger. Under the leadership of Ilia Chavchavadze, the Noble Bank took great efforts for the mass resettlement of Georgians from other parts of Georgia to Lagodekhi. It is a result of these efforts that the Georgian spirit has been preserved in the territory of Lagodekhi today. Nowadays, Russians, Poles, Azeris, Ossetians, Armenians, etc. coexist harmoniously with Georgians in this district. The ethnic or racial diversity of the population has had a significant impact on the formation of individual villages, urban neighborhoods and settlements.

Lagodekhi State Reservation is the oldest protected area in Georgia. It was founded in 1912. Before that, however, a great deal of work had been done by Ludwig Mlokosevich, a Polish-born member of the Academy of Sciences and a correspondent in the Academy of Sciences, whose collections and papers had attracted the attention of the entire European scientific community towards Lagodekhi. Currently, the reservation is called “Lagodekhi Protected Areas” and its area is more than 24 thousand hectares. One fourth of Georgian flora or in other words about 1500 species are gathered in this reservation. 7 spices are endemic to Kakheti, and in practice they are peculiar to the Lagodekhi Protected Area. These are: Lagodekhi gentian (*Gentiana lagodechiana*), Lagodekhi Paeony (*Paeonia lagodechiana*), Lagodekhi Snowdrop (*Galanthus lagodekhianus*). Visitors interested in ecotourism have the opportunity to travel to the wonderful “magical” world, enjoy the hospitality of the locals, get acquainted with the coexistence of cultures in an ethnically diverse environment.





FELT – RUSA CRAFTS FOR YOU INDIVIDUAL ENTREPRENEUR RUSUDAN DUMBADZE



Rusudan has been interested in handicrafts since childhood. Rusudan’s grandmother made a great contribution to her love in handicrafts. Her grandmother knitted and embroidered socks with old Georgian ornaments. Rusudan was always seeking to learn different types on traditional handicraft, however she had to master techniques herself as there was no one who could at least give some guidelines for her. She had to go the same road for learning felt technique. Her great interest and desire pushed her to acquire the knowledge. The mother of two little ones did not have a minute to spare during the day and only at night tried to figure out for herself the secret of felt processing. Despite asking for teaching how to process felt, no one assisted her, there was no internet, and no specific literature. Only as a result of tireless work and unwavering purposefulness, she found the secret of felt and eventually, on the candlelight, she was creating her colorful world. Today, Rusudan has her own workshop, has a business partner in America, creates new models and voluntarily shares her experience with anyone. She employs socially vulnerable families. Rusudan continues to search and experiment and believes she has found a job that has brought diversity to her life.



Certified Product: Felt Products.

Raw Materials: Local natural wool, non-toxic synthetic dyes, the inner layer of the product is always unpainted.

Finished Product Volume: Depends on the number of orders.

Seasonality: all year round.

Delivery: subject to negotiation.



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SIGNAGHI

Signaghi - the heart of Kizikhi, perched on the ridge of Gombori and vigilantly guarding the Alazani Valley. The population has lived in this area since time immemorial. Before our era the territory was part of the Kingdom of Iberia.

Greek geographer and historian Strabo called it “Cambyses”. Kiziki was thriving town in the eighteenth century - during the reign of Erekle II. After weakening of Khornabuji (Dedoplistskaro) - Signaghi played an increasingly leading role in the life of Kizikhi. Signaghi town is the part of Kizikhi, where every corner, place, house, even stone has its own history. There were about nine wine cellars in the city, a brick factory, a transport line cartel, leather factories and more.

Signaghi Fortress is one of the monuments of great historical significance, not only in Kakheti, but in the whole Georgia. The walls of the fortress cover an area of the Moscow Kremlin, it occupies an area of 40 hectares. The length of the fence is almost 4 kilometers. During the enemy invasion, the whole population of the nearby villages took refuge here with their livelihoods. Signaghi is one of the most beautiful cities of Georgia, the charm of which is conditioned by its architectural appearance formed over time, as well as its natural location. Signaghi is often called a city-museum. The city has an unusual view of the Alazani Valley and the Caucasus Mountains. The well-developed tourist infrastructure in the city is tailored for visitors of all tastes and abilities.



QUILT - CIVIL INITIATIVE “QUILT CLUB 60+”

Quilt is a composition made of pieces of different colored fabric. It is an old Georgian traditional handicraft that grandmothers used to do after household chores. Quilt, or the layers of padding (called Chanachruli in Tusheti), was embodied in inimitable and unique items. When quilt technology was developed in Europe and America, it was forgotten in Georgia. Today, this tradition is continued by the “Quilt Club 60+ “ in Signaghi Municipality. At this moment, the club consists of six members, who gather at Knowledge Café at least once or several times a week. They master the quilt technique and study to create different products. The quilt techniques has a long history in Georgia. Using ancient quilt techniques means creating traditional items out of remaining pieces of cloth. Together with the quilt, they create amazing traditional items like cushions, pillow cases, curtains, table cloths, handbags, blankets, necklaces and hair clips by using the traditional Georgian applications. Each of these are handmade, where Georgian ornaments are depicted. Every item shows Georgian character and soul. The entire income from the sales of these handmade items is used for the economic empowerment of the club members. The main goal of the quilt club is to create financial stability for the members and the Constance existence of the club.

Lina Tonikova, 74 years: We, totally strangers, have become like a family to each other and now we are one team, helping each other. I am so grateful to the moment, I took the opportunity joining the club.

Elvina Jamatashvili, 84 years: I simply love making applications from Georgian Traditional ornaments. I feel so happy, when I revitalize old ornaments on “sufra”) (table cloth), then I embroider each ornament.

Nunu Pjhoelishvili, 70 years: I joined the 60+ club more than two years but the quilt club is real discovery for me. We created such beautiful curtains, that we like our own works and want to keep them for us.

Natela Gvedashvili, 72: The day we gather at knowledge Café, is always special for me. I’m so glad meeting my girls there. All minutes spent here, is unforgettable and special for me.

Marine Fkhoelishvili, 68 years: We create new beautiful items every time we gather. Even after every meeting, I feel very restless looking for colorful pieces of cloths for quilt.

Lali Gurashvili, 60 years: I sued to sew a knit dresses and other clothes in my youth. I learnt this new technique few months ago. When I don’t feel good or have to stay at home long, I sit at the sewing machine and start creating new patterns with the remaining pieces of old cloths. The process calms me down.

Certified product: Products for various purposes manufactured by quilt technology. **Raw material:** Pieces of different colored textiles. **Finished product:** Each work is unique and not repeated, orders can be accepted. **Seasonality:** Year-round Delivery: Subject to negotiation.

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SILK – INDIVIDUAL ENTREPRENEUR LAMARA BEZHASHVILI SILKWORM BREEDER

Georgian silk can be without hesitation called the gift of god - a prerequisite for health and economic prosperity. It has long stood out in the world market for its tenderness and brilliance. Lamara Bezhashvili, with the support of kind people, maintains silkworm and produces various products from it: silk water, silk oil, silk cloth, silk wine, food for ungulates, poultry and fish, bio fertilizer, silk wool and other medical products.

Lamara has been helping grandmother, Olga, since she was 5 years old. Grandmother had the unique knowledge. Had it not been for that, silk would have had one less fan today.

Old Georgian knowledge about silk is unique. If you dive into this knowledge at least once, it is difficult to give up. Australians, Chinese and many other foreigners used to visit Lamara's workshop. There were also many who wanted to study silkworm breeding. Lamara also possesses the technology of dyeing yarn with natural dyes: bot, celandine or bot wild sorrel, rock cork gives fresh colors. Lamara is the only one who goes through all the stages of silkworm breeding according to traditional folk rules: spindle, spindle-wheel, hand weaving - everything is old-fashioned. Lamara is grateful to the American John Werdemann, "Center for Strategic Studies", "Women for Georgia", "Elkana", all for their help in reviving this ancient activity.

It is very unfortunate that today Lamara Bezhashvili is still seeking funding for building a new workshop to save this unique traditional handicraft.

Certified product: Silk eggs, silk oil, silk water, silk thread.

Raw material: Silk fed on local mulberry leaves.

Volume of the finished product: in average about 70-80 g of eggs per year, 30 liters of water, 2-3 kg of oil; Thread to order.

Seasonality: eggs - June / July, water August / October, oil October / December.

Delivery: subject to negotiation.

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Information is available at the Google map link: <https://www.google.com/maps/place/%E1%83%90%E1%83%91%E1%83%A0%E1%83%94%E1%83%A8%E1%83%A3%E1%83%9B%E1%83%AE%E1%83%95%E1%83%98%E1%83%90/@41.5631887,45.8442168,2028m/data=!3m1!1e3!4m5!3m4!1s0x404693716f4310ef:0x3fddcecd94f6170b!8m2!3d41.563236!4d45.8441851>

AKHMETA

Akhmeta is mentioned as an urban type settlement in historical sources in the XVIII century, however, according to the legend, the emergence of the first settlements is related to Queen Tamar's birth - "Oh, you would want to plant gardens and vineyards here", and the name "Akhmeta" is derived from the word "Wish". Today's Akhmeta consists of three main districts - "Uto", "Zhaluri" and "Satiano", which have their own history. Akhmeta municipality is the only one in Georgia, on the territory of which there are three national reservations - Batsari, Babaneuri and Tusheti. Each of them is unique with its own flora and fauna. Here you will find 1800 year old 30 meter tall yew-trees (*Taxus baccata*), rare and endangered species of animals and endemic relict plants. Tusheti, this is a historical-geographical area, where unique cultural heritage monuments, ancient settlements, folk handicrafts, items of ancient culture are still preserved. The traditions and customs of the population are preserved here. It is one of the most popular tourist destinations not only in Georgia but all over the world. The Kist (Chechen) community living in Akhmeta Municipality is densely populated in the Pankisi Gorge. Despite the assimilation, their unique traditions, customs, authentic folklore and dishes leave an unforgettable impression on every visitor.



Akhmeta municipality is rich in historical-architectural heritage. On the Akhmeta-Tianeti road there is Kveteri fortress, one of the most important centers of the Kingdom of Kakheti. Archaeological excavations confirm that the fortress already existed in the VII century, and in Georgian historical sources this city is mentioned in the XI century. The huge buildings of the castle-town are located on a high mountain covered with forest, surrounded by a large fence of cobblestones, which is quite well preserved. The 6th century Alaverdi Monastery complex, proudly located in the Alazani Valley, is included in the tentative list of UNESCO World Heritage Sites.



HALVA FROM PANKISI / TRADITIONAL DISHES

“ASAD” Ltd

In 2018, two women from Pankisi, Nata and Mediko, absolutely surprised Georgian TV viewers - they became the winners of the TV show “My Kitchen Rules” on TV - Rustavi 2. Nata and Mediko are coworkers. They work for the Kakheti Regional Development Fund, a non-governmental organization in Pankisi. Mediko teaches culinary, while Nato works with young people. They decided to participate in the culinary show in order to popularize Vainakh cuisine and present the Pankisi Valley in a positive light. It was with traditional and foreign dishes that they won the favor of a strict jury. In addition to civic activities, they have their own small business, where together they produce a completely different, unique and distinctive “Chechen halva.”



Halva is prepared from eggs, flour and honey, and in special cases, walnuts / raisins are added.

The preparation of halva has its own tradition: on the last day of Ramadan, there used to be halva. To celebrate the great joy and to share happiness, a sweet dessert was cooked. With this desert the families used to greet each other on the holiday. Later this tradition spread to other happy days: engagement, wedding, birth of a child.



Only local (Pankisi Valley) product is used to prepare halva and it can be produced only by hand.

Certified Product: Chechen Halva.

Volume of the finished product: Packed in 130 gr. finished product, 6.5 kg per week. 340 kg per year.

Seasonality: Year-round.

Delivery: Subject to negotiation.



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FAMILY HOTEL IN JOKHOLA, PANKISI INDIVIDUAL ENTREPRENEUR LIA KAVTARASHVILI

As a result of the 1994-1999 Russia-Chechnya war, Lia's family was displaced and she had to return to her home village in 1999 with her 5-year-old son. She is currently a naturalized refugee who received Georgian citizenship in 2011. With UN financial support, the family was able to build a house on their ancestral land. After the death of her husband, Lia decided to start a family hotel and arrange her own funds to receive guests. Lia was born and raised in the Pankisi Valley, so she is well acquainted with the customs and lifestyle of the valley. She preserves and shares with the guests the traditions of ancient Kist cuisine and folk handicrafts. In addition to standard services, Lia can offer ethno and gastronomic services to guests upon request, introduce local folklore and religious rituals. A ritual of purification of soul - "Zikri", which is held to honor deceased, evokes special emotions among guests.

All the products that Lia uses to prepare dishes are from her own farm or village. An English speaking guide is also available on the spot and can provide transportation on local routes.

In Lia's kitchen you will find ecologically clean products collected in the adjacent forest by her own hands. One such product is the wild Jonjoli, which has absolutely different taste. According to Lia, nature gives us everything in abundance and it is our duty to take care and save it, to enjoy it and to be proud of its beauty in front of our guests.

Certified Product: Hotel Services and wild Jojoli.

Finished product: Hotel capacity - 6 people at a time, 1 well-equipped bathroom, 1 common room with kitchen and 2 large open verandas. Jonjoli - 0.5 and 1 kg in vacuum packs, about 500-700 kg per year.

Seasonality: Year-round.

Delivery: Subject to negotiation.

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GURJAANI



There are many versions in folklore about the origin of the name “Gurjaani”. According to one of such versions, this name has Turkish origins: the root “Gurj” is Turkish and means Georgian, and “Gurjaani” means the place of Georgians. Town status was granted in 1934.

It is known to the whole world that Kakheti is the homeland of wine. Gurjaani municipality is the heart of winemaking and viticulture. The famous and unique micro zone “Tsarapi” is located here. White, dry wine obtained from Tsarapi Rkatsiteli is a unique type of Georgian wine. Saperavi (red, dry wine) of the Akhoebi microzone is a source of life-giving energy, and according to legend, Amirani (Prometheus), who was chained on a rock, was nourished by Saperavi dripping from the cliff for years.



There are many historical and architectural monuments on the territory of Gurjaani municipality. One of the most important of them is the Georgian monument of VIII-IX centuries - “All Saints of Gurjaani”. No less remarkable is the remnants of the town Cheremi, founded by Vakhtang Gorgasali. According to archeological excavations, Cheremi must have been a city of two different periods. On the territory of Cheremi there must have been an urban type settlement of the second half of the III century and a medieval fortress-town of the III-VII centuries. As it is known from historical sources, Cheremi became the political and religious center of Kakheti, which was facilitated by its favorable geographical location. Cheremi is rich in historical monuments, the most notable of which are: Vakhtang Gorgasali Palace, the Grand Episcopal Church of the Mother of God (X-X I centuries), the Bishop’s Palace (VIII-IX centuries) and others.





WINE – “FOUR SISTERS” Ltd

Winemaking is a long-standing tradition in the Natroshvili family. Taking care of the vineyard and making wine has always played a special role in a family where only daughters were raised. Yamze and her sisters continued this tradition - hence their slogan comes: “Four sisters make wine.”

“Four Sisters” also has a production line and vineyards in the Mukuzani micro-zone: in the village of Vachnadziani, Gurjaani district.

In addition to continuing the family business, the sisters decided to turn their farm into an organic one and produce only organic wine. Their goal was to create ecologically healthy, biologically clean product. This is a very time consuming and tedious task that requires special time and finances. According to Anna, who is also a professional viticulturist, “bio vineyard needs special care and attention, however, it is really worth it, because as a result I get a wine with aromatic, rich taste characteristics, the taste of such wine is unforgettable.”

For the last three years, the girls have turned the family tradition into an economic activity. They founded an enterprise and arranged a cellar with pitchers. Last year, after a three-year of expectation, they received the Caucasus “Bio Certificate”, which complies with European and ISO standards.

Soon new varieties will be added to the assortment of “Four Sisters” wines. The sisters in the future plan to arrange the enterprise area for wine-tourism and turn it into a pleasant tourist destination.

Certified product: Rkatsiteli and Saperavi bio-wine.

Finished product: Rkatsiteli - 7000 bottles, 0.75, alcohol - 14%, vintage of the year 2020. Saperavi 12,000 bottles; 0.75, alcohol - 14%, vintage of the year 2020.

Seasonality: In case of full sale, wine is in deficit from September to March.

Delivery: Delivery is possible.

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CHURCHKHELA

INDIVIDUAL ENTREPRENEUR MZIA SOLOMNISHVILI



Mzia was born and raised in Gurjaani district. After successfully graduating from Tbilisi State Medical Institute, she returned to her native Gurjaani and settled in the village. She started working as a family doctor in Vachnadziani's outpatient clinic; she continues this work to this day. She also got married in this village – her husband was from a family of traditional viticulturists / winemakers. For years Mzia has tirelessly served the villagers. However, the remuneration of the “rural doctor” was inadequate. Yet Mzia believes that the grateful families and patients are the greatest reward for a doctor and has never thought of giving up her work as a doctor.



That's why she decided to try her luck and start her own micro-enterprise. It did not take much research to decide what to do, the family had more than enough grape juice, they did not complain about the lack of walnuts either, and most importantly, Mzia's Churchkhels was always very popular among the neighbors and acquaintances.

Today, Mzia cooks mash from natural grape juice, prepares walnuts, boils Tatar (boiled grape juice thickened with wheat flour) and makes true Kakhetian churchkheles.

According to legend, Churchkhela is a mixture of three life-giving products - bread, grape juice and walnuts, which is an unusually energetic healthy dessert.

Mzia believes that both his activities - medicine and the production of a healthy, environmentally friendly product - are the most accurate manifestation of her values and character.

Certified product: Churchkhela.

Volume of the finished product: on average 1000 pieces per year, prepared with whole half walnut coated with one layer of tatar.

Seasonality: May-September is in short supply if the quantity is fully sold out.

Delivery: Delivery is possible.



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TELAVI - HISTORIC CENTER



The first settlement on the territory of present-day Telavi appeared in the Late Bronze Age, developed in the Hellenistic period, and in the late antique age, a city-type settlement emerged on its base.

According to Georgian historic sources, Telavi was found in the 11th century. Soon it became the center of the Kakhet-Hereti principality with developed trade, handicrafts and trade-caravan routes. From the second half of the 13th century, its importance declined as a result of the Mongol invasions. In 1758, a philosophical-theological school was established in Telavi, which was later transformed into a seminary. Telavi has been the administrative center of the region since 1930.

Telavi Municipality is rich in architectural monuments: Ikalto Monastery Complex, (VI c.) Old Shuamta Monastery (V c.), New Shuamta Monastery (XVI century), Kisiskhevi Church of the Mother of God (VI-VII centuries), Mamadaviti Monastery which is located near the village of Akura. Monuments of historical significance are also preserved in the village of Ruispiri.

Telavi is an important transportation hub, industrial, agricultural (wine) and cultural center. There is a state university, a theater, a historic-ethnographic museum. The sightseeing of the city are: the Basilica of the Deity (VI-VII centuries), the fortress and its old walls (X-XI centuries).

Cultural life is developed in Telavi municipality. There are various cultural institutions. Among them are 3 museums: Telavi Historical-Ethnographic Museum, Alexander Chavchavadze House-Museum in Tsinandali, Qvevri and Qvevri Wine Museum. The Tsinandali Museum often hosts international festivals of classical music with the participation of world-renowned performers.

The well-developed touristic infrastructure in the municipality is ready to host visitor of all tastes. Here one can find range of hotels from the highest class to small family run hotels.





HONEY

INDIVIDUAL ENTREPRENEUR INGA PAPUNASHVILI

Inga is a very active woman. Although she was a chairperson of the village council for years, she never shied away from working on a family farm. After getting married she entered a family where beekeeping and honey production were traditional activities. For years the beehives were taken care of by father in law and produced honey only for family consumption. After his death, Inga herself led the beekeeping and turned the knowledge gained from her father in law into a real business. Although the family has considerable experience in beekeeping, Inga believes that this knowledge is not enough. When nature, environment and climate is changing, bee care should also be done according to new recommendations. Therefore, Inga is constantly striving to improve her knowledge through formal or non-formal education, following the advice of experienced beekeepers who are members of the Women Farmers Association.



Inga takes care of 60 hives, transports them from Lapankuri gorge to Alazani valley. Extraction of honey is carried out by hand, which takes about 10-14 days. Although it is a very time consuming process, Inga believes that honey obtained with this technology is the best. She does not use antibiotics - but only bio-remedies. Inga Papunashvili's natural honey carries an amazing scent and aroma.

Certified Product: Honey.

Finished product: 1000 kg., packed in glass jars, size of jars varies according to customer's request.

Seasonality: Removed once a year in August, the product is in short supply in April-August.

Delivery: Subject to negotiation.



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CHEESE

INDIVIDUAL ENTREPRENEUR KAKHABER DZAMUKASHVILI



Kakhaber's father was a veterinarian by profession. Kakhaber helped his father from childhood - the family had almost all kinds of pets and birds. Kakhaber enjoyed this activity very much and he also followed his father's profession. He is currently working as a specialist of artificial insemination in the Kakheti region. He has advanced in cattle breeding in Estonia and Armenia.

Over time Kakhaber realized that there was a shortage of natural, environmentally friendly milk and its products on the market, so he decided to set up his own farm. Initially, the activity started with a few cows (Holstein breed). Today, his farm counts 12 fully-bred cows and can produce 150 liters of milk per day. Kakhaber preferred to produce cheese by traditional Georgian method called "Machik". He thinks that cheese made with this method has different taste.



Kakhaber has decided to expand his own farm. Professional knowledge and experience allow him to plan and manage the farm in such a way that he has raw materials throughout the year, which ensures the continuity of his production.

Certified Product: Cheese.

Volume of the finished product: 10-15 kg per day. From 1 to 1.5 kg cheese wheels. Milk fat amounts on average 3.8%, packaged in polyethylene vacuum packs.

Seasonality: all year round.

Delivery: subject to negotiation.



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WOOL TOYS INDIVIDUAL ENTREPRENEUR NELI BACHIASHVILI

Neliko is a self-taught master. She has been fascinated by painting and sculpture since childhood. At the age of 12-15, she tried to work with different materials: tree branches, cones, matchsticks, pines, cardboard, fabrics, stones, clay - everything that blessed nature “gave”. It has been in constant search for years and in the process created a variety of handmade decorations, both on regional as well as other famous motifs. She first touched felt after her mother made small baby booties. Through experimentation, Neliko discovered the technology with which she today makes various “fluffy” toys, 3D drawings of felt and souvenirs. Neliko also works on enamel (in silver). Neliko spends all day trying to realize new ideas. The most important thing in her work is that she creates completely new, unique pieces with traditional Kakhetian (wool) materials and authentic technology (felt). With Neliko’s works, the journey into the “fairytale” world becomes real and her makings will satisfy the customers of any taste.

Certified product: Wool toys, souvenirs, decorations.

Finished product: Depending on the customer’s desire.

Seasonality: all year round.

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SAGAREJO



For centuries, from the first half of the 6th century, along with some villages of Gare Kakheti (means outer Kakheti), present-day Sagarejo, was the feudal estates of Gareji, the largest monastic center in Outer Kakheti, and hence Outer Kakheti had a second name: Sagarejo or in English Gareji land. In 15th century documents, the toponymal Sagarejo is an already recognized name. The Gare-Kakheti or Sagarejo, destroyed by Shah Abbas, reached its peak of development in the second half of the 17th century. The population started to settle these lands again. At first, people were afraid to settle Kakheti, but at the end of the 17th century and the beginning of the 18th century, people began to settle in big numbers from different parts of Georgia. For the safety of the population, first of all, the defensive structures, Sagarejo fortress and fortresses in Manavi and Khashmi were restored. The restoration and construction of churches and monasteries began in the same period: St. Shio Kvaviani Church of the Mother of God, the most beautiful architectural monument, Peter - Paul Church, Lashari Cross Church and etc. A wine cellar and a hostel for monks were built near St. Peter and Paul Cathedral. The construction of Sgarejo is connected with the name of Onopre Machutadze and he is rightly considered to be the rebuilder of Sagarejo.

The beautiful Mariam Jvari Natural Reservation is located on the territory of nowadays Sagarejo. Its total area is 1022.5 hectares. The establishment of the Mariamjvari Reservation was conditioned by the pristine landscapes of the Caucasus and the relic Sosnovsky Pine-tree (*Pinus Sosnowsky Nakai*).

The “desert” is especially surprising, its color gamma and landscape are unique and will not leave the visitor indifferent.

The main field of agriculture in Sagarejo Municipality is viticulture and wine production. There are micro-zones in the municipality, where well-known wines of the place of origin are traditionally produced, these are: Manavi Mtsvane and Khashmi Saperavi.



WOOL BLANKETS, MATTRESSES, FELT INDIVIDUAL ENTREPRENEUR KETEVAN LAPERISHVILI

Felt processing - sewing mattresses and wool in general was the activity of grandmothers, today the successors of these traditions are their grandchildren and great-grandchildren. Sisters Ketevan and Gvantsa Laperishvili grew up in such a family. The young generation would acquire such traditional handcraft in the families where such traditions were preserved. Keti and Gvantsa Laperishvili were raised in the family with such traditions of handicraft. Keti's and Gvantsa's grandfather was the head of one of the wool processing workshops in Sagarejo district while grandmother traditionally worked on the wool at home and sewed mattresses and blankets. This is where the Laperishvilis' family business takes its roots. Today, Kati and Gvantsa continue the tradition of the grandparents. Kati started working on felt with her mother when she was 12 years old. Kati remembers that at first she did not talk about her activities at school - making booties and dolls was a great pleasure for her but she thought it was too much to spread the word about these activities. After Kati started participating in the exhibitions and the sisters became suppliers of 20 stores, everyone learned about their activities. Girls started sewing mattresses, blankets, pillows during the pandemic. It appeared that there were a lot of people who wanted to buy bed accessories made of wool in accordance to the traditional methods, so the ladies dedicated their work time fully to this business. Kati and Gvantsa are not satisfied with what they know and are constantly looking for something new, but they consider the old family tradition - making wool bed accessories as the main pillar of their business."

Certified product: hand-sewn wool mattresses, blankets, feather pillows processed by traditional method. Felt clothes / slippers, compositions with traditional Kakhetian motifs.

Finished product: Depending on the orders, on average 2-3 blankets / mattress per day.

Seasonality: all year round

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FOLK - ENSEMBLE “IMEDI”

INDIVIDUAL ENTREPRENEUR TINATIN MEZVRISHVILI



Tinatin is a former dancer - she danced for 36 years in the Sagarejo district choreographic ensemble “Greji” with her husband. In the 90s she decided to form a new ensemble and called it “Imedi” (in English it means Hope), which was symbolic for that period - in Sagarejo, as well as in the whole country, as at that times complete despair reigned. For the teenagers, “Imedi” became the only bright spot. Tinatin developed a completely new approach as “Hope” was needed not by Sagarejo, but by all the villages in the district. So, Tinatin formed small groups in the villages - “Sparks of Hope” and only with her own efforts and enthusiasm trained the adults. It was the “Sparks of Hope” that formed the united ensemble “Imedi”. Tinatin’s efforts did not go unnoticed, under her leadership; today “Imedi” is one of the most successful regional choreographic ensembles at the Sagarejo Cultural Center. Tinatin has been awarded the title of “Patron of Georgian Choreography” - “Ambassador of Georgian Choreography”. The ensemble’s repertoire includes the dance “Kakhuri”, which is based entirely on Kakhetian motifs: music is “Gare-Kakhuri Sachidao”, costumes are designed in accordance with the historical Kakhetian peasant costume, and as accessories are used: “Kantsi” (traditional vessel for drinking wine) and “Kakhetian dagger”. The dance begins with an anthem of vines and wine, covers all stages of the Kakhetian peasant’s labor and ends with a feasting. The ensemble “Imedi” is ready to hold small performances and “workshops” for interested tourists, to acquaint them with the greatness of Georgian dance.



Certified Product: Folklore Ensemble “Imedi” Dance “Kakhetian”.

Finished product volume: The dance lasts 6-7 minutes.

Seasonality: All year round.

Delivery: In addition to site visits, the ensemble can visit the customer with its repertoire.



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YouTube: <https://www.youtube.com/watch?v=GigFXJavDCM>



KAKHETI HOST

INDIVIDUAL ENTREPRENEUR ZAZA BURJANADZE



Zaza Burjanadze's family in Sagarejo was known as a family of musicians. His grandfather, Anzor Burjanadze, was a choirmaster and the head of a musical studio of the Sagarejo folk ensemble "Gareji". His wife and son were music school teachers. The family were peerless performer of Kakhetian folk songs. Gatherings at the Burjanadze were considered outstanding in whole Sagaredjo. The Kakhetian traditional dishes prepared and served with the amazing mastery of the mother, traditional songs performed by granny and grandpa and toast of the father would leave unforgettable impressions on each and very guest. The wine made by grandfather, - Anzor Burjanadze, according to the traditional methods, in pitchers, would turn usual common dinner at the Burjanadz'es into a festival. Thus, hosting a guest in the Burjandze family was an opportunity to share Kakhetian traditions. This became the source of Zaza's business idea - the hospitality that was so beloved by the locals would be even more appreciated by foreign visitors. Zaza started receiving foreign guests in 2017, which turned out to be very successful. If tourists traveling to Kakheti visited Zaza's place they would visit him again on the way back. Since that time, the family, which consists of 6 members, continues to receive guests on its own and is considered to be one of the outstanding providers of gastro-tourism. Visitors have the opportunity to get acquainted with the Kakhetian traditional winemaking, taste traditional Kakhetian dishes and take part in their preparation (master classes), acquaint with the traditions of toast making, listen to unique Kakhetian songs, wear traditional Georgian clothes and taste family made wine.

Initially, the family did not bottle the wine. However, most of the guests wanted to buy bottled wine, so they could be transported to their home countries. Therefore, from 2019, Zaza started bottling his own amphora wine - Rkatsiteli and Saperavi. At this stage, the Burjanadze Wine Cellar offers guests bottled wines made according to the traditional method. Initially, the wine was called "Cellar Eye", later "Fingerprint". The name "Fingerprint" is associated with the image of the fingerprints of all six members of the family on the wine label, which symbolizes that each member contributes to the development of the family business.

Certified product: Kakhetian Hospitality - Gastro-tourism service.

Seasonality: All year round.

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https://ka.airbnb.com/experiences/2746095?set=bev_on_new_domain=1639744803_NmNINTlhZTljOGJi

The catalogue is not a closed electronic edition – It can be updated;

**The information of new entrepreneurs certified by “Experience Kakheti”
is added to the catalogue no more than twice a year.**

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can contact the brand coordinator - “Slovak-Georgian Chamber of Commerce”
for detailed information.**

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