GEORGIAN ROSÉ WINES

Georgian Wine Club

Over the last decade, Rosé wines have become extremely popular in Georgia. Many Georgian companies are now producing this style of wine. As a result, a variety of Georgian Rosé wines, made not only from Saperavi grapes, but also from other varietals, have been introduced on local and international markets in recent years.

Rosé Winemaking Method

There are several techniques of Rosé winemaking. This style is mostly made from red grape varieties. While in red winemaking, the process of the skin contact (maceration) is usually long-lasting, in case of Rosé winemaking, it is up to a winemaker to decide how long the grapes will sit in their skins. Sometimes, the grapes are pressed and the juice is seperated from the skin almost instantly, which results in pale-colored Rosés. Thus, it is the duration of the maceration process that determines the intensity of the color of this wine: there are pale pink Rosés as well as there are salmon-pink and ruby Rosé wines.

Rosé wines are rarely made by mixing red and white wines. This approach, is illegal in the member states of the European Union (it is only allowed for Rosé Champagne, which is created by blending white and red base wines). Indeed, a lot of new world wines are made by using this particular method.

Chkhaveri

Chkhaveri is one of the vital Rosé varietals in western Georgia. This Gurian grape produces wines of different styles and colors (pale straw, amber, rosé, ruby, etc), Rosé wine being the most popular among them. There are several Chkhaveri Rosés available in Georgia including *Iberieli* Chkhaveri, *Lukasi* Chkhaveri and KTW Chkhaveri wines (That's are Chkhaveris from Guria). The wines made from Adjarian Chkhaveri grapes are well-known as well, for example, the one of *Adjarian Wine House*. Chkhaveri Rosé wines are also produced by several family-owned cellars in Guria and Adjara region.

Saperavi

Among Kakhetian varieties, Rosé wines made from Saperavi grapes are most popular in Georgia. During the last ten years, over twenty lines of Saperavi Rosés have been introduced on local and international markets. One of the earliest producers of Georgian Rosé wines are *Telavi Wine Cellar, Teliani Valley, Tbilvino* and *Badagoni* companies. Although dry Saperavi Rosés are most common, there are also semi-dry and semi-sweet examples available on the market (Alazani Valley Rosé and Pirosmani Rosé). Other producers are: *Khareba Winery, Chateau Telavi, Schuchmann Wines, Chelti,* etc.

Aladasturi

This western Georgian varietal (that is common mainly in Imereti and Guria regions) makes an excellent Rosé wine. Currently, *Khareba* is the only company that produces Rosés by blending Aladasturi with Saperavi and Otskhanuri Sapere.

Tavkveri

Among Kartli region varietals, Tavkveri grapes have traditionally been used to make Rosé wine, *Khidistauri* wine being a famous example of it. Nowadays, the most renowned examples of Tavkveri Rosé are produced by *Chateau Mukhrani, Pheasant's Tears* (this particular Tavkveri Rosé is made in qvevri) and *Giorgi Revazishvili's Marani*.

Other Varietals

Rosé wines are also made from the following grape varieties in Georgia: Dzelshavi, Shavkapito, Otskhanuri Sapere, Ojaleshi, Cabernet Sauvignon, Merlot, Muscat Rosé, etc. One will often find Rosé wines that are made by blending red and white varietals as well.

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