



AMPHORA & WINE

“AMPHORA & WINE” is based on two of Georgia’s richest traditions -winemaking and ceramic artistry. The company beautifully combines these two ancient practices into a harmonious craft.

Merging modern technologies and ancient traditions of winemaking the company could preserve the unique taste of wine and create its own unrepeatable style.

The attractive ceramic bottles are analogous to wine-jars. This finding is very successful. Thanks to the well-planned strategy, good development plan and hard work, “Amphora & wine” showed perfect results in an extremely short period of time. Because of the unique taste the wines achieved popularity and success.



WINES IN CLAY VESSELS

Each clay vessel is unique, handmade and has got a special design. That's why our company received great approval from customers.

Besides it is the best for storing and gives the wine the beneficial quality and particular taste. A wine-jar is an inseparable part of Georgian wine-making. Clay and ceramics are used in Georgia since ancient times. Producing ceramics began in VIII-VII millennium BC. It keeps the ancient traditions of wine-making and uses clay vessels for preserving the best quality of the wine.





SAPERAVI

A dry, rich, red wine made from the Saperavi grape variety, grown in the Kakheti region of eastern Georgia. A powerfully, deeply-colored wine, it expresses deep tones of ripe cherries, dark chocolate. This Saperavi is full-bodied and rich, with supple tannins and a long, satisfying finish. Best served with meat dishes, barbeque, steak, and a variety of cheese. Serve at: +15-18 °C



TSINANDALI

An appellation-controlled dry white wine is made from Rkatsiteli and Kakhuri Mtsvane grape varieties grown in the Tsinandali micro-zone, located in the East Georgian region of Kakheti. The wine is characterized by pale straw color, aromas and flavors of rich yellow fruits and citrus. Medium-bodied, harmonious and balanced, the wine has soft acidity and a gentle fruitiness. Best served as an aperitif, with appetizers such as, Pkhali, or with light poultry dishes, salads and fish. Serve at: +9-11 °C



MUKUZANI

An appellation-controlled, barrel-selected dry red wine made from the Saperavi grape variety, which is cultivated in the region of Kakheti, in the Mukuzani micro zone. This deeply-colored, dark ruby color expresses the essence of Saperavi: black currant, ripe cherry, and dark chocolate flavors mingle with hints of tobacco, vanilla, and spices. The wine has an intense, energetic, firm tannic structure and long finish. Best served with meat dishes, steak, barbeque, spicy dishes and variety of cheese. Serve at: +15-18 °C



RKATSITELI

This dry white wine is made from the Rkatsiteli grape variety and is cultivated in the region of Kakheti, in eastern Georgia. The wine has a pale straw color, with a subtle scent of apricots and honey. It is harmonious on the palate, with hints of citrus. Best served with white and poultry meat dishes, seafood, salads, vegetables and unsalted cheese. Serve at: +9-11 °C



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DRY WHITE



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