

KKV

KULA WINE



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KOSHER WINE OF GEORGIA

8000 YEARS OF WINEMAKING HISTORY

Recognized by **UNESCO** to be listed
as an intangible cultural heritage.



The ancient archaeological artifacts associated with vine and wine culture and archaeobotanical research confirm that the oldest evidence of winemaking originated in Georgia, from where it was subsequently spread worldwide. The first ceramic wine amphorae found date back to 6000 BC.

8000 years of winemaking history

Georgia is the homeland of wine and a historical country of wine-making and viticulture. Here the roots of culture viticulture can be traced back to the earliest of human civilizations. Grape vines have always been and continue to play an important role in Georgian culture.



Georgia stands as an exceptional country with a remarkable diversity of indigenous grape varieties, boasting over 525 distinct varieties.

The concept of KULA WINE draws inspiration from the historical background of Jews from the village Kulashi, who first settled in the region, according to materials found in historical archives.

According to legend, in ancient times, a young and very talented mechonguri (musician playing Georgian folk stringed instrument) named Mikeladze came to the palace of King of Imeriti. He brought the King an extraordinary silver Kula as a gift. The King, impressed by the beauty of the gift and the amazing voice of the musician, issued a decree for Mikeladze to take the chonguri and visit the Tskhenistskali landmarks. With a final decree, the King exclaimed: "I grant you these estates".

Prince Mikeladze settled on his new land and, in memory of the story that happened, named it Kulashi. It was thanks to him that the first 7 Jewish families settled in Kulashi. Over the following centuries, Jews from all corners of Georgia came to the village. The established community became famous for its wealth of Torah knowledge, traditions and a unique cultural enrichment. The village of Kulashi is popularly called "Little Jerusalem".



RABBIS AT THE FACTORY. MANUFACTURING PROCESS

"Georgian people invented a vessel that affects you more than wine. It's a kind of amphora called Kula - a pot bellied bottle with a long neck that covers both mouth and nose at the same time. Therefore, not a single drop of wine or its aroma is lost while drinking."

Alexandre Dumas, XIX century



19TH CENTURY, CENTRAL SYNAGOGUE OF KULASHI THAT STILL EXISTS

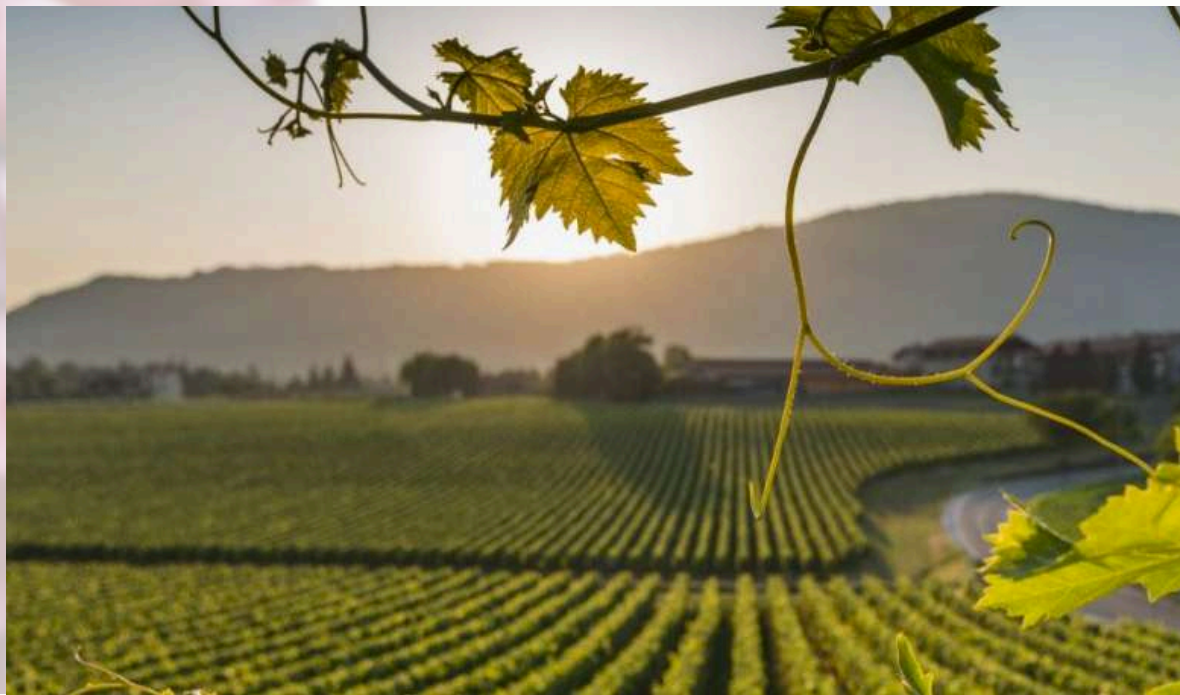


Winemaker: Elashvili Family

Elashvili Family is a family of Georgian Jews who trace their history back to ancient times. All generations of this family are brought up in deep reverence for religion and respect the history of wine-making. All this led to the creation of their own brand of kosher wines to allow the Jewish religious world to appreciate the wonderful taste of this Georgian drink. Today, the KULA WINE brand offers the richest range of kosher Georgian wines on the planet.



GEORGIAN VESSEL
KULA



Collection: Kula Wine Special Collection 2021



Alazani Valley *Semi-sweet Red wine*

The wine is produced from Sapera-vi grapes grown in the Kakheti region. It is characterized by a dark ruby color. While tasting it, you will pleasantly feel the aromas of cherries and dark chocolate, with tones of vanilla and spicy spices. Pairs perfectly with salads, cheese, sweets and fruit.

In his travel notes, Marco Polo emphasized the quality of Georgian wine and used the term "excellent" to describe it.

Serving temperature: +16°C +18 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 11,5%
Volume: 0,75 L



Tsinandali *Dry White wine*

The wine is produced from Rkatsiteli and Mtsvane grapes grown in the Telavi region, aged in oak barrels for at least 6 months. The wine is characterized by a light straw shades, with white stone-fruit and citrus aromas. It is recommended to taste the wine with salads, poultry, fish and cheese.

During his visit to Georgia, Jacques Chirac expressed a special interest in wine and supported the development of Georgian winemaking.

Serving temperature: +10°C +14 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 12,0%
Volume: 0,75 L

Collection: Kula Wine Special Collection 2021



Saperavi

Dry Red wine

The wine is aged in barrels for six months, which gives the wine its unique character and complexity. It is characterized by a dark pomegranate color. While tasting the wine, subtle tones of fruits and pleasant aromas dominated by the highlights of blackberries are creating a harmonious tasting experience. Saperavi is recommended to be served with steak, lamb, veal, barbecue and cheese.

Napoleon Bonaparte was so fascinated by Georgian wine that he even mentioned Georgian wine culture in his writings.

Serving temperature: +16°C +18 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 13,5%
Volume: 0,75 L



Rosé

Semi-sweet Rose wine

The wine is produced from Saperavi grapes grown in the Kakheti region. It is characterized by light rose color and its flavor and scent are dominated by subtle tones of cherry, blackberry and pomegranate. The wine is ideal for salads, poultry, fish and cheese.

The world-famous actor and successful winemaker Pierre Richard was fascinated by Georgian wines

Serving temperature: +6°C +10 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 12,0%
Volume: 0,75 L

Limited collection: Kula Wine Super Premium Reserve 2020



Kindzmarauli *Semi-sweet Red wine*

The wine is produced from Saperavi grapes grown in the Kvareli region of Kakheti. Kindzmarauli is characterized by a dark pomegranate color. During tasting, subtle tones of fruits and pleasant aromas dominated by the highlights of blackberries are creating a harmonious tasting experience. It is recommended to taste the wine with salads, cheese, sweets and fruit.

During his conquests, Alexander the Great became interested in the wine varieties produced on the territory of Georgia.

Serving temperature: +16°C +18 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 11,0%
Volume: 0,75 L



Rkatsiteli *Dry Amber wine*

The century-old history and experience of Georgian winemaking are embodied in the amazing amber color of this wine. It has a full body and velvety taste. While tasting it, you will clearly feel the aromas of cherries and berries, with intense tannins. It is recommended to taste the wine with salads, poultry, fish and cheese.

Pope Francis, after tasting Georgian wine varieties, praised the wines' unique taste and exceptional quality.

Serving temperature: +12°C +14 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 12,0%
Volume: 0,75 L

Limited collection: Kula Wine Super Premium Reserve 2020



Mukuzani

Dry Red wine

The wine is aged in barrels for six months, which gives the wine its unique character and complexity. It is characterized by a dark ruby color. The taste of Mukuzani has pleasant aromas of cherries and dark chocolate, with tones of vanilla and spicy spices. Recommended to serve with steak, lamb, veal, barbecue and cheese.

It is a well-known fact that Georgian wines were Mikhail Gorbachev's favorite, especially Mukuzani.

Serving temperature: +16°C +18 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 12,5%
Volume: 0,75 L



Saperavi Rosé

Dry Rose wine

The wine is aged in barrels for six months, which gives it a unique character and complexity. The wine is characterized by a light rosé color and its flavor and scent are dominated by subtle tones of cherry, blackberry and pomegranate. Pairs well with salads, cheese, sweets and fruits.

When Angela Merkel tasted Georgian wines, she was impressed by their quality and flavors.

Serving temperature: +6°C +10 °C
Storage temperature: +5°C +20 °C
Alc. by vol.: 12,0%
Volume: 0,75 L

Limited collection: Kula Wine Super Premium Reserve Magnum 2020 In 1.5 L bottles



Rkatsiteli
Dry Amber



Saperavi Rose
Dry Rose



Kindzmarauli
Semi-weet Red



Mukuzani
Dry Red



All bottles from the Super Premium Reserve collection are supplied in a gift box.





KKW
KULA WINE

WINE OF GEORGIA

**PRODUCED AND BOTTLED
BY LTD "GRW"**

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№55, Georgia.

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THE COMPANY IS CERTIFIED ACCORDING
TO ISO 22000 BY TÜV SÜD

**KOSHER FOR PASSOVER * PARVE - MEHADRIN -
BADATZ * NON-MEVUSHAL.
APPROVAL OF CHIEF RABBINATE ISRAEL.
OU CERTIFIED ONLY WHEN BEARING OU HOLOGRAM**

כשר לפסח פרווה למהדרין בהשגחת בד"ץ
ובאישור הרבנות הראשית לישראל לא מבושל. כשרות
OU תקף רק בצירוף הולוגרמה.

