



Manavi Wines

Manavi village, Kakheti · about an hour's drive east of Tbilisi

Founder Giorgi Aivazian started Coffee LAB in Tbilisi in 2015, importing and roasting coffee and running a café. A Mtsvane from Manavi led him to buy vineyards in the village and build the winery from scratch.

About 6 ha in 31 plots, spread across the roughly 53-ha core of the Manavi appellation (PDO, codified 1932). Southern slopes of the Tsiv-Gombori range at 550–750 m; brown forest soils over limestone, with gravel. Grapes: Mtsvane Kakhuri, Rkatsiteli and a small parcel of Saperavi. Spontaneous fermentation with native yeasts, no additives. Amber wines are made in 1–2 t qvevri, pét-nats and whites in tanks. 20,000–25,000 bottles a year.



No. 822 Pét-Nat · Rosé

Saperavi Pet-Nat Rosé Extra Brut

2023 · 750 ml

Pétillant naturel

Grapes	Saperavi
Alcohol	12%
SO ₂ (total)	13 mg/l

¥6,490 retail, incl. tax

The juice settles for a day; only the clear juice goes into stainless steel to ferment, and it is bottled at a calculated sugar level. Saperavi has red flesh, so the juice alone gives a rosé. Strawberry, a touch of residual sweetness.



No. 823 Pét-Nat · White

Mtsvane Pet-Nat Extra Brut

2023 · 750 ml

Pétillant naturel

Grapes	Mtsvane
Alcohol	12.3%
SO ₂ (total)	16 mg/l

¥6,490 retail, incl. tax

The juice settles for a day; the clear juice ferments in stainless steel and is bottled at a calculated sugar level. Apple, pear, white flowers, wild herbs, with the smoky, mineral note shared by the Manavi vineyards.



No. 824 **Pét-Nat · White**

Rkatsiteli Pet-Nat Extra Brut

2023 · 750 ml

Pétillant naturel

Grapes	Rkatsiteli
Alcohol	12%
SO ₂ (total)	12 mg/l

¥6,490 retail, incl. tax

Made the same way as the Mtsvane pét-nat. Pear, green apple, flowers, honey. Sharper acidity and more mineral than the Mtsvane.



No. 825 **White**

Mtsvane — Direct Press

2023 · 750 ml

Grapes	Mtsvane
Alcohol	13%
SO ₂ (total)	32 mg/l

¥6,490 retail, incl. tax

Pressed juice fermented in stainless steel and aged for a year before bottling. Citrus, apple, pear, peach; smoky and mineral.



No. 827 **White**

Rkatsiteli — Direct Press

2023 · 750 ml

Grapes	Rkatsiteli
Alcohol	12.3%
SO ₂ (total)	26 mg/l

¥6,490 retail, incl. tax

Pressed juice fermented in stainless steel and aged for a year before bottling. Pear, green apple; firm structure, bright acidity, smoky and mineral.



No. 826 **Amber**

Mtsvane — Amber

2023 · 750 ml

Grapes	Mtsvane
Alcohol	11.7%
SO ₂ (total)	23 mg/l

¥6,490 retail, incl. tax

Amber wine, five months on the skins in qvevri. Tanks and qvevri are cooled during fermentation to about 25 °C, to keep the yeast alive and avoid overripe or stewed flavours. Apricot, herbs, dried fruit, honey, nuts, spice.

**No. 829** Amber**Rkatsiteli —
Skin Contact**

2023 · 750 ml

Grapes	Rkatsiteli
Alcohol	12%
SO ₂ (total)	33 mg/l

¥6,490 retail, incl. tax

Like the Mtsvane amber: five months on the skins in temperature-controlled qvevri. Firm acidity and tannin, typical of Rkatsiteli. Dried apricot, hay, tea leaf, walnut, spice.

**No. 830** Amber**Rkatsiteli-
Mtsvane — Amber**

2023 · 750 ml

Grapes	Rkatsiteli, Mtsvane
Alcohol	12%
SO ₂ (total)	37 mg/l

¥6,490 retail, incl. tax

Also five months on the skins in qvevri. A blend of Georgia's two main white grapes: apricot and orange peel, herbs and flowers from the Mtsvane, spice and nuts from the Rkatsiteli.

**No. 828** Amber**Rkatsiteli (Oak
Barrel) — Amber**

2022 · 750 ml

Grapes	Rkatsiteli
Alcohol	12.3%
SO ₂ (total)	23 mg/l

¥6,490 retail, incl. tax

Five months on the skins in qvevri, then six months' ageing, 20% in new oak and 80% in qvevri, before blending. A cuvée Giorgi developed over several trials. Apricot, dried fruit, orange peel, spice. Firm acidity and structure; suited to cellaring.

**No. 831** Red**Saperavi**

2024 · 750 ml

Grapes	Saperavi
Alcohol	13.9%
SO ₂ (total)	39 mg/l

¥6,490 retail, incl. tax

Only five days on the skins; the juice then ferments on its own in amphora and ages for six months. A small addition of SO₂. Light for a Saperavi, with firm tannins and fairly high alcohol. 2024 gave a steady harvest.