

FACT SHEET

SILK ROAD WINES



Silk Road Wines, located in Orlando, Fla., specializes in natural red and white wines from the country of Georgia. The viticulture of Georgia has existed for thousands of years, and archaeologists believe that Georgia is the birthplace of wine, with production dating over 8,000 years. AG GlobalTrade, LLC is the importer and distribution company for the brand.



Adalbert (Yanick) Arakelov is the CEO and owner of AG Global Trade LLC. Yanick was born in the country of Georgia, emigrating to the U.S. when he was 13. He is a graduate of the University of Florida with a bachelor's degree in Economics, and additionally holds an MBA from the Crummer Graduate School of Business at Rollins College. After graduating from UF Yanick became a U.S. citizen, and joined the U.S. Army as a 1st Lt., where he was deployed to Afghanistan. He subsequently transitioned to the Florida Army National Guard and continues to serve in the Army Reserves. Yanick is married to wife Sharon, and has two sons.

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Alazani

- Semi-sweet red
- 100% Saperavi grape from Kakheti

Kindzmarauli

- Semi-sweet red
- 100 % Saperavi grape from Kindzmarauli

Manavi

- Dry white
- 100% Mitsvane grape from Manavi

Saperavi

- Dry red
- 100% Saperavi grape from Kakheti

Qvevri Organic Rose

- Limited edition - traditional Qvevri method
- 60% Rkatsiteli, 40% Saperavi grapes from Kakheti

KhikhVi

- Qvevri Amber dry - traditional Qvevri method
- 100% Khikvi grape from Kakheti

Rkatsiteli

- Qvevri Amber dry - traditional Qvevri method
- 80% Rkatsiteli, 20% Mtsvane grapes from Kakheti

Mukuzani Reserve

- Full-bodied dry red
- 100% Saperavi grape from Kakheti



CORPORATE INFORMATION

Adalbert (Yanick) Arakelov, CEO & Owner

Barry Greer, Owner

Sharon Arakelov, Owner

Mark Najera, VP of Operations

Cameron Wright, Events Coordinator

1512 Vera Ave. Orlando, FL 32808



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QVEVRI WINES

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- Qvevri wine making involves pressing grapes in a traditional stone or wooden wine press, and pouring juice, stalks and pips into an egg-shaped earthenware vessel (qvevri) used for making, ageing, and storing the wine. Winemakers use their discretion as to the amount of skins and seeds left in the qvevri, which can influence the flavor.
- Grapes can be either red or white, however, the Georgian traditional Qvevri wines are amber produced from white grapes.
- According to archaeologists, the first mention of the Qvevri process was in eight century B.C.
- Qvevri comes from kveuri, which means "that which is buried" or "something dug in the ground." Qvevri wines use naturally occurring yeasts and natural (underground) temperature control.
- Vessels range in size from 100 to 3,500 liters, with the largest big enough for a person to climb into, which enables a winemaker to clean the vessel.
- Some qvevri makers use beeswax to seal the inside walls of the vessel, with a coating of lime or cement on the outside. The beeswax helps to waterproof and sterilize qvevri.
- Winemakers "plant" their qvevri in the ground, with the rim of the vessel about ground level, and sealed with a stone, glass or metal lid.
- Qvevri wines macerate for a period of three to six months before they are removed from the vessel.
- If cleaned and properly maintained, qvevri can be use for hundreds of years.
- Silk Road Wines are both fermented AND stored in the qvevri. Many vintners only store the wine in the qvevri so they can call it qvevri wine.

CONTACT

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Man stands next to a giant qvevri vessel in Kakheti, Georgia (circa 1800).
(Credit: Wikimedia)



The qvevri aging process in the marani, a cellar where the qvevri are buried underground.
(Credit: Decanter)



A Georgian vintner crushes grapes in a traditional satsnakheli wine press.
(Credit: National Geographic)



Vintner pours a traditional white wine from a cup inscribed with the names of his forefathers.
(Credit: National Geographic)

(1) UNESCO (2013). Ancient Georgian traditional Qvevri wine-making method. Retrieved from <https://ich.unesco.org/en/RL/ancient-georgian-traditional-qvevri-wine-making-method-00870>

(2) Wines of Georgia (2021). Winemaking tradition: Qvevri, the heart of an enduring tradition. Retrieved from <https://winesgeorgia.com/winemaking-tradition/>

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AWARDS

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AWARDS

DECEMBER 2020 ISSUE



2018 AlaZani Valley (First Label)
Best Buy Rating 87 Points

2017 Manavi (First Label)
Best Buy Rating 87 Points

2022



2017 Manavi
Gold Medal

2017 KhikhVi
Silver Medal

2018 MukuZani
Silver Medal

2017 Qvevri Rosé
Bronze Medal

2018 Alazani
Silver Medal

2018 SapeRavi
Bronze Medal



2017 MukuZani (First Label)
Rating 87 Points

2018 SapeRavi (First Label)
Rating 86 Points

2017 Manavi (First Label)
Rating 85 Points