

FOOD, WINE AND **EVERYTHING ELSE**

That makes Life a little Richer



GEORGIAN FOOD, GEORGIAN WINE, GEORGIAN JOY

A meal in Georgia is an opportunity to feel deeply satisfied. Pretty much any meal, enjoyed at pretty much any location, served with or without wine (though with is better). When savoring a meal in Georgia, you can taste centuries of a strong gastronomic heritage making their way through the past, and all the way to your palate.

Of course, enjoying Georgian food without Georgian wine would be...well, not very Georgian. This is the Cradle of Wine, with a winemaking tradition unbroken over 8,000 years, and evolving with each new generation. Every bottle of Georgian wine is an opportunity for stories to be told, and friendships to be made. Enjoy.

1 Khinkali in the region of Tusheti



THE WINE ROUTES OF GEORGIA

საქართველოს ღვინის გზა

Wine Regions

- 1 Kakheti
- 2 Kartli
- 3 Meskheta
- 4 Imereti
- 5 Racha-Lechkhumi
- 6 Samegrelo
- 7 Guria
- 8 Adjara
- 9 Abkhazia

Cheeses with Geographical Indications

- 1 Megruli Sulguni
- 2 Smoked Sulguni
- 3 Svanuri Sulguni
- 4 Kartuli Kveli
- 5 Dambalkhacho
- 6 Kobi
- 7 Tushuri Guda
- 8 Guda
- 9 Chogi
- 10 Tenili
- 11 Meskhuri Chechili
- 12 Imeruli Kveli
- 13 Acharuli Chlechili

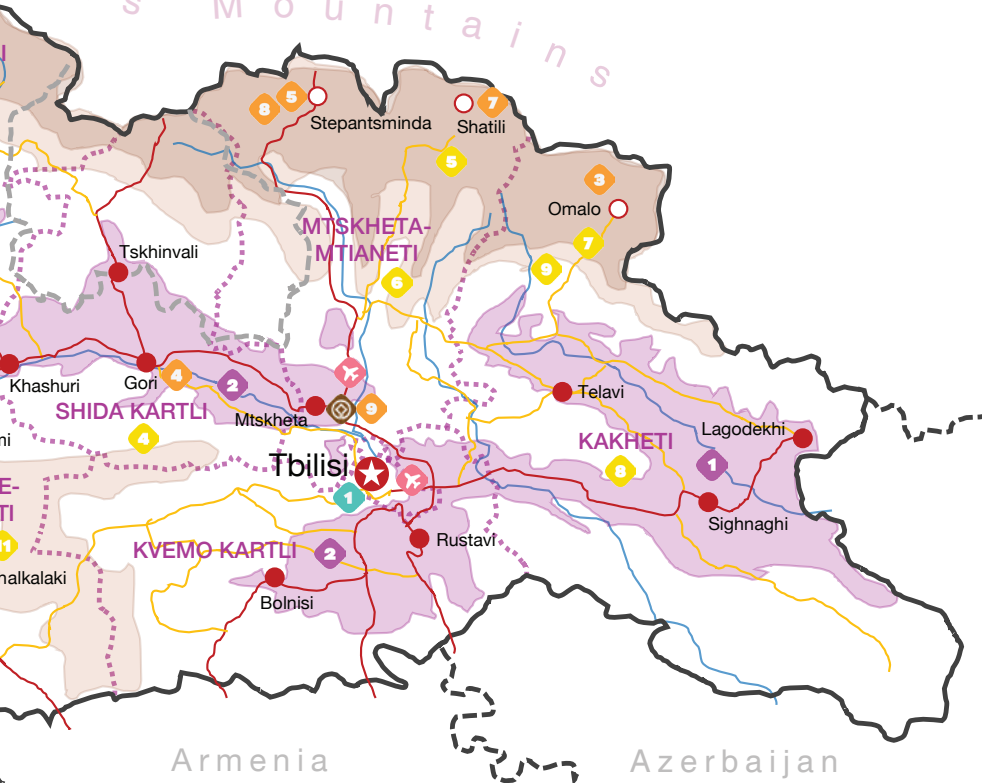
Cultural Highlights

- 1 Vardzia Cave City
- 2 Katskhi Pillar
- 3 Tusheti
- 4 Uplistsikhe Cave Town
- 5 Stepantsminda/Kazbegi
- 6 Upper Svaneti
- 7 Khevsureti
- 8 Gergeti Trinity Church
- 9 Historical Monuments of Mtskheta
- 10 Gelati Monastery



Russian Federation

Caucasic Mountains

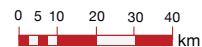


LEGEND

- Wine Region
- Wine Region
- Cheeses with Geographical Indications
- Cultural Highlight
- UNESCO World Heritage Site
- Spa Resort
- Regional Border
- River
- Main Road
- Secondary Road
- Occupied Territory
- City
- Town/village
- Airport

Spa Resorts

- 1 Tbilisi
- 2 Borjomi
- 3 Tskaltubo
- 4 Sairme
- 5 Nunisi



GEORGIAN CUISINE: FROM THE PAST TO THE PALATE



2 Preparing a supra for an entire village in the region of Tusheti



3 Khinkali comes from the mountainous regions of Georgia



4 The tone is a traditional clay oven for baking bread

Traditional Georgian fare is hearty stuff. Given the harsh conditions Georgians have historically had to endure, it's hardly surprising their traditional foods are stick-to-your-ribs, fuel-the-machine staples.

Take, for example, Khinkali. These boiled, juicy, meat-filled dumplings originated in the Caucasus Mountain regions of Khevsureti, Mtiuleti, Tusheti and Pshavi. In time, they spread across the country, with each region developing its own take on this signature Georgian comfort food.

Another national dish is Khachapuri, a cheese pie that also features regional variations. Khachapuri can take many shapes and sizes, but the basic theme remains constant--lots of gooey, melted cheese combined with fresh-baked bread.

საქართველოს მემკვიდრეობის მინისტრის განცხადებით, ქვემოთ მოცემული კვლევის მიზანშეწონიერება და მისი შედეგების გამოყენება, უნდა ხდებოდეს მხოლოდ ინფორმაციის მიზნით და არაა დასაშვას მისი გამოყენება სხვა მიზნებისთვის.

მთაო, რად აბრე ჰბუღღიღოღ,



ცხარე ღაჭყუჩუბ ბარსაო?

ნადვანახ ძიგოთ უბიჭოთ

მით არ უყარნი რაღა

მეტიმ ვაქეჯით ამაყო,

უბიჭოთა უბიჭოთაო;

ვინმეშა-მეიწიღოთაო.

შენ ვარე უბიჭოთა ბარსა

უბიჭო სიბღღიღრა ხიღოთა.

ოქროთ ნაქარგი ბურ-ბურეი,

ბერ მარბაღოთის ღიღოთა;

5 Dambalkhacho is a cottage cheese-like delicacy that ages in clay pots



6 Georgian spices



7 Over 250 varieties of cheese are produced in Georgia

Speaking of cheese...every region of Georgia has offerings to make cheese lovers feel they've arrived at Nirvana. Imeruli is a traditional, white, cow's milk cheese that originated in Imereti, and is a favorite for Khachapuri. Shebolili Megruli Sulguni is a semi-hard cheese with a smoky flavor. And staples like Sulguni and Narchvi can be found on most dinner tables.

Two Georgian cheeses have such unique production techniques, they have earned a spot on the National Agency for Cultural Heritage Preservation of Georgia list of monuments of intangible cultural heritage. Tenili is a variety of string cheese from the Samtskhe-Javakheti region, and Dambal-khacho is a molded cheese (like blue cheese) from the Pshavi region.

And so vegetarians don't feel left out, there's Pkhali: chopped and minced vegetables seasoned with ground walnuts, vinegar, onions, herbs and spices. Georgian salads often feature fresh tomatoes, cucumbers and walnuts. And Georgia is one of the first civilizations to cultivate honey. There's archeological evidence of Georgians enjoying the sweet nectar over 5,000 years ago.

საქართველოს კულტურული მემკვიდრეობის ეროვნული აგენტის მიერ დამუშავებული მასალის საფუძველზე

WHEN IT'S TIME TO EAT

A woman in a white apron is working in a traditional wood-burning oven. The oven is made of dark, charred wood and has several long, narrow loaves of bread stacked on a wooden surface in the foreground. The bread has a golden-brown crust and a soft, porous interior. The scene is lit with warm, natural light, creating a cozy and rustic atmosphere.

8 Mmmm...warm bread fresh from the Tone



9 Preparing Georgian cuisine staples



10 A delicious assortment of baked dishes, including two types of Khachapuri

You'll be happy to know the Georgia restaurant scene is alive and well, especially in the cities of Tbilisi, Batumi and Kutaisi. While plenty of traditional Georgian cuisine can be found, there's also a creative energy coming out of restaurant kitchens these days, and the results are delicious.

Georgian cuisine is ever-changing, with traditional dishes embracing outside influences, and evolving into Georgian fusion cuisine. Several popular Tbilisi eateries, for example, feature Abkhazian cuisine fused with the distinctive Megrelian cuisine from west Georgia.

საქართველოს კულინარიის მემკვიდრეობაა, რომელიც მსოფლიოში უძველესი და ყველაზე მდიდარი კულინარიული მემკვიდრეობებისგან ერთ-ერთია. მისი ისტორია და მრავალფეროვნება მსოფლიოში უცხოეთში მცხოვრებ ქართველებს აკავშირებს და მათთვის საკვების გზაზე მარშრუტის როლს ასრულებს. საქართველოს კულინარიის მემკვიდრეობა მსოფლიოში უძველესი და ყველაზე მდიდარი კულინარიული მემკვიდრეობებისგან ერთ-ერთია. მისი ისტორია და მრავალფეროვნება მსოფლიოში უცხოეთში მცხოვრებ ქართველებს აკავშირებს და მათთვის საკვების გზაზე მარშრუტის როლს ასრულებს.



12 A local coffee bar in the center of Tbilisi



13 A stylish Tbilisi cafe awaits its hungry patrons

If you're looking for an international dining experience, there's a veritable United Nations of opportunities--from Italian (pizza, pastas), to South American (empanadas, steak or roasted chicken with chimichurri), American (burgers, ribs, barbecue--replete with whisky, beer and cigars), Asian fusion (Chinese, Thai, Japanese), Indian, Arab, Pakistani (halal), Ukrainian, Slavic and more.

It's undeniably exciting to feel like you're at the crossroads of the culinary world; where east meets west, mountains meet sea, tradition meets innovation. Something appetizing to ponder as you review the menu.

განთავსებულია, თუ-31 მუშაობს, ამათს უკანონო შედეგებს, რამ თვალის სინამდვივე, ატო მთი

THE CRADLE OF WINE



14 Robust vineyards frame the Alaverdi monastery in Kakheti



15 A traditional Georgian wine cellar with buried qvevris



16 Bottles aging in the cellar

Georgians and their wine go way back. Like 8,000 years back. The earliest traces of viticulture and cultivated wine, which date back to the 6th -5th Millennium B.C. were found in the ancient Neolithic settlement-Shulaveri Gora. Archeological research has confirmed it; Georgia is the birthplace of wine.

Georgia's ancient traditions and its wine culture are entwined with the national identity. Wine is a part of everyday life and culture here. Even unique Georgian alphabet is modeled after the shape of the vines curly offshoots. Drinking a glass of Georgian wine here can conjure up feelings of historical and social connectivity.

At the center of Georgian winemaking is the qvevri, a clay vessel buried under the ground used for fermentation and aging. Archeologists have found qvevri dating back 8,000 years, and they have been a key element in Georgian winemaking ever since.

სანდო მონაცემების მიხედვით, საქართველოს ტერიტორიაზე უძველესი ვინოკულტურის ნიშნები აღმოჩენილია დაახლოებით 8000 წლის წინ. საქართველო არის ვინის მშობლიური ქვეყანა. საქართველოს ეროვნული იდენტობა და კულტურა მჭიდროდ დაკავშირებულია ვინის წარმოებისა და მოხმარების ტრადიციებთან. საქართველოში ვინის დასმის ტრადიციები უძველესი დროიდან მოხმარდნობა და მისი გემოსა და სუნის განვითარებას ხელს უწყობს. ვინის დასმის ტრადიციები საქართველოს კულტურის მემკვიდრეობის ნაწილია.

მთაშ, ჩანე აბრე ჰბუღრრრრრ,



შენ ანარ ამბეზრრრრ რარრრ

ღრრრ სრრრრრრრ სრრრრ,

რრრრრ რარრრრრ რრრ-რრრრრ,
რრრ რარრრრრრრრ რრრრრ;

17 Fresh bread, cheese and tarragon--the ideal post-harvest snack



18 Qvevris waiting to be filled and buried



19 Autumn in Georgia means grape harvest season

Today the Georgian unbroken tradition of qvevri winemaking can be found of the UNESCO National Monument of Intangible Cultural Heritage list.

Wine became an increasingly important part of Georgian society with the introduction of Christianity in 327 AD. At that point, churches and monasteries began making their own wine, and production rapidly increased.

The history of wine in Georgia comes to life in every bottle, every glass, every sip. It's a heritage you can feel and celebrate in infinite ways.

სან ბიზნესიანი შიხა, თუ-ჰი მუშა ბიზნესი
ამთის ჭვავილით შიხა
ჩემი თქვილი სიხათი, ჩემი
აღმოსავლეთი

EXPLORING GEORGIA'S WINE REGIONS

A scenic view of a vineyard in Georgia. The foreground is dominated by rows of grapevines with lush green leaves, some showing signs of ripening. The vines are supported by wooden stakes. In the background, a valley opens up, showing a small cluster of white houses with red roofs nestled among green hills. The mountains in the distance are covered in dense green forest under a cloudy sky.

20 Georgia delights visitors with numerous scenic vineyards



21 A traditional wicker harvest basket



22 The charming town of Signaghi and the Alazani Valley

The opportunity for enjoying Georgian wines today is seemingly limitless. Charming wine bars dot city streets, and vineyards warmly welcome visitors with tours and tastings.

There are nine wine regions in Georgia, each with its own climate and soil conditions, and each finding its own way of celebrating any of the 525 indigenous grape varieties that grow in Georgia. Touring the wine regions is a fulfilling way of understanding the traditions and terroir of each region.

Kakheti is Georgia's primary wine producing region, home to 65-70% of all Georgian vineyards.

სა მთავრობისთვის
მნიშვნელოვანია
საქართველოს
სამთავრობო
პოლიტიკის
შეფასება
და განსაზღვრა
საქართველოს
სამთავრობო
პოლიტიკის
შეფასება



Kartli.

This region, which starts from the outskirts of Tbilisi and spreads up to Imereti, is known for its high-quality sparkling wines.



Mtskheta-Mtianeti.

Known for its mountains, historical and archaeological sites (and the Gudauri Ski Resort), this region is also home to several wineries.



Imereti.

This is one of the most topographically diverse regions in Georgia, and that is reflected in its wines, the most popular being Tsitska-Tsolikouri.



Racha-Lechkhumi.

Situated in the midst of the awe-inspiring Caucasus Mountains, its harsh climate provides wines with high sugar content and acidity.



Meskheti.

This is one of Georgia's most mountainous and oldest winemaking regions.



Adjara.

This southern region adjacent to the Black Sea has seen the active restoration of several ancient grape varieties.



Guria.

Wine references in this region go back to the times of Colchis Kingdom (approximately 2,000 years ago).



Samegrelo.

The climate in subtropical Samegrelo is generally humid, with the slopes approaching the foothills, of the Upper Caucasus offering good growing areas for wines.

THE SUPRA: WHERE TRADITIONS COME TO THE TABLE

There's one place you can feel the traditions of Georgian food and wine intersect with the equally renowned Georgian tradition of hospitality, and that is the supra.

A traditional Georgian feast, the supra is a time-honored event that unites large amounts of traditional Georgian food with equally large amounts of Georgian wine, singing, story telling and toasts. The supra is led by a Tamada, a master of ceremonies who can evoke feelings of community, culture, and belonging. And there are few finer feelings than those.



TRAVEL INFORMATION SECTION

#EmotionsAreGeorgia

Visa Requirements

The visa policy of Georgia became comparatively liberal, allowing citizens of 98 countries to enter, reside, work and study in Georgia without the necessity to obtain either a visa or residence permit. In addition, the Georgian Government approved the list of 50 countries whose visa and/or residence permit holders may enter Georgia without a visa for an appropriate period and under appropriate conditions.

For more information please visit the website of the Ministry of Foreign Affairs of Georgia

www.mfa.gov.ge

Connectivity

Georgia, with its strategic location at the crossroad of Europe and Asia, features itself as regional logistics and transit hub offering easy access to key markets. There are modern international airports operating

in different parts of the country which accelerate the increase of tourists flows. Flights are operated by various airlines from over 50 directions from/to Georgia. www.kutaisi.aero; www.tavgeorgia.com

Climate

The climate of the country is extremely diverse. Average temperatures in summer range from 19°C to 22 °C, and in winter from 1.5 °C to 3 °C.

Electricity

Electrical current - 220 volts, 50 Hz. EU standards plugs work throughout Georgia.

Currency

The currency in Georgia is the Georgian Lari. ATMs can be found in major towns and cities. Credit and debit cards are widely used in major cities.

Communication

The country code is +995. Georgia's mobile operators are present in most parts of the country, and there are many Wi-Fi zones that enable visitors to use the internet for free.

Health

For emergency services, please call 112.

For more information, please visit:

www.georgia.travel

Hotline 0 800 800 909

The views expressed in the publication do not necessarily reflect the views of the United States Agency for International Development or the United States Government.

With the financial support from the USAID Economic Security Program



THE USAID ECONOMIC
SECURITY PROGRAM