



**BINEKHI**  
WINERY



# Wine Catalogue

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## *Premium Reserve*

Each bottle is handcrafted from indigenous Georgian grape varieties. Premium quality grapes are harvested on the best terroirs in the unique microzones of various Georgian wine regions. Vinification happens with creative interpretation and experimentation based on 8,000 years of wine-making tradition. The quality is further secured by hand-picking, delicate transportation practice, and refined aging techniques.

# OJALESHI QVEVRI

Red Dry

Red dry wine, made from the Ojaleshi grape variety, harvested in the Samegrelo region. Fermented using the traditional Qvevri method and aged in a special oak vat. Purple in color, the wine is dominated by piercing aromas of forest berries. The wine is full-bodied, with medium tannins and pleasant acidity.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2016
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13
Region	Samegrelo, Chkaduashi
Aging Method and Duration	6-12 months in oak barrels

## - Wine Characteristics -

Color	Purple
Aromas	Piercing aromas of forest berries
Palate	The wine is full-bodied, with medium tannins and pleasant acidity

## - Awards -

Vintage	Event	Award
2016	International Wine Award WineExpoGeorgia 2018	Silver

# CABERNET QVEVRI

*Red Dry*

Red dry wine, made from the Cabernet Sauvignon grape variety, harvested in the Kakheti region. Fermented using the traditional Qvevri method and aged in a special oak vat. Dark purple in color, the wine is dominated by the aromas of flowers and red berries. The wine is medium-bodied, with medium tannins, distinguished by a long spicy finish.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2014
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13.5
Region	Kakheti, Eniseli
Aging Method and Duration	6-12 months in oak barrels

## - Wine Characteristics -

Color	Dark Purple
Aromas	Enhanced aromas of spices, flowers, berries, and ripe cherries
Palate	The wine is medium-bodied, with medium tannins, distinguished by a long spicy finish

## - Awards -

Vintage	Event	Award
2014	International Wine Award WineExpoGeorgia 2017	Silver
2014	Eurasia Wine & Spirit Competition 2018	Gold

# OTSKHANURI SAPERE

Red Dry

Red dry wine, made from the Otskhanuri Sapere grape variety, harvested in the Imereti region. Aged in special oak vats, the wine is dark purple with enticing flavors of berries, hints of cherry, cream, and spices. The wine is full-bodied, with strong tannins and pleasant acidity characteristic of Imeretian wine.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2018
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	15
Region	Imereti, Sviri
Aging Method and Duration	6-12 months in oak barrels

## - Wine Characteristics -

Color	Dark Purple
Aromas	Enticing flavors of berries, hints of cherry, cream, and spices
Palate	The wine is full-bodied, with strong tannins and pleasant acidity characteristic of Imeretian wine

## - Awards -

Vintage	Event	Award
2018	Decanter 2021	Bronze
2018	International Qvevri Wine Competition 2019	Gold

# SAPERAVI RESERVE

Red Dry

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented using the traditional Qvevri method and aged in French oak vats. The wine is dark violet with enticing flavors of ripe cherries, cream, and flowers. The wine is full-bodied, with strong tannins, and a long berry aftertaste.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2017
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	14
Region	Kakheti, Kisiskhevi
Aging Method and Duration	6-12 months in oak barrels

## - Wine Characteristics -

Color	Dark Purple
Aromas	Enticing flavors of berries, cream, and tangy spices
Palate	The wine is full-bodied, with strong tannins, and a balanced long finish



# SAPERAVI RESERVE

*Red Dry*

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented using the traditional Qvevri method and aged in French oak vats. The wine is dark violet with enticing flavors of ripe cherries, cream, and flowers. The wine is full-bodied, with strong tannins, and a long berry aftertaste.



## *- Awards -*

Vintage	Event	Award
2017	Decanter 2021	Silver
2017	Saperavi International 2018	Silver
2017	Mundus Vini 2019	Gold
2017	Eurasia Wine & Spirit Competition 2018	Grand Gold
2017	International Qvevri Wine Competition 2021	Gold

# SAPERAVI QVEVRI

Red Dry

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented using the traditional Qvevri method and is dark pomegranate in color. Rich with expressions of ripe cherries, cream, and flowers. The wine is full-bodied, with strong tannins, and a long finish.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2016
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	14.1
Region	Kakheti, Kisiskhevi
Aging Method and Duration	6-12 months in oak barrels

## - Wine Characteristics -

Color	Dark Pomegranate
Aromas	Rich with expressions of ripe cherries, cream, and flowers
Palate	The wine is full-bodied, with strong tannins, and a long berry finish





# SAPERAVI QVEVRI

*Red Dry*

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented using the traditional Qvevri method and is dark pomegranate in color. Rich with expressions of ripe cherries, cream, and flowers. The wine is full-bodied, with strong tannins, and a long finish.



## *- Awards -*

Vintage	Event	Award
2014	International Wine Award WineExpoGeorgia 2017	Bronze
2014	The 6th Sakura Women Wine Awards 2019	Gold
2014	Saperavi International 2018	Silver
2015	International Wine Award WineExpoGeorgia 2016	Gold
2015	Saperavi International 2018	Gold
2015	Mundus Vini 2019	Silver
2015	PAR Wine Award International Germany	Grand Gold
2016	International Qvevri Wine Competition 2018	Silver

# SAPERAVI

*Red Dry*

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented in a large oak vat and is dark purple in color. Dominated by black fruit flavor and enhanced aromas of spices, the wine is full-bodied, with strong tannins and a long finish.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2015
Wine Technology	The wine is fermented in large oak barrels
Alcohol	13.5
Region	Kakheti, Kisiskhevi
Aging Method and Duration	7-8 months in oak barrels

## - Wine Characteristics -

Color	Dark Pomegranate
Aromas	Dominated by black fruit flavor, with enhanced aromas of spices
Palate	The wine is full-bodied, with strong tannins and a long smoked finish

## - Awards -

Vintage	Event	Award
2015	Mundus Vini 2019	Silver

# KISI QVEVRI

White Dry

Dry white wine, made from the Kisi grape variety, harvested in the Kakheti region. Created using the Georgian traditional Qvevri method, the wine is amber in color, distinguished with spicy aromas and dried flower undertones. The wine is full-bodied, with balanced tannins, and a long finish.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2015
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	12.5
Region	Kakheti, Argokhi

## - Wine Characteristics -

Color	Amber
Aromas	Rounded and rich in peach and apricots, balanced with tangy spices
Palate	The wine is full-bodied, with medium tannins, a soft harmonious aftertaste, and a long finish

## - Awards -

Vintage	Event	Award
2011	International Wine Award WineExpoGeorgia 2013	Silver
2012	International Wine Award WineExpoGeorgia 2015	Gold
2015	International Wine Award WineExpoGeorgia 2017	Silver
2015	International Wine Award WineExpoGeorgia 2018	Silver

# MTSVANE QVEVRI

*White Dry*

Dry white wine, made from the Kakhetian Mtsvane grape variety, harvested in Kakheti. Created using the Georgian traditional method of winemaking in Qvevri, the wine is amber in color, distinguished by layers of floral notes, white ripe fruit flavors, and a hint of grapefruit. The wine is full-bodied, with strong tannins, and a long graceful finish.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2015
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13.5
Region	Kakheti, Akhmeta

## - Wine Characteristics -

Color	Amber
Aromas	Distinguished by layers of floral notes and white ripe fruit flavors
Palate	The wine is full-bodied, with strong tannins, and long graceful finish

## - Awards -

Vintage	Event	Award
2014	International Wine Award WineExpoGeorgia 2016	Bronze
2015	International Wine Award WineExpoGeorgia 2016	Silver
2015	International Wine Award WineExpoGeorgia 2018	Gold
2015	PAR Wine Award International Germany	Gold

# RKATSITELI QVEVRI

White Dry

Dry white wine, made from the Rkatsiteli grape variety, unique to the Kakheti region. Created using the Georgian traditional Qvevri method, the wine is amber in color, with enticing aromas of ripe fruits, dried fruits, and spices. The wine is full-bodied, characterized by strong tannins, acidity, and a graceful, long finish.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2015
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13
Region	Kakheti, Akhmeta

## - Wine Characteristics -

Color	Amber
Aromas	Enticing aromas of ripe fruits, dried fruits, and spices
Palate	The wine is full-bodied, with strong tannins, and a graceful long finish



# RKATSITELI QVEVRI

## *White Dry*

Dry white wine, made from the Rkatsiteli grape variety, unique to the Kakheti region. Created using the Georgian traditional Qvevri method, the wine is amber in color, with enticing aromas of ripe fruits, dried fruits, and spices. The wine is full-bodied, characterized by strong tannins, acidity, and a graceful, long finish.



## *- Awards -*

Vintage	Event	Award
2012	International Wine Award WineExpoGeorgia 2013	Gold
2012	International Qvevri Wine Competition 2018	Gold
2015	International Wine Award WineExpoGeorgia 2018	Gold Best White Qvevri Best of Show
2015	International Qvevri Wine Competition 2018	Silver
2015	The 6th Sakura Women Wine Awards 2019	Gold
2015	Eurasia Wine & Spirit Competition 2018	Gold
2016	International Qvevri Wine Competition 2021	Silver

## *Value Wines*

Fresh, young, casual wine for everyday enjoyment, handcrafted from indigenous Georgian grape varieties, harvested on the best terroirs in the unique microzones of Kakheti and Samegrelo.

# OJALESHI

## *Red Semi-Sweet*

Red semi-sweet wine made from Ojaleshi grape variety, harvested in the Samegrelo region. Light purple in color, the wine is dominated by piercing aromas of forest berries. The wine is light-bodied, with a refreshing fruity aftertaste, and pleasant acidity. The finish is balanced and harmonious.



## *- Wine Details -*

<b>Wine Type</b>	Red Semi-Sweet
<b>Year of Harvest</b>	2019
<b>Wine Technology</b>	Classic
<b>Alcohol</b>	11
<b>Region</b>	Samegrelo, Chkaduashi

## *- Wine Characteristics -*

<b>Color</b>	Light Purple
<b>Aromas</b>	Piercing aromas of forest berries dominated by blueberries and raspberries
<b>Palate</b>	A light-bodied wine, with light tannins, a refreshing fruity aftertaste, and pleasant acidity. The finish is balanced and harmonious



# KINDZMARAULI

*Red Semi-Sweet*

Red semi-sweet wine made from the Saperavi grape variety, harvested in the Kindzmarauli micro-district of the Kakheti region. Dark purple in color, the wine has pronounced notes of red fruit bouquet and a balanced, velvety finish.



## - Wine Details -

Wine Type	Red Semi-Sweet
Year of Harvest	2019
Wine Technology	Classic
Alcohol	11.5
Region	Kakheti, Eniseli

## - Wine Characteristics -

Color	Light Purple
Aromas	Rich with expressions of wild berries
Palate	A light-bodied wine, with light tannins, a refreshing fruity aftertaste, and pleasant acidity. The finish is balanced and harmonious

# SAPERAVI QVEVRI

Red Dry

Red dry wine, made from the Saperavi grape variety, harvested in the Kakheti region. The wine is fermented using the traditional Qvevri method. The wine is dark pomegranate in color with enticing flavors of ripe cherries and cream. The wine is full-bodied, with strong tannins, and a long finish.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2017
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	14.5
Region	Kakheti, Eniseli

## - Wine Characteristics -

Color	Purple
Aromas	Rich with expressions of cherries, with subtle undertones of black currant fruits
Palate	The wine is full-bodied, with strong tannins, and a balanced long finish

# KRAKHUNA QVEVRI

*White Dry*

Dry white wine, made from Krakhuna grape variety, harvested in the Imereti region. Created using the Georgian traditional Qvevri method, the wine is Amber in color, dominated by aromas of dried flowers, green tea, and spices. The wine has a velvety taste and pleasant acidity.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2018
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13.4
Region	Imereti, Svir

## - Wine Characteristics -

Color	Amber
Aromas	Dominated by dried fruit notes. Spicy aromas and dried flower undertones can be felt after slight aeration
Palate	The wine is medium-bodied, with medium tannins, distinguished by a long spicy finish

# TSOLIKOURI QVEVRI

## White Dry

Dry white wine, made from Tsolikauri grape variety, harvested in the Imereti region. Created using the Georgian traditional Qvevri method, the wine is Amber in color, dominated by yellow fruit aromas, with hints of dried fruits and spices. The wine is medium-bodied, with balanced tannins and a long finish.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2018
Wine Technology	The wine is fermented using the traditional Qvevri method
Alcohol	13.5
Region	Imereti, Svir

## - Wine Characteristics -

Color	Amber
Aromas	Dominated by yellow fruit aromas, with hints of dried fruits and spices
Palate	The wine is medium-bodied, with medium tannins, harmonious palate with a long and intense finish

## - Awards -

Vintage	Event	Award
2018	International Qvevri Wine Competition 2021	Silver

# TSOLIKOURI

## White Dry

Dry white wine, made from the Tsolikouri grape variety, harvested in the Iechkhumi region. Light beige color with green undertones, the wine has pronounced notes of citrus along with subtle undertones of exotic fruits. The wine is full-bodied, with light tannins and pleasant acidity. The finish is balanced and harmonious.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2020
Wine Technology	Classic
Alcohol	13.4
Region	Lechkhumi, Sairme

## - Wine Characteristics -

Color	Light Beige
Aromas	Pronounced notes of citrus along with subtle undertones of exotic fruits
Palate	The wine is full-bodied, with light tannins and pleasant acidity. The finish is balanced and harmonious

# ROSE

## Rose Dry

Pink dry wine, made with classic technology from Pinot Noir and Cabernet Sauvignon grape varieties, harvested in Kartli and Kakheti region. Salmon pink in color, the wine is dominated by piercing aromas of forest berries. The wine is light-bodied, with light tannins and refreshing acidity. The finish is sweet and harmonious.



### - Wine Details -

Wine Type	Rose Dry
Year of Harvest	2020
Wine Technology	Classic
Alcohol	12.5
Region	Kartli, Okami & Imereti, Svir

### - Wine Characteristics -

Color	Salmon (pink)
Aromas	Piercing aromas of forest berries dominated by barberry, with hints of watermelon and lime cedar flavors
Palate	The wine is light-bodied, with light tannins, refreshing acidity. The finish is sweet and harmonious

# KRAKHUNA

White Dry

Dry white wine, made from the Krakhuna grape variety, harvested in the Imereti region. Light beige in color with green undertones, the wine has pronounced notes of citrus along with subtle undertones of field flowers. The wine is light-bodied, with light tannins and pleasant acidity. The finish is balanced and harmonious.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2020
Wine Technology	Classic
Alcohol	13.4
Region	Imereti, Svir

## - Wine Characteristics -

Color	Light Beige
Aromas	Pronounced notes of citrus along with subtle undertones of exotic fruits
Palate	The wine is full-bodied, with light tannins and pleasant acidity. The finish is balanced and harmonious

## - Awards -

Vintage	Event	Award
2018	International Qvevri Wine Competition 2019	Gold

# CHINURI

*White Dry*

Dry white wine, made from Chinuri grape variety, harvested in the Kartli region. Created using the Georgian traditional Qvevri method, the wine is amber in color, dominated by yellow fruit aromas, with hints spices. The wine is medium-bodied,with balanced tannins and a balanced acidity.



## - Wine Details -

Wine Type	White Dry
Year of Harvest	2019
Wine Technology	Classic
Alcohol	12.5
Region	Kartli

## - Wine Characteristics -

Color	Amber
Aromas	Dominated by yellow fruit aromas, with hints of spices
Palate	The wine is medium-bodied, with well integrated tannins and balance acidity



# OTSKHANURI SAPERE

Red Dry

Red dry wine, made from the Otskhanuri Sapere grape variety, harvested in the Imereti region. the wine is deep cherry collar with enticing flavors of blueberries, hints of red berries, cream, and sour cherry. The wine is full-bodied, with light tannins and pleasant acidity characteristic of Imeretian wine.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2020
Wine Technology	Classic
Alcohol	14.5
Region	Imereti

## - Wine Characteristics -

Color	Deep Cherry
Aromas	Enticing flavors of blueberries, hints of red berries, cream, and sour cherry
Palate	The wine is full-bodied, with light tannins and pleasant acidity characteristic of Imeretian wine

# KHIDISTAURI

*Red Dry*

Red dry wine, made from Goruli mtsvane, Chinuri and Tavkveri grape varieties, harvested in the Kartli region. the wine is purple collar with Piercing aromas of forest berries. The wine is full-bodied, with strong tannins, and a balanced long finish.



## - Wine Details -

Wine Type	Red Dry
Year of Harvest	2020
Wine Technology	Classic
Alcohol	13.5
Region	Kartli

## - Wine Characteristics -

Color	Purple
Aromas	Piercing aromas of forest berries
Palate	The wine is full-bodied, with strong tannins, and a balanced long finish

# MANAVI

## White Dry

Dry white wine, made from the Kakhuri Mtsvane grape variety, harvested in the Kakheti appellation controlled Manavi micro-zone. Light beige color, the wine has piercing aromas of field flowers and pear. The wine is light-bodied, with pleasant acidity. The finish is balanced and harmonious.



### - Wine Details -

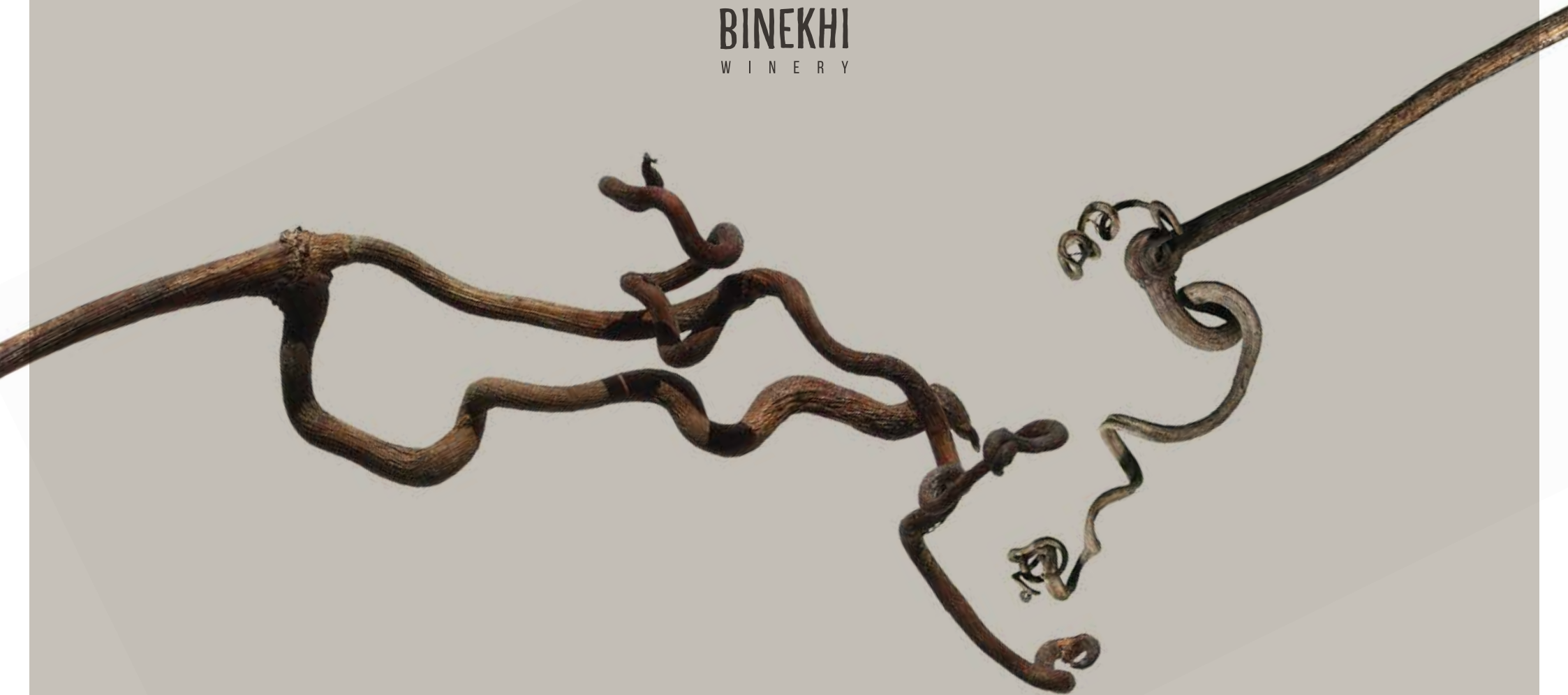
Wine Type	White Dry
Year of Harvest	2019
Wine Technology	Classic
Alcohol	12.5
Region	Kakheti, Manavi

### - Wine Characteristics -

Color	Straw
Aromas	Piercing aromas of field flowers and pear
Palate	The wine is light-bodied, with pleasant acidity. The finish is balanced and harmonious



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