

COMPANY

The Company's wine is made in Tsinandali – the historic part of Kakheti region – with high-quality grapes and ancient Georgian traditional technology and is stored in Kvevri at the special wine cellar

OUR UNIQUE TECHNOLOGY FOR OUR WINE IS HANDMADE AND BELONGS TO BROTHERS NIKO-NICHOLAS AND DAVID BEZHUASHVILI.

Technology and the manufacturing secret were handed to us from ancestors. We continuing their tradition and will subsequently give it to next generation, the volome of realization and bottled wine is limited. Handmade wine in Kvevri is very unique.

OUR WINE CELLAR

Georgia has started making wine in kvevri 8 thousand years ago and still pursues the tradition.

wines made in Kvevri have a special taste and are high in energy while the tannin in 100% natural wine together with other healthy ingredients act as antimicrobial and help the immune system. The special care of vineyards and these traditions of wine-making determine the unique taste and quality of QVEVVRI AMORIS wines.

QVEVVRI AMORIS offers following types of wine:

Tsinandali - Dry White, Tsinandali - Dry Red, AMORIS - Dry Red, AMORIS - Dry White,



Our wines are distinguished with authentic taste and best quality! Each bottle produced in QVEVVRI AMORIS goes through strict quality and the examination of eonological specialists before its realization.

The company has its own vineyards in Tsinandali village which are used to make Kvevri wine. We have grapes of Saperavi, Qisi, Rkatsiteli and Mtsvane. The vineyards are treated with oldest methods that the village has preserved from ancient winemakers.



