

Enjoy the summer!

Georgian wine
party
August 14th



Kvevri wines, as featured in Asia Highway on NHK

More and more, traditional Georgian wine is making a mark around the world. Top restaurants such as the Fat Duck (renowned chef Heston Blumenthal's restaurant), Hibiscus, and Nobu are now carrying kvevri wines.

Kvevri (traditional clay jar) wines have flavours unlike wines from any other part of the world. The grape varieties are unique to Georgia; when did you last see a bottle of chkhaveri or khikhvi? These grapes cannot be described with the same vocabulary as European-style (made in stainless steel tanks) wine. Instead, words like saffron, coriander, cumin, and white pepper come to mind, as well as jasmine, honeysuckle and white cherry.

This also means that when we pair kvevri wines with food, a whole new range of taste experience is opened to us. A good steak with a fine Bordeaux is lovely, but with a Georgian saperavi wine it is heaven!

Because of the way the wines are made, the wines are more full-bodied and have more mouth feel than ordinary wines. Also, there is no acid aftertaste in the back of the throat.

Partly, this is because the wines retain their natural enzymes, helping to prevent hangovers, and are naturally high in polyphenols and catechins (contain more than green tea). The wines are digested more easily than regular wines and give a different effect when you drink them (Japanese people find that they get less red in the face, for example). These wines are good for your health!

Because of the grapes used and the way it is made, traditional Georgian wine has up to 12 times the amount of catechins and 10 times the amount of polyphenols as any other wine.

Drink Georgian wine – and be healthy!

Why not come to a Georgian wine party and try for your self?

Georgian Wine Party

Friday 14th August, 18:30 – 21:00

'Sky Lounge' #3714 [Bay Crest Tower, Konan 3-9-33, \(Shinagawa\), Minato-ku](#), Tokyo 108-0075

5,000 yen <http://georgiadrdragonwines.com/payment.shtml>

It's HOT. So let's drink wine! (What else are you doing on a hot Friday night?)

A perfect way to end the week and start the weekend is with a Georgian wine party on Friday 14th August 18:30-21:00, 5,000 yen.

Held in a tower overlooking Tokyo Bay and Rainbow Bridge, there will be lots of wine from many different producers, tasty food, and weather permitting, a great sunset over Tokyo.

Come and enjoy a summer party with refreshing wine!

Please book by email info@georgiadrdragonwines.com or call Hari on 080-5069-1714

End of Summer Georgian Wine Party

Saturday 5th September, 17:00 – 20:00

[Arche Kamakura, 14-5 Yuigahama 2-chome, Kamakura](#), Kanagawa 248-0014

5,000 yen <http://georgiadrdragonwines.com/payment.shtml>

The summer may be finishing, but we still want to drink delicious wine!

5 minutes from the beach, why not enjoy the sun and then join us for lovely wine and food? on Saturday 5th September 17:00-20:00, 5,000 yen.

Enjoy the beach and then chill out in a cool apartment with lots of wine and food.

Georgia has the oldest tradition of wine making in the world, and over 500 unique grape varieties found nowhere else. Both red and white wines are high in polyphenols and catechins, so they are good for your health.

The summer is not over!

Please book by email info@georgiadrdragonwines.com or call Hari on 080-5069-1714