

-GUARDIANS-

For 8000 Years



GUARDIANS

Rkatsiteli REGION: Georgia / Kakheti

For our Rkatsiteli we source our Rkatsiteli grapes from a specific Protected District called Tsinandali. We press and complete fermentation in stainless steel tanks. The wine is crisp, bright and elegant from one of the most unique Georgian varieties.

TASTING NOTES

This wine proffers a bouquet of ripe peach and jasmine. It is bright on the palate, with flavors of apricot, pear and guava. There is a lingering sense of fruit brightness well into the finish. Pair with salads, fish and poultry

POINTS OF DISTINCTION

- **Indigenous Georgian Varietal (pronounced rah-kah-see-tell-ee)**
- **Melon, Apricot, Guava**
- **Crisp, Refreshing**

ABOUT THE LABEL

Our main pillar is to support local wine growers in Georgia by creating a stable access to the largest wine market in the world: the United States. When you buy a bottle of Guardians wine, you have a direct impact on local high-quality farmers and Georgia's overall economy. Together we can harness our economic impact to provide a stable more secure path for Georgia.

LELA "WOMAN WARRIOR"

Our Rkatsiteli label honors Lela, a legendary warrior immortalized in a poem. In 1659 Georgian mountain warriors launched a revolt against foreign war lords. Lela, the daughter of a famous warrior had unmatched fighting skills but was told not to fight because she was a woman. Together with a close friend, Lela devised a plan and infiltrated the warlords fortress in stealth. Lela, perished but not before opening the gates leading to the Georgian's victory and independence.





ASKANELI

1880

WINERY & DISTILLERY

KISI

WINE TECHNICAL SHEET



VARIETY:

KISI 100%

VINTAGE DATE:

2019

BOTTLING DATE:

PLACE OF ORIGIN:

**VILLAGE MAGHRAANI, AKHMETA MUNICIPALITY, KAKHETI REGION.
VINEYARDS' ALTITUDE: 465-533 M.**

WINE ANALYSIS:

ALCOHOL: 12.5%

ACIDITY: 5.7 G/L

RESIDUAL SUGAR: 4.0 G/L

**WINEMAKER'S
RECORD:**

VINEYARD NOTES:

- **TRAINING:** DOUBLE-SHOOT, VERTICAL, GEORGIAN.
- **MANIPULATIONS:** GREEN HARVEST AND CONTROLLED YIELD.
- **HARVEST:** SPECIALLY SELECTED GRAPES WITH RIPE STEMS HANDPICKED EARLY MORNING IN 12KG BOXES.

IMPORTANT TECHNOLOGICAL NOTES:

- **COLD MACERATION BEFORE PRESSING:** 24 HOURS.
- **FERMENTATION** WITH STRICTLY CONTROLLED TEMPERATURE.
- **LEES STIRRING:** 3 MONTHS.
- **AGING:** IN STAINLESS STEEL TANK FOR 6 MONTHS, IN BOTTLES FOR 6 MONTHS.

**SOMMELIER'S
ASSESSMENT:**

APPEARANCE: LIGHT LEMON.

AROMAS AND FLAVOURS: GREEN APPLE, GREEN PEAR, APRICOT.

ACIDITY: MEDIUM.

BODY: LIGHT.

FINISH: MEDIUM.

AGING POTENTIAL: 6 YEARS.

**SOMMELIER'S
RECOMMENDATION:**

FOOD PAIRING: BEST COMPANION FOR GRILLED SALMON, ROASTED CHICKEN IN GARLIC SAUCE AND CHEESY POTATO SALAD

SERVICE TEMPERATURE: BEST REVEALS ITS QUALITIES WHEN CONSUMED AT 7 - 10°C TEMPERATURE.

Teliani

VALLEY



Kisi Qvevri, 2020

Teliani Valley, Glekhuri
Wine of Kakheti, Georgia

GRAPE

Kisi 100%

TASTING NOTES

APPEARANCE

Kisi wine has an amber color.

BOUQUET

The wine has its distinctive varietal aromas with notes of apricot, honey, spices and dried yellow fruits.

PALATE

On the palate the wine is velvety and smooth with long finish.

ABOUT THE WINE

Dry white wine "Kisi" is made from Kisi grapes, harvested in Kakheti the eastern most region of Georgia. Wine is made with the Georgian traditional method, fermented in Qvevri. The skin contact gives the wine its distinctive amber color and delivers varietal aromas with notes of apricot, honey, spices and dried yellow fruits.

GROWING AREA

LOCATION

Kakheti, Eastern part of Georgia.

VINIFICATION

HARVEST PERIOD

End of October.

FERMENTATION

Skin contact alcoholic fermentation continues for 10-12 days.

SECONDARY FERMENTATION

Secondary fermentation process lasts for 16-18 days.

MATURATION

Once the fermentation is finished the wine continues to mature on skins for 6 additional month.

ALCOHOL 13% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs well salmon, cheese and spicy food.

SERVING TEMPERATURE

Best served at 15-17°C.

AGEING POTENTIAL

The wine has a good ageing potential.



Dila-O Rkatsiteli-Mtsvane 2023

Teleda/Orgo Winery - Kakheti, Georgia

About the Winery

Dila-O is produced by the Teleda/Orgo Winery. The name means 'Morning' in Georgian, symbolizing new beginnings. Their vines are located in Kakheti, The winemaking team, led by Gogi Dakishvili, is renowned for reviving traditional qvevri methods with elegance and accessibility.

Winemaking

Made from 50% Rkatsiteli and 50% Mtsvane, fermented and aged in qvevri. Utilizes wild yeast, undergoes 1 month of skin contact, and is unfiltered with minimal sulfites. Final stabilization in stainless steel prior to bottling.

Technical Details

- Grape Variety: 50% Rkatsiteli, 50% Mtsvane
- Region: Kakheti, Georgia
- Fermentation: Qvevri, wild yeast
- Skin Contact: 1 month
- Aging: Qvevri + stainless steel
- Alcohol: 13%
- Filtration: Unfiltered
- Sulfites: Minimal

Tasting Notes

Amber in color with aromas of melon, cantaloupe, and dried apricot. The palate is soft and round, featuring pear, fig, lavender, and apple skin, with a clean finish and light tannins due to one month of skin contact.

Serving & Pairing

Serve at 12-14°C. Great with grilled salmon, citrusy salads, roasted chicken, and soft-rind cheeses.

Imported by Georgian Wine House - www.georgianwinehouse.com



VILLA CHVEN

Villa Chven Aleksandrouli-Mujuretuli 2022

Winery: Villa Chven

Region: Racha, Georgia

Wine Type: Dry Red

Grape Varieties: Aleksandrouli, Mujuretuli

Vintage: 2022

About the Winery

Villa Chven is a woman-owned boutique winery dedicated to preserving and revitalizing the rich heritage of Georgian winemaking. Nestled in Racha, one of Georgia's most breathtaking and historic wine regions, Villa Chven produces wines that embody the essence of this ancient winemaking culture.

Winemaking Process

The Aleksandrouli and Mujuretuli grape varieties are closely related indigenous grapes that grow together in the vineyard. The wine is vinified in stainless steel to preserve the fresh and expressive character of the fruit.

Serving Recommendations

Serve at 16-18°C (61-64°F). This wine pairs excellently with game, lamb, duck, and beef dishes.

Tasting Notes

This elegant and complex dry red wine exhibits a ruby-red to crimson hue with refined brightness. On the palate, it offers layers of red berries, soft spice, and floral undertones, leading to a silky, lingering finish. The wine's balanced acidity and medium-to-full body make it reminiscent of a Pinot Noir.

Contact Information

Website: <https://villachven.com/en>

Phone: +1 703-589-8593

Email: villa.chven@gmail.com



Teliani

VALLEY



Kisiskhevi Saperavi Qvevri, Teliani Valley, Glekhuri Wine of Kakheti, Georgia

GRAPE

Saperavi 100%

TASTING NOTES

APPEARANCE

Kisiskhevi Saperavi Qvevri has a dark ruby color.

BOUQUET

The wine has complex and concentrated varietal aromas with notes of cherry and redberries.

PALATE

On the palate the wine is characterized with smooth tannis and long aftertaste.

ABOUT THE WINE

Red dry wine Kisiskhevi Saperavi Qvevri is made from Saperavi grape variety grown in Kisiskhevi village, Kakheti. The wine is made with the Georgian traditional method and is fermented in Qvevri - a traditional clay vessel used for making, ageing and storing wine. Kisiskhevi Saperavi has dark ruby colour with complex and concentrated varietal aromas with notes of cherry and redberries, smooth tannin structure and a long aftertaste.

GROWING AREA

LOCATION

Highest quality grapes are grown in Kisiskhevi village, Kakheti - another exceptional terroir for Kakhetian wines.

VINIFICATION

HARVEST PERIOD

Mid October.

FERMENTATION

Skin contact alcoholic fermentation continues for 8-10 days in Qvevri.

SECONDARY FERMENTATION

Secondary fermentation process last for 18-20 days.

MATURATION

Once the fermentation is finished, the wine continues to mature on skins for 5 additional month.

ALCOHOL 13.5% vol.

RECOMMENDATIONS

SERVING SUGGESTION

The wine pairs especially well with mushrooms and stake.

SERVING TEMPERATURE

Best served at 16-18°C.

AGEING POTENTIAL

The wine will age well in the bottle.



ASKANELI

1880

WINERY & DISTILLERY

SAPERAVI PREMIUM

WINE TECHNICAL SHEET



VARIETY:

SAPERAVI 100%

VINTAGE DATE:

BOTTLING DATE:

PLACE OF ORIGIN:

KAKHETI REGION.

ALTITUDE OF VINEYARDS: 282-411 M.

WINE ANALYSIS:

ALCOHOL: 13,5 %

ACIDITY: 6.0 G/L

RESIDUAL SUGAR: 4.0 G/L

WINEMAKER'S RECORD:

VINEYARD NOTES:

- **TRAINING:** DOUBLE-SHOOT, VERTICAL, GEORGIAN.
- **MANIPULATIONS:** GREEN HARVEST AND CONTROLLED YIELD.
- **HARVEST:** SPECIALLY SELECTED GRAPES ARE HANDPICKED EARLY MORNING IN 12KG BOXES. .

IMPORTANT TECHNOLOGICAL NOTES:

- **COLD MACERATION:** 48 HOURS.
- **FERMENTATION TEMPERATURE CONTROL.**
- **AGING:** IN OAK BARRELS FOR 12 MONTHS, IN BOTTLES FOR 6 MONTHS.

SOMMELIER'S ASSESSMENT:

APPEARANCE: DARK RUBY.

AROMAS AND FLAVOURS: BLACKBERRY, BLACK PEPPER, BLACK PLUM, SOUR CHERRY, VANILLA.

ACIDITY: MEDIUM PLUS, REFRESHING.

BODY: FULL.

TANNINS: HIGH, SOFT, RIPE.

FINISH: MODERATE, PROLONGED.

AGING POTENTIAL: 10 YEARS.

SOMMELIER'S RECOMMENDATION:

FOOD PAIRING: PERFECTLY PAIRS WITH RED MEAT DISHES, ESPECIALLY CHEWY STEAKS, BEEF STROGANOFF AND BEEF STEAKS, BEEF STROGANOFF AND BEEF

SERVICE TEMPERATURE: BEST REVEALS ITS QUALITIES WHEN SERVED AT 15 -18 °C TEMPERATURE.

DECANTING MAY BE REASONABLE.