

**LAW OF GEORGIA**  
**ON VINES AND WINE**

Georgia is located in the zone of high quality viticulture and wine-making.

The objectives of the Law of Georgia on Vines and Wine are to support the development of viticulture and wine-making as a priority sector of the country's economy, and the production and marketing of competitive grapes, wines and other alcoholic beverages of grape origin, and the protection of the consumer market from falsified and poor-quality products.

*Law of Georgia No 1604 of 30 September 1998- LHG I, No 2, 26.10.1998 Art.17*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

**Chapter I - General Provisions**

**Article 1**

The Constitution of Georgia, this Law and other normative acts are the legal basis for the production and marketing of vine saplings, grapes, wines and other alcoholic beverages of grape origin.

**Article 2**

This Law applies to natural and legal persons, whose economic activities include the production, marketing, storage, transportation, export and import of commodity products in the field of viticulture and wine-making, including products of grape origin.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

**Chapter II - Definition of terms**

**Article 3**

The terms used in this Law have following meanings:

- a) a vineyard - a vine plantation;
- b) an industrial vineyard - a vine plantation mainly designated for industrial purposes;
- c) a special vineyard - a vine plantation for scientific research, or educational, collection, selection and species testing purposes;
- d) an amateur vineyard - a vine plantation on a household or garden plot, where diversity of grape varieties is admissible; the grapes harvested from an amateur vineyard are used for direct consumption, and the requirements established by the legislation of Georgia for industrial vines, are not applicable to Amateur Vineyards;
- e) a standard range of vine varieties (standard range) - a list of vine varieties tested and standardised within the territory of Georgia;
- f) an aboriginal vine species- a vine species of local origin;
- g) an introduced vine species - a vine species imported to and tested in Georgia
- h) a clone - a shoot from a single species of vine plantation that carries adistinct qualitative feature (crop capacity) or features(high yield, high sugar content, resistance to pests, etc.);
- i) Vitis Vinifera - the vine family species comprising European and Asian cultivated vine species;
- j) a sapling - a one or two-year old enrooted plant designated for planting, and obtained through vegetation;
- k) a standard sapling - a vine planting material, grafted or scion-rooted, complying with standard requirements;
- l) a certified sapling - a top quality, sound in phyto-sanitary terms, own-rootedor engrafted sapling, complying with standard requirements;
- m) a mother plantation of rootstocks - a plantation of phylloxera -resistant hybrid vine varieties for producing rootstock materials for vine reproduction;



- n) a mother plantation of scions - a vine plantation for producing scion material for vine reproduction;
- o) a vine shoot- a part of a one-year-old shoot used for rooting or budding (grafting) materials;
- p) a rootstock - the bud-removed shoot part of one-year-old phylloxera-resistant vine, used for grafting;
- q) approbation- investigation of vineyards, mother plantations and nurseries for generating and reproducing biologically healthy and homogeneous (pure) plantations;
- r) a own-rootedsapling - a sapling produced through the rooting of part of a one-year-old shoot or bud;
- s) a grafted sapling - a sapling produced through the grafting of a bud onto a rootstock, designated for vineyard planting;
- t) a viticulture zone - a part of the country's territory, with favourable agro-ecological conditions for vine cultivation;
- u) a viticulture sub-zone - a part of the viticulture zone, different from the other sub-zones of the same zone due to its agro-ecological conditions;
- v) the specific viticulture zone (specific zone) - the country's viticulture zone, sub-zone or its part, where harvested grapes and their processed products have a special quality, image or other characteristics, are fully or essentially determined by natural conditions of the location and by the special qualities of the vine species found only in such agro-ecological conditions;
- w) a grape - the vine fruit, ripe or slightly withered;
- x) pulp - the crushed grape mass with or without stems;
- y) marc - a pressed pulp;
- z) grape must - a liquid product which is obtained by pressing off whole clusters of grapes or unfermented pulp;
- a.a) Mistelle - a fortified grape must with alcohol content not less than 16% by volume;
- a.b) concentrated grape must - a non-caramelised thickened grape must with an extract content increased through partial dehydration. Its sugar content shall not be less than 50% and its actual alcohol content shall not exceed one percent by volume;
- a.c) grape juice - a liquid product, obtained through the methods established in wine-making practices, designated for direct human consumption and whose actual alcohol content shall not exceed one percent by volume;
- a.d) Machari - a young wine, with incomplete alcoholic fermentation;
- a.e) wine - a product, obtained through only complete or partial alcoholic fermentation of grape must or pulp;
- a.f) a table wine - a wine that is not subject to the requirements determined by sub-clauses (a.h), (a.j) and (a.k) of this Article established under this Law and whose actual alcoholic content shall not be less than 9% by volume;
- a.g) a grape-growing region - the country's viticulture zones, sub-zones or their combined spaces, where regional wine is produced;
- a.h) a regional wine - a wine produced in any grape-growing region of the country, by means of the production and processing of grapes in this the region, the specific quality, image and/or other characteristics of which are related to the natural, climatic and soil conditions of this the region and which is given the geographical or historical name of the region, that may not repeat the names of wines with appellation of origin;
- a.i) wines with appellations of origin - top quality wine with appellation of origin produced in the specific zones, is given a contemporary or historical and geographical name of the specific zone;
- a.j) a wine with appellation of controlled origin produced in a specific zone - a wine produced in a specific zone (of grape production, processing and wine-making), the specific quality and characteristics of which is fully or essentially determined by the natural, climatic and soil conditions of the specific zone (the terroir) and by the special characteristics of vine species found only in such agro-ecological conditions, and produced through a traditional or special technology and given a contemporary or historical and geographical name of the specific zone;
- a.k) a controlled top quality wine with appellation of origin produced in a specific zone - a wine that complies with the requirements set for top quality wines with appellation of origin, produced in a specific zone and whose quality is assured by the National Wine Agency through the implementation of special control on production;
- a.l) dry wine - wine obtained through complete alcoholic fermentation, with reduced sugar content not exceeding 4.0 g/l;
- a.m) naturally semi-dry, naturally semi-sweet and naturally sweet wines - wines that are obtained through incomplete fermentation of the crush/pulp or grape must;
- a.n) semi-dry, semi-sweet and sweet wines - wines that are produced through incomplete or complete fermentation of the pulp or grape must and in which grape must and / or concentrated grape must is added in order to increase the sugar content;
- a.o) (Deleted).
- a. p) sparkling wine - a wine saturated with carbon dioxide, obtained through primary fermentation of grape must or secondary fermentation of wine in a closed vessel where the excess pressure at a temperature of 20<sup>0</sup>C must not be less than 3 bars;
- a.q) a fizzy(carbonated) wine - a wine artificially saturated with carbon dioxide, in which the excess pressure at a temperature of 20<sup>0</sup>C must not be less



than 2,5 bars;

a.r) a fortified wine -a wine, obtained through adding rectified ethyl spirit to the fermenting pulp or fermenting grape must and the actual alcoholic content of which is from 15% to 22%;

a.s) a flavoured wine - a wine obtained by mixing up dry or fortified wines, spirit extract of plants, rectified ethyl spirit and sugar;

a.t) a brandy wine - a young, unprocessed wine designated for production of brandy spirit;

a.u) a brandy spirit(a young brandy spirit) - an intermediary product of wine brandy production obtained through the single or double distillation of brandy wine;

a.v) a wine brandy - a product with specific characteristics, obtained through the blending and further processing of aged brandy spirit;

a.w) ageing - a long-term technological process for improving the quality of brandy spirits, wine brandies and wines;

a.x) actual alcoholic content by volume - the amount of pure spirit by volume in 100 volume units of product at 20<sup>0</sup>C temperature;

a.y) potential alcoholic content by volume - the amount of pure spirit by volume in 100 volume units of product at 20<sup>0</sup>C temperature if sugar in the product is completely fermented;

a.z) total alcoholic content by volume -the sum of the actual and potential alcoholic contents by volume;

a.a.a) natural alcoholic content by volume - the total amount of spirit by volume before enrichment (grape must or concentrated grape must, before adding sucrose or ethyl spirit);

a.a.b) sugar content - the disintegrated (reduced) sugar mass concentration;

a.a.c) titratable acidity – the content of the acids and their acid salts in grape must and wine, that are titrable with alkaline solutions and which is calculated as per tartaric acid;

a.a.d) volatile acidity - the volatile acid content in wine that is calculated as per acetic acid;

a.a.e) uniformisation (equalisation) – the blending of wines that are similar according to the vine species, quality and place of origin, in order to produce batches of wine of uniform composition;

a.a.f) coupage –a mix of different wines and/or different spirits of grape origin and other components allowed in winemaking in accordance with this Law;

a.a.g) tirage – the technological operation of bottling, corking, and cap fastening of the mix/blend for tirage in the production of sparkling wine through the bottle fermentation method;

a.a.h) wine alcohol - the ethyl spirit obtained from the products of grape (wine, sediment, grape marc);

a.a.i) an alcoholic beverage - the product produced from ethyl spirit obtained from the raw products of grape origin and by adding substances allowed in winemaking in accordance with this Law;

a.a.j) color – a product obtained through sucrose heating at a high temperature;

a.a.k) flavouring - application of one or more flavours obtained from plant raw materials allowed in winemaking in the production of wine and alcoholic beverages;

a.a.l) volatile substances - the volatile substances in alcoholic beverages except ethyl and methyl spirits;

a.a.m) products of grape origin - primary and secondary products obtained through the processing of grapes;

a.a.n) reporting - the report submitted by an entrepreneur under the procedure established by the Ministry of Agriculture of Georgia, which includes information related to the production and storage of commodities in the sector of viticulture and wine-making;

a.a.o) falsification - the inconsistency of quality, characteristics and origin of alcoholic beverages of grape origin with established requirements; and/or producing wine by using components not of grape origin and/or chemical reagents in order to deceive consumers;

a.a.p) a lot - the bottled part of a homogeneous product in order to identify the finished product, which is given a special number (code), which is displayed on the labels;

a.a.q) a declaration of consistency - the document drawn up by the producer of alcoholic beverages, in which information about the origin and quality of the production and details of the producer is indicated;

a.a.r) a specialised sales outlet of wine – premises for the sales of alcoholic beverages, where conditions are suitable for the storage of alcoholic beverages to ensure the preservation of the wine quality.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

*Law of Georgia No 192 of 15 July 2008 - LHG I, No 17, 28.7.2008 Art.121*



## Chapter II<sup>1</sup>- Regulatory Body of Activities in the Viticulture and Wine Sector of Georgia

Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117

### Article 3<sup>1</sup>

1. The National Wine Agency (Agency), a legal entity under public law shall regulate activities in the viticulture and wine sector.
2. The Ministry of Agriculture of Georgia shall supervise the Agency.
3. The structure, functions and powers of the Agency are determined by its regulations, which shall be approved by the Minister of Agriculture of Georgia.
4. The Agency shall conduct its activities on the basis of this Law, and other legislative and subordinate normative acts, treaties and international agreements and regulations.
5. The Agency shall supervise the protection of terms determined by the legislation of Georgia and the requirements of other relevant normative acts while carrying out activities in the sector of viticulture and winemaking and in the case of non-compliance shall implement the measures provided for by the legislation of Georgia.
6. The Agency shall supervise the production and planting of vine mother plants, materials for grafting and grafted saplings.
7. The Agency shall draw up and keep a card catalogue (data bank) of the production turnover and residuals in vineyard areas and enterprises.

Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117

Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183

Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.

### Article 3<sup>2</sup>

1. The Agency shall be managed by the chairperson, who shall be appointed to and may be dismissed from office by the Minister of Agriculture of Georgia.
2. The powers of the chairperson of the Agency shall be terminated in cases provided for by the legislation of Georgia.
3. The selection and appointment to the office of Agency employees shall be conducted through a competition.

Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183

Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.

### Article 3<sup>3</sup>

1. The relevant property shall be transferred to the Agency for exercising its obligations in the manner prescribed by the legislation of Georgia.
2. The Agency financing sources shall be:
  - a) the State budget
  - b) other income allowed by the legislation of Georgia.

Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183

Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.

## Chapter III - Genetic Resources of Vines and their Protection. Classification of Standard Vine Species

### Article 4

1. The genetic resources of the vine – the genetic fund of aboriginal (local origin) species and natural vines forms are a national treasure protected by the



State.

2. The discovery, research, study and preservation of genetic resources of vine shall be funded by the State. The same activities may be carried out by natural and legal persons.

#### **Article 5**

1. The standard range of vine varieties, approved by the Ministry of Agriculture of Georgia, includes aboriginal and introduced vine(Vitis Vinifera) species.

2. Augmenting the standard range of vine species with new vine species shall be implemented on the basis of an application by an interested person in the manner established by the Ministry of Agriculture of Georgia.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

#### **Article 6 - (Deleted).**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

#### **Article 7**

1. The following viticulture zones and subzones of Georgia are established under this Law:

- a) Kakheti (subzones: Shidakakheti, Garekakheti);
- b) Kartli (subzones: Kvemokartli, Shidakartli, Zemokartli);
- c) Meskhети;
- d) Imereti (Subzones: Zemoimereti, Shuaimereti, Kvemoimereti);
- e) Racha-Lechkhumi (Subzones: Racha, Lechkhumi);

The Black Sea coastal zone (subzones: Adjara, Guria, Samegrelo, Abkhazeti).

2. The Ministry of Agriculture of Georgia shall approve the standard range of vine species in the zones and subzones of viticulture of Georgia

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### **Chapter IV - Production of Vine Planting Material**

#### **Article 8 -**

1. Mother plantations of rootstocks and scions shall be planted only from the saplings of pure vine species, and which are pure in terms of phytosanitation, and which are included in the standard range of vine species.

2. Only tested(selected) rootstock and grafting materials shall be permitted to be used for grafting.

3. Technical and phytosanitary control of the production of vine mother plants, grafting materials and grafted saplings shall be implemented in the manner established by the Ministry of Agriculture of Georgia.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

#### **Article 9**

Voluntary certification of industrial vine saplings, rootstock and grafting materials shall be carried out in accordance with the standard range of vine species in the manner established by the Ministry of Agriculture of Georgia.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*



## Chapter V - Conditions for the Planting and Maintenance of Vineyards

### Article 10

Vineyards are divided into amateur, special and industrial vineyards.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### Article 11

A vine species not included in the established standard range of vine varieties may not be used in the cultivation of an industrial vineyard.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### Article 12

1. Cultivation of an industrial vineyard is permitted only by using grafted saplings .

2. own-rooted(or with non-rooted shoots) saplings shall be used only for cultivation of phylloxera-resistant mother plants or for scientific purposes.

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### Article 13

1. The yield per hectare of grapes designated for the production of wines with appellations of origin shall be regulated.

2. The Ministry of Agriculture of Georgia shall approve the regulation of the yield per hectare of grapes.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## Chapter VI - Classification of Wines Determination of Products of Winemaking. Winemaking Practices

### Article 14

1. This Law shall establish the following classification of wines produced in Georgia:

a) according to quality:

a.a) table wines;

a.b) regional wines;

a.c) top quality wines with appellations of origin produced in specific zones;

a.d) controlled top quality wines with appellations of origin produced in specific zones;

b) according to type:

b.a) dry wines;

b.b) semi-dry wines;

b.c) semi-sweet wines;



- b.d) sweet wines;
- b.e) sparkling wines;
- b.f) fizzy (carbonated) wines;
- b.g) fortified wines;
- b.h) flavoured wines.

c) according to colour:

- c.a) white wines;
- c.b) rosé wines;
- c.c) red wines.

2. This Law and the Ministry of Agriculture of Georgia shall establish general rules and technical regulations for the production of the wines listed in the first clause of this Article.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Article 15**

1. The Ministry of Agriculture of Georgia shall approve the technical regulations that determine the lists of procedures, materials and substances that may be permitted in winemaking practice.

2. The following is prohibited in winemaking practice:

- a) the fermentation of grape juice and concentrated grape juice in order to obtain wine;
- b) the production of wine from grape marc, sediments and raisins;
- c) the use in wine production of the fortified (spirited) product intended for distillation;
- d) the addition of water to grape products except for alcoholic beverages listed in Article 3 of this Law;
- e) the addition of rectified spirit, ethyl or other alcohol to table wines, regional wines, wines with appellation of origin, sparkling and fizzy wines, except for brandy spirit added to the liqueur designated for sparkling and fizzy wines;
- f) the addition of ethyl alcohol of any origin at all stages of wine production, except for the production of fortified wines and of brandy spirit used for making liqueur designated for sparkling and fizzy wines;
- g) the addition of sucrose to wine at all stages of wine production, except for liqueur designated for sparkling and fizzy wines;
- h) the production of wine by using glycerin, colouring substances, essences and or other non-grape components and/or chemical reagents;
- i) the addition of substances to wine products that are not permitted by the technical regulations approved by the Ministry of Agriculture of Georgia.

3. The agency shall provide state control of the production, sale, storage, transportation, export and import of wine grafting and planting materials in the manner established by the Ministry of Agriculture of Georgia.

4. The deviation from the limit of actual alcoholic content by volume indicated on the label of all categories of alcoholic beverages of grape origin shall be permitted only to within +/- 0.4 volume percent of alcoholic content.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

## **Chapter VII - Production and Registration of Wines with Appellations of Origin**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

## **Article 16**

1. The yield per hectare of grapes designated for wine with appellations of origin is based on the following main criteria:



- a) a specific zone;
- b) a vine species;
- c) methods (traditional and ecological) of cultivation;
- d) the method of winemaking;
- e) natural alcohol content limit by volume;
- f) the amount of grapes and/or wine that is produced per hectare;
- g) physico-chemical analysis and organoleptic characteristics.

2. Wines with appellations of origin comprise the following Categories of wine:

- a) dry, semi-dry, semi-sweet, and sweet wines with appellations of origin;
- b) fortified wines with appellations of origin;
- c) sparkling wines with appellations of origin.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### **Article 17**

1. The boundaries of each specific zone shall be established strictly and demarcated by outlining a separate vineyard plot or their unity and taking into consideration the factors (soil, climate, vineyard location and exposure (terroir)) which determine the special quality of the wines with appellation of origin produced in specific zones.

2. Any person is entitled to register in the manner established by the legislation of Georgia a new appellation of origin or geographical indication, within the boundaries of the registered appellations of origin and geographical indications, or within the specific zone, and this person shall have the exclusive right to use it.

3. The Ministry of Agriculture of Georgia shall determines the rules for the granting, modification, termination, and restriction of application of the exclusive right to use a new appellation of origin or geographical indication mentioned in paragraph 2 of this Article.

4. The yield per hectare of grapes designated for wine with appellation of origin shall be permitted for the cultivation of the vine species included in the standard range of vine species established for this zone or subzone of viticulture in question.

5. The existence of vine species not included in the standard range of vine species shall be permitted in the specific zone, not later than 5 years from the registration of the appellation of this specific zone.

6. If after 5 years from the registration of the appellation of a specific zone the requirement of paragraph 4 of this Article is not being observed for a vineyard designated for production of wines with appellations of origin, the status of wines with appellations of origin shall not be given to the wines produced from the grapes harvested from such vineyards.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

### **Article 18**

1. Using up to 15% of grapes or wine that are harvested or obtained in another specific zone of the same zone of viticulture from standard species of vine of the same colour (only within *Vitis Vinifera*) shall be permitted for the production of wines with appellation of origin produced in the specific zone.

2. The processing of grapes harvested in a specific zone, and the production and bottling of wine, shall be permitted even outside the said specific zone, but only within the boundaries of Georgia, and under procedures established by the Ministry of Agriculture.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

*Law of Georgia No 192 of 15 July 2008 - LHG I, No 17, 28.7.2008 Art.121*

### **Article 19**

1. The registration of appellations of origin of top quality wines produced in specific zones shall be carried out in the National Intellectual Property



2. The state control of yield per hectare of grapes designated for wines with appellations of origin shall be carried out according to the procedures established by the Ministry of Agriculture of Georgia.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Chapter VIII - Special Terms for Marketing and Downgrading Wines with Appellation of Origin**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

### **Article 20**

1. The yield per hectare of grapes designated for wines with appellations of origin at the places of the production and storage of wines with appellations of origin shall be registered by the Agency as of 1 January of the year following the year of the harvest.

2. All natural and legal persons involved in the processes of production and marketing of wines with appellation of origin shall ensure the high quality of the certified vintage wine.

3. Throughout the whole period of production and sale of wine, control over the production process and quality of certified wines with appellations of origin shall be carried out according to the legislation of Georgia.

4. Where in case of a wine quality has been impaired, the wine is shall be subject to transfer to the a lower grade (downgrading) and is shall be deprived of the right to be called a wine with appellation of origin produced in a specific zone. The Ministry of Agriculture of Georgia shall define the procedures for transferring wine to a lower grade (downgrading).

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

### **Article 21**

1. The following is prohibited at a consumer market:

a) the sale of wines with appellations of origin and brand wines:

a.a) without the certificate of consistency;

a.b) without packing;

a.c) dry and fortified wines – prior to 1 August of the year following the vintage;

a.d) semi-dry. semi-sweet and sweet wines – prior to 31 January of the year following the vintage;

b) the sale of sparkling wines:

b.a) produced by the bottle fermentation method - until the expiration of at least 9 months after the tirage;

b.b) produced by reservoir fermentation method, until the expiration of at least 6 month from the start of the secondary fermentation;

b.c) without indication of the category, brand, name and the vintage year of wines with appellation of origin in the accompanying documents.

2. The sale of brand wines by the glass (unbottled) at the local market is prohibited.

3. The sale of table and regional wines by the glass in specialised sales outlets of wine, catering facilities and consumer markets shall be regulated by rules established by the Ministry of Agriculture of Georgia.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Chapter IX - Sparkling Wines**



## **Article 22**

1. The following classification is established according to the quality of Georgian sparkling wines produced in the territory of Georgia:

- a) sparkling wine;
- b) sparkling wine with appellation of origin produced in a specific zone.

2. Types of sparkling wines produced in the territory of Georgia are determined according to their sugar content (sugar content is regulated by technical regulations) with the following terms:

- a) Brut;
- b) extra dry;
- c) dry;
- d) semi-dry
- e) semi-sweet
- f) sweet.

3. The terms established by Articles 16-21 of this Law apply to sparkling wines with appellation of origin.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Article 23**

1. In order to obtain the necessary type of sparkling wine the addition of liqueur d'expedition shall be permitted only in the following cases:

- a) the production of sparkling wine through the bottle fermentation method;
- b) the production of sparkling wine through the reservoir fermentation method, directly during bottling or after completion of the secondary fermentation into a reservoir of sparkling wine.

2. A sparkling wine may contain the carbon dioxide produced only through the secondary fermentation, except where the sparkling wine is directly produced from the grape must.

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Chapter X - Fizzy Wines**

### **Article 24**

1. Types of fizzy wines produced in the territory of Georgia are defined according to their sugar content with the following terms:

- a) dry;
- b) semi-dry;
- c) semi-sweet;
- d) sweet.

2. Only liqueur d'expedition shall be used in the production of fizzy wines, which is added to the admixture designated for fizzy wines or directly to the bottles during the bottling of fizzy wines.

3. The addition of liqueur d'expedition shall not be considered as an operation to increase sugar content.

4. The addition of liqueur d'expedition shall not increase the total alcoholic content by volume by more than 0.5% in fizzy wines.

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Chapter XI - Alcoholic Beverages of Grape Origin**



## **Article 25**

1. This Law shall establish the following classification of alcoholic beverages of grape origin produced in the territory of Georgia:

- a) wine brandy;
- b) grape vodka;
- c) strong drink;
- d) liqueur and admixture.

2. In the process of production of alcoholic beverages, the use of sucrose, glucose, fructose, concentrated grape must, grape must, colour (burnt sugar), natural oak extract, honey and other natural flavours, shall be permitted for their sweetening, colouring and flavouring.

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Article 26**

1. Brandy wine alcohol content by volume shall not be less than 9.0%, and the titratable acidity shall not be less than- 5 g/l.

2. The content of volatile acids in brandy spirit shall not exceed 0.8 g/l.

3. Only brandy wine may be used for the distillation of brandy spirit.

*Law of Georgia No 1604 of 30 September 1998- LHG I, No 2, 26.10.1998 Art.17*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

## **Article 27**

1. The following categories of wine brandy and wine brandy with appellatin of origin are established according to their quality:

- a) young wine brandy;
- b) wine brandy;
- c) old wine brandy;
- d) very old wine brandy;
- e) collection wine brandy.

2. Wine brandy is produced in oak barrels, or from brandy spirit aged in activated or non-activated oak chips placed in an enamel tank, as follows:

- a) young wine brandy -produced from brandy spirit that has been aged for 1 to 3 years;
- b) 3 year-old wine brandy - produced from brandy spirit that has been aged for at least 3 years;
- c) 4 year-old wine brandy - produced from brandy spirit that has been aged for at least 4 years;
- d) 5 year-old brandy - produced from brandy spirit that has been aged for at least 5 years.

3. Wine brandies may have their own denominations. The aging of brandy spirit shall be indicated on the label of wine brandy. Where using stars on a label, their number shall comply with the years of ageing of the brandy spirit used in coupage.

4. High quality wine brandy is produced in oak casks from brandy spirit that has been aged at least 6 years and it shall have its own denomination.

5. The following groups of top quality wine brandy are established according to the ageing of brandy spirit.

- a) I group - old, that is produced from brandy spirit aged for 6 -7 years;
- b) II group - old, extra quality, that is produced from brandy spirit aged for 8-10 years;
- c) III group - old, that is produced from brandy spirit aged for 10-20 years;
- d) IV group - very old, that is produced from brandy spirit aged for 20 years or more.

6. I group wine brandy may be produced by using not more than 10 % of 5 year-old brandy spirit in coupage. II group wine brandy may be produced by using not more than 10 % of 6 year-old brandy spirit in coupage. III group wine brandy may be produced by using not more than 10 % of 7 year-old brandy spirit in coupage. IV group wine brandy may be produced by using not more than 10 % of 8 year-old brandy spirit in coupage.



7. To be designated a wine brandy with appellation of origin, a wine brandy produced from wine spirit must be at least a 6 year-old extra quality wine brandy.

8. I, II, III, IV, wine brandies, that after resting following coupage continue aging in oak barrels or in rubbles for at least 3 year-period shall be considered as collection wine brandies.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005- LHG I, No 21, 18.6.2007 Art.183*

*Law of Georgia No 192 of 15 July 2008 - LHG I, No 17, 28.7.2008 Art.121*

#### **Article 28**

Only wine spirit may be used in the production of grape vodka. Wine spirit may be rectified or filtered in an activated carbon filter or obtained through other equivalent processes which ensure the selective strengthening of certain organoleptic characteristics which are typical of the grape raw material of this spirit.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

#### **Article 29**

1. The production of hard liquor obtained from wine is permitted only through the distillation of wine or from spirits obtained through the secondary distillation of wine raw spirit.

2. The production of grape vodka from grape marc is permitted through the distillation of fermented grape marc by direct water vapour or after adding water. The addition of dry wine sediment to grape marc is permitted. Alcohol content by volume in the received distillate shall not exceed 86%.

3. The appropriate denominations of viticulture region, zone or subzone may be added to the Georgian traditional denomination Chacha.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21, 18.6.2007, Art.183*

#### **Article 30**

For the production of grape liqueurs, except for the substances and products listed in Article 25(2) of this Law, dairy products, fruits, wine, including flavored wine and wine spirit only may be used.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

### **Chapter XII - Labelling of Products**

#### **Article 31**

1. The label of a product bottled for the market shall include the following necessary information:

a) the name of the product;

b) the nominal volume;

c) the actual alcohol content by volume;

d) in the case of table wine - the words "Table Wine";

e) in the case of regional wine - the words "Regional Wine" and the name of region;

f) in the case of wines with appellations of origin - the words "Appellation of Origin Wine";

g) in the case of controlled wines with appellations of origin produced in specific zones - the words "Controlled Appellations of Origin Wines" and the name of the place of origin(the specific zone) separately or together with the words;

h) the inscription "Georgian Wine";

i) in the case of sparkling, fizzy, fortified and flavoured wines - the respective indications: "Sparkling Wine", "Fizzy Wine", "Fortified Wine", "Flavoured Wine";



j) the producer's name;

k) the bottler's name, if the producer and the bottler are different persons;

l) the lot number (which permitted to be on the back label).

2. The average age of the brandy spirit used in the coupage shall be written on the label of wine brandy.

3. The labelling of sparkling wine shall be carried out at the place of its production.

4. For the purposes of export of the product, the words "Produced in Georgia" shall be written on the label.

5. (Deleted - 19.4.2011, No 4550).

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

*Law of Georgia No 4550 of 19 April 2011 - website, 5.5.2011.*

## **Article 32**

1. The following information may be indicated on the product label, back label and neck label:

a) the colour of the product;

b) the name of vine species or number of vine species, if the product(wine, brandy, etc.) has been produced from at least 85% of this species or number of species;

c) the vintage year, if at least 85% of the wine has been produced from grapes harvested in the indicated year;

d) the traditional name of the product, if it exists and is used in the zone of its production and as a synonym of the name of the main raw material (grape) if it is traditional for the given zone.

e) the sugar content of the product in g/dm<sup>3</sup>;

f) quality control registration number of the products (for brand product), which is given to the product by the Ministry of Agriculture of Georgia;

g) the amount of bottled product with appellation of origin;

h) details concerning the production method, colour, ingredients of composition, etc., which are regulated by the technological manual for production of the given product;

i) information on:

i.a) the product, the producer and the participants engaged in the marketing of the product;

i.b) the natural and technological conditions of production of the main raw materials (grapes, spirits, etc.) from which the given product is made;

i.c) (Deleted);

i.d) awards received by the product;

i.e) the group (union) of producers or sellers (distributors) to whom the producer of the given product is related , if that information contributes to increasing the product's prestige;

i.f) a historical place (monument) existing in the product's production zone.

2. Decorative elements of products designated for export may contain additional or special information in accordance with the legislation of the importing country or at the request of the importing party.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

## **Article 33**

1. Writing on labels of wines and alcoholic beverages of grape origin produced in the territory of Georgia shall be in the Georgian language or in a foreign language together with the Georgian language.

2. In decorating products designated for export, labels may contain additional or special information in accordance with the legislation of the importing country or with the requirements of the importer, either a natural or a legal person.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*



### **Article 33<sup>1</sup>**

The Ministry of Agriculture of Georgia shall establish procedures for the control of labelling.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3.*

## **Chapter XII<sup>1</sup> - Certification of Grape Products**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

### **Article 33<sup>2</sup>**

1. Certification of wines with appellations of origin is mandatory.

<sup>1</sup>. The fees and term of certification of wines with appellations of origin is defined by the ordinance of the Government of Georgia on the Terms and Fees for the Services Rendered by a Legal Entity under Public Law, the National Wine Agency.

2. Certification of table and regional wines and hard liquor shall be voluntary. In such cases a declaration of consistency is sufficient (on the basis of a test report from an accredited testing laboratory).

3. Degustation (sensory analysis) is mandatory for the issuance of the certificate of consistency of wines with appellation of origin designated for exportation and in the case of other wines degustation(sensory analysis) is voluntary and shall be carried out on the basis of an order by the Standing Degustation Committee at the Agency.

4. Accreditation of testing laboratories shall be carried out by the Unified National Body of Accreditation - Accreditation Centre.

5. An exporter shall notify the Agency of the preparation for export of a certified batch 3 days before the export and moreover the Agency shall make a decision on taking samples for referential laboratory testing.

6. In order to check the samples presented by the exporter, the Agency is authorised, no later than 3 working days after receiving the notification referred to in paragraph 5 of this Article, to take samples from the certified batch and give them to the testing laboratory for comparison with the samples submitted by the exporter. The export of the certified batch or marketing in any other way is prohibited before the expiration of the said 3 working days.

7. If the manufacturer/applicant has submitted to the testing laboratory a relevant sample of production placed in the certified batch and the testing laboratory has issued a false report, the responsibility provided for by the legislation of Georgia shall be imposed on the laboratory.

8. If the producer/applicant has submitted to the testing laboratory a sample different from the production placed in the certified batch the manufacturer/applicant shall bear the responsibility provided for by the legislation of Georgia.

9. In the case provided for by paragraph 7 of this Article the expenses of the referential laboratory testing shall be reimbursed by the laboratory issuing the false report.

10. In the case provided for by paragraph 8 of this Article the expenses of the referential laboratory testing shall be reimbursed by the producer/applicant.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

*Law of Georgia No 4145 of 17 December 2010 - LHG I, No 76, 29.12.2010 Art.517*

*Law of Georgia No 4550 of 19 April 2011 - website, 5.5.2011.*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

## **Chapter XII<sup>2</sup> - Export and Import**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

### **Article 33<sup>3</sup>**



1. The certificate of origin for the exportation of the products of grape origin shall be issued by the Legal Entity under Public Law under the Ministry of Finance, the Revenue Service, in accordance with the procedure defined by an ordinance of the Government of Georgia, based on information submitted by the Legal Entity under Public Law, the National Wine Agency.

1<sup>1</sup>. (Deleted 27.10.2015, No 4407)

2. The exportation of wines of origin is permitted only in bottled form.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

*Law of Georgia No 4407 of 27 October 2015 – website, 3.11.2015.*

#### **Article 33<sup>4</sup>**

1. Products of grape origin shall be imported only in the following cases:

- a) where they do not contain substances harmful to health;
- b) where they do not require additional processing and is intended for direct consumption;
- c) where their production procedures and composition comply with the requirements established by the legislation of Georgia.

2. The certification of each batch of imported products of grape origin is mandatory, except for products imported from the countries whose certificates are recognized by Georgia under international agreement.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

### **Chapter XII<sup>3</sup> - Recording and Reporting**

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

#### **Article 33<sup>5</sup>**

1. Entrepreneurs engaged in the viticulture and winemaking field shall record and report technological processes related to the production and storage of commodity products.

2. The recording of technological processes shall include information on:

- a) viticulture - passport data of vineyards, data of grape harvesting and average per hectare yield;
- b) winemaking - quantity, species and place of production of grapes to be processed and the name, quantity, physico-chemical properties and turnover of the product obtained through grape processing.

3. Reporting shall include information on

- a) production and sale of wine grafting materials and grafted saplings;
- b) vineyard location, vineyard area and vine varieties;
- c) grape processing;
- d) production and turnover of products.

4. The Ministry of Agriculture of Georgia shall define the procedures and forms for the recording and reporting of the technological processes related to the production and storage of commodities in the viticulture and winemaking sector.

5. Violation of the rules for the recording and mandatory reporting of the technological processes related to the production and storage of commodities, labelling rules and the falsification of grape products shall incur responsibility under procedure provided for by the legislation of Georgia.

6. Wine production shall be considered falsified in the event of:

- a) the addition of substances that are not allowed by law and/or not permitted by the technical regulations or which are directly prohibited by the legislation of Georgia;
- b) the application of such methods of processing during the production processes as are not stipulated by the appropriate technical regulations;
- c) the use of appellations of origin or trademarks on the labels or in the accompanying documents of wine production in violation of the legislation of Georgia and in order to deceive customers.



7. The head of the enterprise or other responsible persons shall be charged with responsibility under the legislation of Georgia for falsified production.

8. Falsified products shall be removed from trading networks and enterprise. The National Food Agency, a legal entity under public law within the governance of the Ministry of Agriculture of Georgia, shall make a decision on the processing or disposal of falsified products on the basis of conclusions made by an accredited testing laboratory and the Permanently Acting Degustation Commission at the Agency.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

*Law of Georgia No 4145 of 17 December 2010 - LHG I, No 76, 29.12.2010 Art.517*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

#### **Chapter XII<sup>4</sup> - Transitional provisions**

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

#### **Article 33<sup>6</sup>**

1. The Ministry of Agriculture of Georgia shall issue the following normative acts before 1 January 2008:

- a) on the Procedure for Certification of Industrial Vine saplings, Vine Planting and Grafting Materials;
- b) on the Regulation for Production, Storage, Transportation and Sale of Vine Planting and Grafting Materials, Grape Alcoholic Beverages and Alcoholic Beverages of Grape Origin and the Regulation Norms of Losses;
- c) the Norms of Losses on the Technological Processes of Alcoholic Beverages of Vitivicultural Origin Permitted in Winemaking Practice and on Drying.
- d) the Rules for Disclosure of the Falsification of Wine Products;
- e) the Rules for Production of Hard Liquor of Grape Origin and the Regulation of Parameters;
- f) the Rules for Taking Samples for Submission to the Testing Laboratory and Degustation Committee;
- g) the Rules for Marketing Table and Regional Wines by the Glass in Specialised Sales Outlets of Wine, in Catering Facilities and in Markets;
- h) the Rules for the Granting, Modification, Termination, and Restriction of Application of the Exclusive Right to Use a New Appellation of Origin or Geographical Indication.

1<sup>1</sup>. The Government of Georgia shall adopt, not later than 1 February 2011, the ordinance on the Terms and Fees for Services Rendered by the Legal Entity under Public Law - the Wine and Vine Department - Samtresti.

2. (Deleted).

3. Before the entry into force of the normative acts defined by paragraph 1 of this Article, the technological instructions, regulations and standards existing in the wine industry shall remain in force.

4. The Government of Georgia shall ensure compliance with this Law of the normative act provided for by paragraph 1<sup>1</sup> of this Law.

*Law of Georgia No 1635 of 4 July 2002 - LHG I, No 23, 24.7.2002 Art.117*

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

*Law of Georgia No 192 of 15 July 2008 - LHG I, No 17, 28.7.2008 Art.121*

*Law of Georgia No 4145 of 17 December 2010 - LHG I, No 76, 29.12.2010 Art.517*

*Law of Georgia No 5300 of 24 November 2011 – website, 1.12.2011.*

#### **Chapter XIII - Final Provisions**

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

#### **Article 34**

<http://www.matsne.gov.ge>



1. This Law shall enter into force upon its promulgation.

2. Article 33<sup>2</sup> (3) of this Law shall enter into force from 1 August 2007.

*Law of Georgia No 4869 of 5 June 2005 - LHG I, No 21 18.6.2007, Art.18 3*

**President of Georgia**

**Eduard Shevardnadze**

**Tbilisi**

**12 June 1998**

**No 1438-IIS**

