



რატომ „აგუფ/სახდრე დისციფლინი?



„ყრწილ“
ჰიბრიდი



ფოტოგრაფი კოსტინი
„ვერინცურსა მარგარიტა“



Կոնրադ Գևորգյան
„Նոյեմբերյան“



ჰიგალინა ჰიგალინა



ვერუდისფერი ლილი

අප ආපදා මිථ්‍යාදර්ශන





ფუნიის მარანი



ALEXANDER
DISTILLERY

Blended
65% ABV
18/05/16

Blended
65% ABV
08/05/16



ჩვენი საყდრის ხეივანი პრემიუმული ღვინო



SHARBAT

شربت



SHARBAT
150



ASURETULI
WINE & ART



Vincent van Gogh, Van...
12%ABV
Red dry, 2016 limited edition of hand-painted
No. **8/200**
Alexander Distillery Wine Boutique
Georgia

Van Gogh, Still life with drinking...
12%ABV
Red dry, 2016 limited edition of hand-painted
No. **10/200**
Alexander Distillery Wine Boutique
Georgia

...drapery, picture...
12%ABV
Red dry, 2016 limited edition of hand-painted
No. **15/200**
Alexander Distillery Wine Boutique
Georgia

12%ABV
Red dry, 2016 limited edition of hand-painted
No. **18/200**
Alexander Distillery Wine Boutique
Georgia

Vincent van Gogh, Still Life with...
12%ABV
Red dry, 2016 limited edition of hand-painted
No. **17/200**
Alexander Distillery Wine Boutique
Georgia

Paula Picasso, The...
12%ABV
Red dry, 2016 limited edition of hand-painted
No. **200/200**
Alexander Distillery Wine Boutique
Georgia



የዕለት ነቅቶች

მსოფლიოში ყინიყავის ყინი დისციპლინა

სადაც ყინი ყინი ყინი





Know The Whiskey

Whiskey Making

Traditional

Alexander Distillery



1. Prep

Grains are ground and cooked and barley is malted



2. Mashing

Grains and barley are added to warm water, converting in mash



3. Fermenting

Mash is added to fermentation tank with yeast. Yeast converts sugar to carbon dioxide and alcohol.



4. Distilling

The wash is heated, turning alcohol into vapor. The alcohol is collected in a second container and is now known as new whiskey.



5. Aging

Water is added to new whiskey and stored in wooden barrels and stored for at least 3-4 years.



1. Prep

Grains are ground and cooked and barley is malted



2. Mashing in qvevri

Grains and barley are added to warm water, converting in mash



3. Fermenting in qvevri

Mash is added to qvevri with yeast. Yeast converts sugar to carbon dioxide and alcohol.



4. Distilling in qvevri

The wash is heated in the same qvevri by steam turning alcohol into vapor. The alcohol is collected in second container and is now known as new whiskey.



5. Aging

Water is added to new whiskey and stored in wooden barrels and stored for at least 3-4 years.

Qvevri - Georgian traditional huge clay vessel for winemaking

G E O R G I A



W H H I S K E Y

ԳԾԻ ԿԺԹՈՒՆՅԱՆՈՒՆՆԵՐԻՆ!



გუგუთონა მასვენიძეძე





მარტოობა!