Where To Go while Visiting Tbilisi, Georgia

Throughout the centuries Georgia has been a victim of the aggression of powerful neighbors. The nation's history has been a constant struggle for survival, interspersed with brief interludes of peace.

At the end of the 18th century, King Erekle II, a descendant of the Bagratis who ruled Georgia in the 12th century, forged a vital alliance with Catherine the Great of Russia, who was then presiding over the southward expansion of her empire. The Bagrati line was deposed by the Russians in 1801 after which the whole region was steadily absorbed into the Russian Empire.

A strong Georgian nationalist movement grew up from around this time, the precursor of the irrepressible Georgian nationalism which has shaped the republic's history during the Soviet and post-Soviet periods. Although Stalin was himself a Georgian - his real name was Djugashvili - the republic suffered terribly during the purges of the 1930s and 40s. Nonetheless, many Georgians continue to this day to idolize their most notorious son.

Stalin's repressive policies failed to stamp out Georgian nationalism. In a referendum held in April 1991, an overwhelming majority voted in favor of independence from the Soviet Union and a formal declaration of independence was made in May.

Apart from the dire state of the Georgian economy, the country's main problems have been the secessionist revolts in the outlying Georgian provinces of Abkhazia on the Black Sea coast (where Gamsakhurdia was located) and South Ossetia in the north. The only existing mediation effort, on the part of the UN, is at a standstill and Abkhazia and South Ossetia is now effectively isolated from the rest of Georgia.

Formerly the holiday haunt of the privileged elite of the Soviet Union, Georgia is blessed with stunning scenery, a balmy climate and a rich variety of flora and fauna. Enclosed high valleys, wide basins, health spas with famous mineral waters, caves and waterfalls combine in this land of varied landscapes and striking beauty. With its stone houses built around vine-draped courtyards, and winding streets, the capital, Tbilisi, has a lively, Mediterranean atmosphere. Sukhumi, the capital of Abkhazia in the far northwest of Georgia, was until civil unrest a relaxed, sunny port/resort, renowned for its beaches fringed with palms and eucalyptus trees, lively open-air cafes and cosmopolitan population.
A Unique Open-air Museum

The ethnographical museum included into the unity of the national museums of Georgia, was started by the founder of the ethnographical school – Giorgi Chitaia on April 27 in 1966. In 1987 the museum was named after him.

The first open-air museum in the whole Caucasus is disposed on the northern ridge of Mtatsminda mountain between the Vake park and the tortoise’s pond. It is disposed on 50 hectare territory where 70 houses and thrift buildings characteristic for the various parts of Georgia are disposed (the author of the planning – Longinoz Sumbadze). About 8000 household devices and samples of craft are exposed in the museum.

Address: G. Chitaia ethnographical open-air museum.
Tortoise’s pond lane 1.0162, Tbilisi, Georgia.
Phone: (+995 32) 23 09 60, 22 63 02
Fax: (+995 32) 98 21 33
Working hours: every day, except Monday 11:00am -16:00 pm.

Tickets
3GEL for Grown ups
For students- 1.5 GEL
For pupils- 0, 5 GEL
Tours accompanied by the guides -10 GEL.

Admission is free for the children under 6, vulnerable adults, the stuff of the museums of Georgia and of foreign countries, for the disabled people of the 1st and 2nd categories, as well as for the specialists and students at their scientific researches.

Travel In The Furthest Past

S. Janashia museum of Georgia was founded in 1852 on the 10th of May, when the Caucasian department of the geographical society of the Russian empire was created.
And in 1865 on its basis the Caucasian museum was formed by the initiative of Gustav Rade. In 1919 the Caucasian museum was called the museum of Georgia, since 1947 the museum is called as S. Janashia museum of Georgia. The most significant exhibit among the kept ones is the remains of the homonides excavated in Dmanisi, the unique golden articles belonging to the BC period as well as the unique botanical, geological and ethnographical collection can be spotted in the museum.

Address: Rustaveli avenue 3, 0105 Tbilisi, Georgia
Phone: (+995 32) 99 80 22
Fax: (+995 32) 98 21 33

The price of the ticket vary according to the age of the visitors

Grown ups - 3GEL
Students- 1, 5 GEL
Pupils- 0,5 GEL
Tours accompanied by the guide – 10GEL.

Admission is free for:
Children under 6
Vulnerable adults
The stuff of Georgian and foreign museums
Disabled people of the 1st and 2nd category
Specialists and students at their scientific researches

The live tradition of cloisonné enamel

Acquisition and viewing of the samples of the modern enamel works is possible as for Tbilisi residents so for the guests of the city at the gallery “Ornament”. The history of the enamel dates back to the medieval centuries, the oldest sample of the enamel Khakhuli icon of quadrofilium shape with the depiction of the crucifixion kept hitherto dates back to the VIII century, The cult things done in cloisonné enamel show high skills and occupy deserved place in the world art history, a big pause in the enamel development
is observed from the late feudal period covering several centuries. The latest enamel sample “st. George fighting with dragon” belongs to XV century (it is kept in Shota Amiranashvili state art museum).

The interest towards enamel became vivid in the 40 ies of the XX century. Lots of artists work in this field at present, and most of their works are exhibited in the gallery “Ornament”. The things of various destination done in cloisonné enamel are marked by the variety, you can see hare the icons of a virgin Mary, Christ and angels by Nana Makharoblishvili., as well as the prayer books decorated with the depiction of the enthroned Christ and with crucifixion by Thea Gurgenidze. The medals with saints, despite the religious meaning are used as decorations as well, here we have the blending of decorative – utilization art,( Guranda Kupreishvili, Guranda Tabatadze, Malkhaz Khachidze, Paata Paatashvili, Kethy Kochiaashvili.)

The enamel accessories are envogue at present and they are granted the priority in the works exhibited in the gallery. Vivid colors in the silver are skillfully blended and enrich the picture made of cold colors, the blending of orange and warm red captivate the eye. The variety of the decorations bearing the depiction of animals, plants and geometric ornaments are surprising indeed. There is no limit for the fantasy of artists, different shapes, color blending, ornaments. Each thing exhibited here differs with

Besides the decorations lots of souvenirs are presented: Easter eggs by Manana Magamedova and Maka Tsereteli. Decorative things reminding us of the Turkish highly glazed pottery of XVI century. (Jimmy Lominadze), The old Tbilisi is embodied in the difficult enamel techniques (Guranda Kupreishvili), The still life genre is equally attractive for the artists (Eliso Gobelishvili), even the copies of Gogen Tahiti period are available at the gallery (Nino Makharoblishvili).

It should be noted that together with the works of the famous artists the creations by the orphan children can be seen here, their patron is the association “Mkurnali”, their works are equal to the creations by the eminent masters. Thy have the style and individuality and their works are marked by the refined, perfect forms and color blending.

The gallery “Ornament “ is open for the interested people from 11 a.m. to 19 p.m.

12:00 am -19:00pm on weekends
Address: Erekle II# 7
93 64 12; 98 90 13

**Abanotubani**

Tbilisi is famous for its sulfur, therapeutic springs, even the legend of the city foundation and its name are closely connected with the sulfur springs. Tbilisi had been famous for the sulfur bath houses since the ancient time, even at present in the modern city of Tbilisi, in old Seidabadi the bath houses of the 17th and 18th centuries, constructed under the influence of the Islamic architecture proudly prop themselves up. The most of them are located at the start of the botanical garden rising. Due to this fact the very place is called Abnotubani (bath house district).
Each building has its own name either of its owner or due to its outer image e.g. Erekle’s, Bebuta’s, Melik’s, Meitri’s Gogilo’s, the Orbelianis’, Tbileli’s, Mirzoev’s, Khoja’s, cool or motley bath houses, the latter is called after its colorful façade.

If you wish to get in the known of the traditions of Tbilisi, you may visit the sulfur bath houses even today and experience the skillfulness of the bath house attendant on you.

**Tourist Route “Narikala”**

The cultural – tourist 1.5 km long route begins at the entrance of the botanical garden, goes along the Narikala fortress’ slopes and ends at the Betlehem church. The most attractive Tbilisi sights are seen from the ruins of the feudal castle.

Have Fun With Pals On The Boat
Voyage with ship and enjoy the views of Tbilisi and all this is offered by night-office – boat, the boat leaves at 18:00pm every day to the directions of Ortachala and Baratashvili bridges.

The boat is available by rent for the private parties
Ticket costs 15 GEL
Phones: 92 30 16
Tbilisi Zoo

The admission -0, 50 GEL (children under 3 are admitted for free).
13 merry go rounds function at the zoo park, 7 of them are for the adults and 6 ones- for children and they cost 1 GEL.

Zoo working hours are fixed according to the seasons.
In Summer the zoo park operates from 9am till 21 pm.
In Winter the zoo park operates from 10 am till 18 pm

Address: M. Kostava street 64
Phones : 33 20 08
Top Things To Do Outside Tbilisi

- Go to a concert. Davit Aghmashenebeli Prospekt in Tbilisi is the base for the Georgian State Philharmonic Orchestra and the internationally known Georgian National Dance Troupe.
- In October, commemorate the founding of Tbilisi during the Tbilisoba, the largest annual celebration in Georgia. For commemorations in other cities, consult the Embassy of Georgia (see Passport/Visa Information).
- Experiment with health-giving sulphur baths in a domed, oriental-style 19th-century bath house just north of the Metekhi Bridge in Tbilisi. Popular with visitors today, Georgian sulphur baths were also frequented by writers such as Pushkin and Tolstoy.
- The spa town of Borjomi, 150km (93 miles) west of Tbilisi in the Tori region, developed by Tsar Nicholas in the 19th century as a spa town, produces much acclaimed mineral water. It is possible to hike in the surrounding hills.
- Set inside the Lesser Caucasus around the Borjami-Kharagaauli National Park, the former health resorts of Abastumani, Saime, Badgadi and Nunisiare are returning to life.
- A seaside resort and port in the southwest of the republic on the Black Sea Coast, Batumi is the capital of the Ajarian Autonomous Republic. Close to the Turkish border (20km/12.5 miles), the town has a decidedly Turkish character. Its charm lies less in any particular sights than in its lush, subtropical setting, among citrus groves and tea plantations, with mountains rising up from the edge of the sea.
- Other sea resorts include Sarpi, Kueriati, Gonia, Kobuleh, Grigoleti and Ureki.
- 40 per cent of the country remains covered by forests. There are five national parks open to visitors to enjoy the country's unique beauty. Trekking and mountain activities are popular in the Tusheti National Park which as a mountainous landscape reaching up to 4800m. Many of the endemic species can be seen here, the Caspian sea wolf, Caucasian Lynx and many bird species. Tourists can explore the park by foot, horse or vehicle. The Tusheti Villages are protected as historical sites, and are situated here.
- Vashlovani National Park and Nature Reserve is located in the innermost part of Georgia, where hyena, brown bear, wolf, lynx, griffin vulture and Egyptian vulture can be seen. This park can also be explored by foot or horse, but is open to scientific and educational tourism only.
- Lagodechi National Park and Nature Reserve gives tourists the opportunity to trek through the untouched natural ecosystems, beautiful lakes and waterfalls.
- Other national parks are Borjomi-Kharagueuti and Kolcheti National Parks. Note: For visits to national parks and organised treks visit Georgia's Protected Areas Development Project or contact the Georgia Tourist Board (see Tourist Information). It should be noted that political unrest makes certain areas inaccessible and dangerous, notably the breakaway regions of Abkhazia (in the far northwest) and South Ossetia. Areas bordering these regions are also best avoided. The country's infrastructure can also present problems to those attempting to reach remote areas without their own transport. For these reasons, it is best to arrange trips through a specialist operator. A guide is usually necessary for visits to the mountains, and porters may be hired.
- The mountain regions of the Caucasus which extend from the Black Sea to the Caspian Sea offer numerous opportunities for hiking, skiing, ski touring, heliskiing and snowboarding. Mount Shkora is the highest summit at 5068m and
Mount Kazbegi or Mkinvartsveri, meaning 'ice top', (5033m) is the most attractive to mountain-climbers. Accommodation is available in two meteorological stations along the way, and special equipment is necessary to attempt the summit. Gudauri and Bakuriani used to be the Soviet Union's most popular ski resort. Both resorts are suitable for skiers of all abilities. Snow cover is guaranteed from December to April.

- The Roshka Valley, with its glaciers, and the Chaukhi Mountains also offer strenuous wilderness treks and stark mountain scenery. Lowland walks are possible in both the north and the south of the country.
- The area around the ski resort of Gudauri (120km/75 miles north of Tbilisi) makes a good starting point for summer walks through mountain meadows full of flowers. Even in the lowland areas, eagles soar overhead and spectacular views can be had. The mountains in the south and east can offer more gentle walks.
- These regions are also suitable for horse riding and mountain biking, and there are numerous mountain roads and tracks. Special Caucasian horses bred for their endurance and beauty, such as the Kabardo and the Tusheti, are the traditional means of transport in this area. Trips can be started at the mountain resort of Bakuriani. Gentler rides can be done along the Black Sea coast. From horseriding to village stays, to camping in the Tushetian mountains to river rafting and multi-day sports activities, trips can be organised from one day to three weeks in length.
- Bird watching is another of Georgia's attractions. Approximately 360 species can be found, depending on the season, and the number of birds increases considerably during the spring and autumn migrations. Raptors including the bearded vulture, the long-legged buzzard and the white-tailed eagle can be seen in the Caucasus in summer. In the autumn, the wetlands and mountain steppes in the south near the Armenian border harbour white pelicans, white storks, cranes and Caspian snowcocks.
- Go wine tasting in the Kakheti province in the far east of the country, Georgia's wine-growing region. Apart from being an ancient tradition, drinking wine is also a social skill, with the traditional toast (or Tamada) being the prerogative of the most powerful male at the table. Other age-old rituals surround the harvesting, preparation and consumption of wine, which is usually of high quality.
Georgian Arts and Culture

Sculpture of a lion. Gold, 3rd millennium BC, Alazani valley

The culture of Georgia has evolved over the country's long history, providing it with a unique national culture and a strong literary tradition based on the Georgian language and alphabet. This has provided a strong sense of national identity that has helped to preserve Georgian distinctiveness despite repeated periods of foreign occupation and attempted assimilation.

The Georgian alphabet was invented in the 5th century BC and reformed by King Parnavaz I of Iberia in 284 BC.

Georgia's medieval culture was greatly influenced by Orthodox Christianity and the Georgian Orthodox and Apostolic Church, which promoted and often sponsored the creation of many works of religious devotion. These included churches and monasteries, works of art such as icons, and hagiographies of Georgian saints. As well as this, many secular works of national history, mythology and hagiography were also written.

During the modern period, from about the 17th century onwards, Georgian culture has been greatly influenced by cultural innovations imported from elsewhere in Europe.

The first Georgian-language printing house was established in the 1620s in Italy and the first one in Georgia itself was founded in 1709 in Tbilisi.

Georgian theatre has a long history; its oldest national form was the "Sakhioba" (extant from the 3rd century BC to the 17th century AD). The Georgian National Theatre was founded in 1791 in Tbilisi, by the writer, dramatist and diplomat Giorgi Avalishvili (1769-1850). Its leading actors were Dimitri Aleksi-Meskhishvili, David Machabeli, David Bagrationi, Dimitri Cholokashvili and others.

The State Museum of Georgia was founded in 1845. The Tbilisi State Theatre of Opera and Ballet established a few years later, in 1851.

Greatest representatives of Georgian culture of the XIX century were: Nikoloz Baratashvili (poet), Alexander Orbeliani (writer), Vakhtang Orbeliani (poet), Dimitri Kipiani (writer), Grigol Orbeliani (poet), Ilia Chavchavadze (writer and poet), Akaki Tsereteli (poet), Alexander Kazbegi (writer), Rapiel Eristavi (poet), Mamia Gurieli (poet), Iakob Gogebashvili (writer), Simon Gugunava (poet), Babo Avalishvili-Kherkheulidze (actor), Nikoloz Avalishvili (actor), Nikoloz Aleksi-Meskhishvili (actor), Romanoz Gvelesiania (painter), Grigol Maisuradze (painter), Alexander Beridze (painter), Ivane Machabeli (translator), Okropir Bagrationi (translator), Sardion Aleksi-Meskhishvili (translator), Kharlampi Savaneli (opera singer), Pilimon Koridze (opera singer), Lado Agniashvili (folk singer), Alioz Mizandari (composer), etc.
The first cinema in Georgia was established in Tbilisi on November 16, 1896. The first Georgian cinema documentary ("Journey of Akaki Tsereteli in Racha-Lechkhumi") was shot in 1912 by Vasil Amashukeli (1886-1977), while the first Georgian feature film ("Kristine") was shot in 1916 by Alexandre Tsutsunava (1881-1955).

The Tbilisi State Academy of Art was founded in 1917.

Georgian culture suffered under the rule of the Soviet Union during the 20th century, during which a policy of Russification was imposed but was strongly resisted by many Georgians. Since the independence of Georgia in 1991, a cultural resurgence has taken place, albeit somewhat hampered by the country's economic and political difficulties in the post-Soviet era.
"When God was distributing portions of the world to all the people of the Earth, the Georgians were having a party and doing some serious drinking. As a result, they arrived late and were told by God that all the land had been distributed. When they replied that they were late only because they had been lifting their glasses in praise of Him, God was pleased, and gave the Georgians that part of Earth He had been reserving for Himself."

(The Legend)

All countries and nations have their favorite dishes, which have long stepped over the national boundaries and because of their virtues have suited everybody's taste. Suffice it to recall Hungarian goulash, English beefsteak, Austrian schnitzel, Russian boef a la Stroganoff and others. But not everybody can boast of what one might call the national cuisine—a list of dishes differing in gustatory sensation and slightly similar in some qualities. People throughout the world know French cuisine notable first of all for its exquisite sauces; Russian cuisine known for appetizing fish dishes, pies and pancakes; Chinese cuisine differing from all others in using uncommon products and possessing quite a specific taste of its own.

Georgian cuisine uses well familiar products but due to varying proportions of its obligatory ingredients such as walnut, aromatic herbs, garlic, vinegar, red pepper, pomegranate grains, barberries and other spices combined with the traditional secrets of the chef's art the common products do acquire a special taste and aroma, which make Georgian cuisine very popular and unique.

Georgian national cuisine is notable for an abundance of all possible kinds of meat, fish and vegetable hors d’oeuvres, various sorts of cheese, pickles and pungent seasonings, the only ones of their kind.

A guest invited to the Georgian table is first of all offered to eat the golden-brown khachapuri which is a thin pie filled with mildly salted cheese; then he is asked to try lobio (kidney bean) (ripened of fresh green beans) which nearly in every family is cooked according to its own recipes; stewed chicken in a garlic sauce; small river fish "tsotskhali" cooked when it is still alive; sheat-fish in vinegar with finely chopped fennel; lori, a sort of ham; muzhuzhi, boiled and soaked in vinegar pig's legs; cheese "sulguni"
roasted in butter, pickled aubergines and green tomatoes which are filled with the walnut paste seasoned with vinegar, pomegranate grains and aromatic herbs; the vegetable dish "pkhali" made of finely chopped beet leaves or of spinach mixed with the walnut paste, pomegranate grains and various spices. In East Georgia you will be offered wheaten bread baked on the walls of "tone", which is a large cylinder-like clay oven, resembling a jar, while in West Georgia you will be treated to hot maize scones (Mchadi) baked on clay frying-pans "ketsi".

Lovers of soups will be delighted with the fiery rice and mutton soup "kharcho", the tender chicken soup "chikhirtma" with eggs whipped in vinegar and the transparent light meat broth flavored with garlic, parsley and fennel.

Even the most experienced gourmand will not be able to resist the savoury chizhi-pizhi, pieces of liver and spleen roasted in butter and whipped eggs; crisp chicken "tabaka" served with the pungent sourish sauce "satsivi". The famous dishes include the melting-in-the-mouth sturgeon on a spit and sauce; the chicken sauce "chakhokhbili" in a hot tomato and dressing; the Kakhetian dish "chakapuli" made of young lamb in a slightly sourish juice of damson, herds and onion; roasted small sausages "kupati" stuffed with finely chopped pork, beef and mutton mixed with red pepper and barberries.

Everyone in Georgia is fond of "Khashi", a broth cooked from beef entrails (legs, stomach, udder, pieces of head, bones) and lavishly seasoned with garlic. There exists quite a just opinion that "the onion soup in Paris and the khashi soup in Tbilisi serve the same purpose. They are eaten by the same people-by hard workers to make themselves stronger and by revelers to cure a hangover". Remember E. Evtushenko's lines: "Everyone who saws, transports, builds, sweeps the neighboring streets, makes shoes, digs ditches eats khashi in the morning".

Admirers of Khinkali-a sort of strongly peppered mutton dumplings, a favorite dish with the mountain dwellers of Georgia-keep growing in number. Like everywhere in the Caucasus, mcvadi (shashlik) is very popular in Georgia. Depending on a season, it is made of pork, mutton or spits aubergines stuffed with fat of tail and tomatoes.

The splendor of Georgia cuisine is backed up by famous white and red dry wines, among which anyone choose wine to one's own taste: "Mukhuzani" with a pleasant bitter taste, golden cool "Tetra" light straw-colored "Tsinandali" with a crystal sourish touch, dark amber-colored slightly astrigent "Teliani", ruby-colored "Ojaleshi" with a mildly sweet, emerald-like sparkling "Manavi", garnet-red honey-tasting "Kindzmarauli", and dark ruby-colored velvety "Khvanchkara", light-green "Gurjaani" dark golden fruity "Tibaani" and many others. If to Georgian wines you add best-brand cognacs, champagne, not to mention remarkable mineral waters and fruit drinks, you can fancy what pleasure Georgian cuisine will to you.

The Georgian table is conducted in a wise manner in accordance with the ancient ritual. The head of the table "tamada" is elected as proposed by the host. The tamada must be a man of humor with ability for improvisation and a philosopher's wisdom. If there are many guests at the table he appoints assistants who in Georgian are called "tolumbashis". The tamada's toasts follow one another in a strict never violated order. The guest is obliged to listen attentively to each toast and appreciate the beauty of style and the purport of the worlds said. If is not allowed to interrupt the tamada when he is saying the
toasts. The tamada's assistants and other guests may only add something to the toast or develop its ideas. If you wish to say a toast, you must by all means have the tamada's consent or else you will find yourself in an awkward position. This table ritual does not put restraints on the guests but maintains discipline at the table. The feast proceeds among jokes and is accompanied by a dance competition, table songs and music, quotations and aphorisms from the works of poets and writers.

**Vegetables**

Vegetables are an integral part of the Georgian diet. Considering the richness of the land and the abundance of varieties available, Georgians consume them continuously.

Following most famous vegetable dishes:

- Adzhapsandali (Vegetable Medley)
- Badridzhani Bostneulis Satenit (Stuffed Eggplant)
- Badridzhani Mtsvanilit (Herbed Eggplant Salad)
- Badridzhani Nivrit (Eggplant with Garlic)
- Badridzhnis Khizilalala (Eggplant Caviar)
- Charkhils Mkhali (Beet Puree)
- Charkhlis Chogi (Beets with Cherry Sauce)
- Kartopili Nigvzit (Potatoes with Walnuts)
- Khis Soko (Wild Mushrooms Telavi Style)
- Kombostos Ruleti Nigvzit (Cabbage with Walnuts)
- Labda (Potato Pancake)
- Lobio Mtsvanilit (Herbed Kidney Beans)
- Lobio Tkalatit (Kidney Beans with Plum)
- Lobio (Kidney Bean Salad)
- Mtsvane Lobios Mkhali (Green Bean Puree)
- Mtsvane Lobios Salati (Green Bean Salad)
- Mtsvane Pamidori (Stewed Green Tomatoes)
- Pamidvris Tolma (Stuffed Tomatoes)
- Soko Arazhanit (Mushrooms in Cream)

**Sweets**

Georgians have a sweet tooth. A lot of their desserts have also been imported from Europe and Russia. They have been introduced through Russia; others are typical of oriental confections, dripping with honey. Another category of sweets includes vegetables or grains, ritual foods that were traditionally served at wakes or other religious repasts. The most distinctive desserts, however, use walnuts and grapes, the indigenous products that give such notable character to our cuisine.

Armenians and Georgians often indulge a national sweet tooth with brandy sipped while nibbling sweets. Gozinaki, made in shape of diamonds or small balls, is a confection of only three ingredients-chopped nuts, honey and sugar. Armenian Khalva, center, is composed of toasted walnut halves with a custard coating.
Five favorite deserts in Georgia

- Atami (Peaches)
- Churchkhela (Walnut Roll)
- Gozinake (Candied Walnuts)
- Kada (Butter pastry)
- Nigvzis Torti (Walnut-Raisin Torte)
- Pakhlava (Walnut Pastry)

Georgian Wines

Viticulture

Irregularity and complexity of Georgia's relief stipulated variety of the climate, soil cover and vine-growing systems. According to archeological and ethnographical data, viticulture development on Georgian territories is related to the Eneolith period (the end of IV - beginning of III millennia B.C). This is witnessed by seeds, specific trimming knives, ornaments with vine depictions and other objects that were discovered in ancient burial places (Mtskheta, Trialeti, Alazani Valley, Pitsunda, etc).

Wild grapes are broadly spread in Georgia. As the result of natural and artificial selection, such grapes have originated the rich stock of native species (more than 500 varieties) having various economic value. Among them there may be highlighted such excellent varieties as "Rkatsiteli", "Sapheravi", "Kakhuri Mtsvane", "Aladasturi", "Khikhvi", "Ojaleshi", "Alexandrouli", "Chkhaveri", "Usakhelouri" and others. Shrub formation methods (Olikhnari, Maglari, Dablari, Khardani, Kheivani, Talaveri, etc) are also diversified.

Over the centuries, viticulture used to be the leading sector of the oldest agriculture as well as the main source of Georgian population's economic welfare. In the 2-nd half of the 19-th century vineyard area accounted for 71.2 thousand ha. Vineyards are uncovered in Georgia. Their laying is carried out by utilization of graft seedlings. Shrub-keeping system is generally espalier (vertical). Subject to ecological conditions and peculiarities
of the species, shrubs are usually characterized by the fan shape, horizontal cordon and both Georgian unilateral and bilateral forms having centuries-old history. The latest is often applied in mountain conditions and at farmlands.

The following five viticulture areas are allocated at the territory of Georgia: Kakheti, Kartli, Imereti, Racha-Lechkhumi and the Black Sea Coast area.

In Georgia great importance is attached to variety zoning of grapes. More than 500 varieties are known in the country. 27 species are zoned among technical varieties. Main of them are "Aladasturi", "Alexandrouli", "Aligote", "Goruli Mtsvane", "Cabernet-Sovignion", "Kachichi", "Krakhuna", "Mujuretuli", "Kakhuri Mtsvane", "Ojaleshi", "Rkatsiteli", "Khikhvi", "Tsitska", "Chinuri", "Shardonay", etc. Among table varieties the following species are zoned: "Gorula", "Kirovabad Table Wine", "Kartuli Saadreo", "Tbilisuri", "Tskhenis Dzudzu" and "Shasla Tetri".

**Winemaking**

Survived historical monuments of Georgia's tangible culture as well as number of records confirm that the winemaking growth level was rather high in Georgia far before Christ (B.C) and, that the wine was exported from Georgia to Europe. After adoption of Christianity (at the beginning of the 4-th century) wine was broadly used in religious ceremonies. It is evidenced by the discovered wine church plates. After Georgia's liberalization from Arabian yoke (in 11-th century), technology and technique of wine production was improved along with other sectors of national economy. There were elaborated preparation methods of domestic wines, such as those of Kakheti, Imereti and Kartli. There have emerged stone and wooden presses as well as double-walled earthenware jugs of large capacity (known as Kvevri), where the fermentation temperature of the must is adjusted.

In the 17-th century, according to the French traveler Sharden, there was not a country elsewhere, where so much wines and of such a quality would be produced as in Georgia. First evidences on production of sparkling wine and cognac were emerged in 40-80s of 19-th century. In the first half of 1870s, Georgia had been producing 7,6 million decalitre of wine. And by 1913, volume of the wine achieved 9,2 million decalitre.

At present, main direction of Georgian winemaking is the production of table dry and semisweet wines; Georgian wine manufacturing is generally concentrated in three areas - Kakheti (about 60-70%), Kartli and Imereti. Vintage and ordinary table wines of European and Kakhetian types are produced in Kakheti; Wines of European type and cognac and champagne materials are prepared in Kartli; Wines of European and Imeretian types and cognac materials as well as 80% of the country's sparkling wine-materials are manufactured in Imereti. High-quality semisweet wines such as "Khvanchkara", "Usakhelouri" and "Tvishi" are produced in Racha-Lechkhumi region.
Peculiarities of winemaking

For centuries-old history of viticulture and winemaking, there were elaborated original methods for preparation of domestic types of wine in Georgia. Peculiarities of local methods are related to the fermentation process of the must (performed over grape husks with (or without) stems upon attainment of the technical ripeness of grape berries and upon the full maturity of the cluster's mechanical components: stem, skin and seeds)) and to the ageing and storing of the wine.

One of the most widespread manufacturing methods of wine is the Kakhetian method, which consists in the following:

Ageing and storing of wine are implemented in specific jugs known as "Kvevri", having the conical form. They are set into the ground and just the aperture of it appears at the level of the floor. Capacity of those jugs amounts to 300-500 decalitre. Imbedding of the Kvevri in the ground enables adjustment of the temperature's constancy (at about 14 - 15°C) during the must fermentation and its storage as well. This facilitates the keeping of wine's perfect quality for rather long time. Historically, for obtaining the must in Georgia, grapes were mainly pressed by legs, while seeds, which impart strong bitterness to the wine during shattering, are not damaged.

Fermentation process proceeds directly over the grape husks with stems in Kvevri (during 3-4 months) until complete readiness. After, juice is separated and decanted into the separate vessel, where the after-fermentation is carried out under the general technological scheme. Juice is additionally squashed up from the pulp. This process is also applied for obtaining the wine.

Just this peculiarity - fermentation of wine materials over the husks - plays the leading role in formation of specific parameters of Kakhetian wines. Such wines, processed under the above-mentioned method, are characterized by the marked fruity aroma and flavor, dark-amber or tea (white) and dark pomegranate (red) colors, by high spirit level (11-13%) and extractivity (above 20g/dm3), by the moderate acidity (4,0 - 5,5g/dm3) as well as by high percentage of phenolic and dye-stuffs (2,0 - 3,5g/dm3).
According to Imeretian method, unlike the Kakhetian one, fermentation process is implemented over the husks of grapes, along with the detachment of stems. Final product bears dark-straw and amber colors. It has the pleasant sour flavor and contains 10.5 - 13.0% of spirit. Titratable acidity totals 6.8 - 8.0 g/dm³. Its specified extract amounts to no less than 21 g/dm³.

Specific attention is focused on Georgian technology of natural semisweet wines. Technology generally consists in fermentation of high-sugary must (23-26%) upon the low temperature in the late autumn or upon refrigeration. Such Georgian wines are called the natural semisweet ones due to the fact that their sweetness is accounted for by the availability of natural grape sugar, which remains digested. However, unlike the port, they are not alcoholized for inhibiting of fermentation.

With the aim to keep the wine's desirable sweetness, fermentation is inhibited by cooling or reiterative decantation for separation of yeast and nitric substances (incomplete fermentation). Prior to bottling, barrel wine is under refrigeration up to 4 - 5°C during the period of two months. After filtration, bottled wine is pasteurized and stored in cold and is transported through refrigerator cars.

**Classifications of Wines**

The following classification of grape wines and alcoholic beverages of grape-vine origin produced in Georgia has been established:

*Wine barrels, Kvareli, Kakheti.*

**According to quality:**
- Table wines;
- Vintage wines;
- Collection wines;

**According to types:**
- Dry wines;
- Naturally semidry and semisweet wines;
- Semidry and semisweet wines;
- Sparkling and carbonated wines;
- Special wines;
- Flavoured wines;

**According to colour:**
White wines;
Pink wines;
Red wines;

Night Life

**Cubic**
World of "Cubic"
Addr: Tbilisi. 45. Kostava Str.
Tel: +995 32 99 93 10
E-mail: taska@progroup.ge; info@progroup.ge
Website: http://www.myspace.com/clubcubic

<table>
<thead>
<tr>
<th>Type:</th>
<th>Night Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address:</td>
<td>45, Kostava Str.</td>
</tr>
<tr>
<td>District:</td>
<td>Vera</td>
</tr>
<tr>
<td>Telephone:</td>
<td>99 93 10</td>
</tr>
</tbody>
</table>
| Open:            | Club - Thursday through Sunday 11:00-06:00  
                  | Lounge Bar - Monday through Wednesday 19:00 - 03:00 |
| Entertainment:   | Barmen's Fly Ring        |
| Editorial info:  | Plastic Card payment accepted, Wi-Fi |

**Night Office**
Invited and Local DJ-s
Addr: Under the Baratashvili Bridge, Tbilisi
Tel: +995 32 92 30 16
Website: http://nightoffice.info-tbilisi.com/

<table>
<thead>
<tr>
<th>Type:</th>
<th>Night Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Approximate cost:</td>
<td>Entrance - 25 Gel</td>
</tr>
<tr>
<td>Address:</td>
<td>Under the Baratashvili Bridge</td>
</tr>
<tr>
<td>Telephone:</td>
<td>92 30 16</td>
</tr>
<tr>
<td>Halls/Tables:</td>
<td>1 hall (total capacity 800 people)</td>
</tr>
<tr>
<td>Open:</td>
<td>Friday &amp; Saturday 10:00pm - 06:00</td>
</tr>
<tr>
<td>Entertainment:</td>
<td>Invited foreign DJs and Dance Shows</td>
</tr>
</tbody>
</table>
| Additional infos:| Visa card payment accepted  
                   | Wi-Fi; Own parking area |

**Zen Club**
Georgian and Foreign DJ-s
Addr: 11 Rkinis Rigi St. Tbilisi
Tel: +995 32 43 93 49
Website: http://zenclub.info-tbilisi.com/

<table>
<thead>
<tr>
<th>Type:</th>
<th>Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Best place for:</td>
<td>Active entertainment</td>
</tr>
<tr>
<td>Address:</td>
<td>11 Rkinis Rigi Street</td>
</tr>
<tr>
<td>District:</td>
<td>Old Tbilisi</td>
</tr>
<tr>
<td>Telephone:</td>
<td>43 93 49</td>
</tr>
</tbody>
</table>
### Deja Vu
Under Philarmonia
Addr: 36 Kostava St, Tbilisi
Tel: +995 32 93 18 12
Mob: +995 58 14 31 84
E-mail: info@dejavuclub.ge
Website: [http://dejavu.info-tbilisi.com/](http://dejavu.info-tbilisi.com/)

<table>
<thead>
<tr>
<th>Halls/Tables:</th>
<th>100 people</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open:</td>
<td>Thursday, Friday, Saturday, Sunday from 22:00 until the last visitor leaves</td>
</tr>
<tr>
<td>Entertainment:</td>
<td>Club music, Georgian and foreign DJs</td>
</tr>
<tr>
<td>Additional infos:</td>
<td>Credit card payment accepted</td>
</tr>
</tbody>
</table>

### The Beatles Club
"Cavern Club" in Tbilisi
Addr: 25 Kostava St, Tbilisi
Tel: +995 32 92 09 50
Website: [http://thebeatlesclub.info-tbilisi.com/](http://thebeatlesclub.info-tbilisi.com/)

<table>
<thead>
<tr>
<th>Type:</th>
<th>Night Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisine:</td>
<td>Georgian-European</td>
</tr>
<tr>
<td>Best place for:</td>
<td>Rest-time, arrangement of celebration events</td>
</tr>
<tr>
<td>Address:</td>
<td>25 Kostava Street</td>
</tr>
<tr>
<td>District:</td>
<td>Vera</td>
</tr>
<tr>
<td>Telephone:</td>
<td>92 09 50</td>
</tr>
<tr>
<td>Halls/Tables:</td>
<td>3 hall with 15 tables</td>
</tr>
<tr>
<td>Open:</td>
<td>20:00-06:00</td>
</tr>
<tr>
<td>Entertainment:</td>
<td>Live music performances (Friday, Saturday, Sunday)/discothéque</td>
</tr>
<tr>
<td>Special offer:</td>
<td>T-shirt with the images of the &quot;Beatles&quot; is presented if the bill exceeds 100 Gel</td>
</tr>
</tbody>
</table>

### Gom Art Eli
Art-Club
Addr: 22 Metekhi St. Tbilisi  
Tel: +995 32 74 71 95  
Mob: +995 77 51 51 50  
Website: [http://gomarteli.info-tbilisi.com/](http://gomarteli.info-tbilisi.com/)

<table>
<thead>
<tr>
<th>Type</th>
<th>Art-Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisine</td>
<td>Mixed</td>
</tr>
<tr>
<td>Best place for</td>
<td>Celebration events arrangement</td>
</tr>
<tr>
<td>Address</td>
<td>22 Metekhi Street</td>
</tr>
<tr>
<td>District</td>
<td>Avlabari</td>
</tr>
<tr>
<td>Telephone</td>
<td>74 71 95</td>
</tr>
<tr>
<td>Halls/Tables</td>
<td>1 hall with 19 tables (for 140 persons)</td>
</tr>
<tr>
<td>Open</td>
<td>Open from 22:00 until the last visitor leaves (Thursday, Friday, Saturday, Sunday)</td>
</tr>
<tr>
<td>Entertainment</td>
<td>Live music performances held by D. Gomarteli, M. Sepashvili, T. Tatarashvili, etc.</td>
</tr>
</tbody>
</table>
| Additional infos | Credit card payment accepted  
Own parking area |

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**Tiflis**

Night Club in Abanotubani  
Addr: 3/5 Gorgasali St. Tbilisi  
Mob: +995 91 23 21 33  
Website: [http://www.tiflisclub.com](http://www.tiflisclub.com)

<table>
<thead>
<tr>
<th>Type</th>
<th>Night club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisine</td>
<td>Sandwiches</td>
</tr>
<tr>
<td>Best place for</td>
<td>Active entertainment</td>
</tr>
<tr>
<td>Approximate cost</td>
<td>50-100 gel per person</td>
</tr>
<tr>
<td>Address</td>
<td>3/5 Gorgasali Street</td>
</tr>
<tr>
<td>District</td>
<td>Abanotubani</td>
</tr>
<tr>
<td>Telephone</td>
<td>891 23 21 33</td>
</tr>
<tr>
<td>Halls/Tables</td>
<td>800 people</td>
</tr>
<tr>
<td>Open</td>
<td>10pm until the last visitor leaves</td>
</tr>
<tr>
<td>Entertainment</td>
<td>Overnight discotheque</td>
</tr>
</tbody>
</table>
| Additional infos | If you are planning a birthday party or any other special event - call us!  
Credit card payment accepted |