



GEORGIAN DELIGHT



GOOD WINE FOR GOOD PEOPLE

PRODUCT VARIETY

Amazing wines from Georgia that has exceptionally suitable weather climate for grapes and can therefor produce exceptional wines.

Wines not only from Shumi Vineyard but also authentic wines from small wineries, which have limited release per year around 100-800 bottles, very rare, expensive and super good

Snacks during the wine tasting, or whole gourmet meals depending on amount of guests participating, cooking conditions on location and other variables.

Exceptional massages guaranteed to offer the guest a unique experience.

Host / entertainer for people during the wine tasting sharing interesting and often amusing experiences from his time as a professional strongman and actor.



THE STAFF

Aleksander Vassiljev- Aleks
Master chef and wine expert

**Handles all wine and food related matters.
Has personally tasted and inspected authenticity
of each wine available to the clients.**

**Was head chef and managing consultant when
“Hotel Umi” received “hotel of the year” award
on their opening business year in Iceland.**

**Educated both in Russian and German cuisine
along with traveling to several countries to work
in different specialty restaurants to add to his
expertise.**

**Very familiar with a wide range of cooking
styles, like Indian, Mexican, Russian, Nordic,
Georgian cuisine... can basically cook anything!**

THE STAFF

**Kristinn Óskar Grétuson
(formerly Haraldsson) – Óskar**

Exceptional masseur and healer.

**Regularly hired all
over the world for
his unique talent in
healing, relaxing
massages and various
injury repairing
treatments.**

**A professional on
high demand so the
more notice you give
for booking gives a
better chance for
availability.**

**www.flowmassage.net
for bio and service
information.**



HOST / ENTERTAINER

Haraldsson

Icelandic strongest man 4 years in a
row



Available to host and/or
entertain guests with
experiences from his time as a
professional strongman and
actor.

Quote from:
www.mensjournal.com
11 most badass Icelandic
athletes of all time:

“Haraldsson took home
Iceland's Strongest Man title
four straight years from 2005-
2008 before finishing runner up
to Stefán Sölvi Pétursson in
2009. The 310-pound strongman
—who hails from Reykjavik,
which we highly recommended
you visit—impressed many by
taking those four titles after
not finishing in the top three
from 2002 to 2004. Haraldsson
never took home the World's
Strongest Man title, but he
qualified for the competition
three different times.”

WINE TASTING

Minimum Wine Set

Contains 5 bottles of the less expensive wines
but are extremely good and tasty none the less.

1 OAK AGED BOTTLE

1 RED BOTTLE

1 WHITE

1 ROSE

1 AMBER

Maximum Wine Set

contains 8 bottles of the highest quality

Prices

Minimum Wine Set

5 BOTTLES COST 23 000KR, 10 BOTTLES IS 46 000KR AND SO ON
VARIETY OF WINES CAN BE CHANGED ACCORDING TO GUEST REQUESTS.

Maximum Wine Set

40 000 INCLUDING VAT.
MORE EXPENSIVE AND EXCELLENT QUALITY WINES IN THIS SET.

IT IS ALSO OPTIONAL FOR GUESTS TO MIX THE LESS EXPENSIVE WINES INTO A
PACKAGE WITH THE MORE EXPENSIVE SHOULD THEY CHOOSE SO.

SNACK MENU

Minimum size snack bar is 6.000kr per person or minimum 60.000kr if there are fewer than 10 guests.

- * Phali (most famous Georgian snack with wine - 3 types per person).
- * Cured lamb in Georgian spices.
- * Fruits and nuts.
- * Piluska (marinated Georgian cabbage).
- * Bread.
- * Cheese Icelandic.
- * Georgian style baked eggplants.
- * Georgian sauces.

SNACK MENU

Medium variety snack bar is 10.000kr per person or minimum 100.000kr if there are fewer than 10 guests.

- * Phali (most famous Georgian snack with wine - 3 types per person).**
- * Cured lamb in Georgian spices.**
- * Cured beef in various Georgian spices.**
- * Cured salmon in Georgian spices.**
- * Piluska (marinated Georgian cabbage).**
- * Bread various.**
- * Cheese Icelandic (more variety).**
- * Tartlets with Chachochobili (Georgian chicken).**
- * Georgian style baked eggplants.**
- * Georgian sauces.**
- * Fruits, grapes and nuts.**

SNACK MENU

Maximum variety snack bar is 15.000kr per person or minimum 150.000kr if there are fewer than 10 guests.

- * Phali (most famous Georgian snack with wine – 3 types per person).
- * Cured lamb in Georgian spices.
- * Cured beef in various Georgian spices.
- * Cured salmon in Georgian spices.
- * Piluska (marinated Georgian cabbage).
- * Bread various.
- * Cheese Icelandic (most variety).
- * Tartlets with Chachochobili (Georgian chicken).
- * Cured reindeer in Georgian spices.
- * Georgian style baked eggplants.
- * Georgian sauces.
- * Fruits, grapes and nuts.
- * Cheese bread.

MASSAGE & ENTERTAINER MENU

*Price for massages is 15.000kr per 30 minute session.

5 sessions is the minimum amount of reservations and 12 is the max.

*Guests can purchase 2 or more connecting sessions should they want longer treatments than 30 minutes.

*Available treatments are on earlier mentioned website.

Host / entertainer menu:

*Single event, maximum 2 hours: 75.000kr



All prices include VSK or VAT and quality of all food, wine and other service is guaranteed by specialist servants.

Each booking needs to be negotiated separately since transportation cost, amount of tools and accessories needed and other variables are different for each event.

GEORGIA

THE BIRTH PLACE OF WINE

There are at least few countries claiming to be the birth place of wine. But well, the truth is that there is only one that can hold the title.

Georgia is the land where wine has been made for at least 8.000 years. There is no other place in the world that has evidence of wine making been found dating back that far. Wine made today with the traditional Georgian method follows the same process Georgians developed more than 8.000 years ago.

So even if majority of us primarily associate countries like France or Italy with a wine-centric culture, in fact, Georgia is even more connected with wine. And definitely on a much deeper level than what we imagine. In most of the wine countries wine is made in the stainless steel tanks or oak barrels, by fermenting grape juice after it has been separated from the grape skins. But Georgia, since the ancient times, developed its own and unique method.

Traditional Georgian wine is skin-fermented without yeast and chemicals and this process takes place in qvevri, a clay pot shaped like an egg. It's lined inside with beeswax and buried to the underground to let the wine age.

What is important, is that qvevri is completely sealed to prevent contamination and oxidation. Because it's underground, the earth's temperature remains relatively constant, what is crucial in the whole process. Also, the design of qvevri plays a big role here. The qvevri's egg shape allows sediment to collect at the pointed bottom of the vessel, while the wine naturally moves in the middle. During the whole operation wine closed in qvevri gets a unique, deep tannin flavour. This method is used for producing both, red and white qvevri wines.

Qvevri are carefully hand made of locally sourced clays. This craft has been inherited by today's craftsman from their fathers and their fathers' fathers. Many of the qvevris used in Georgia today, having been in use for decades if not centuries! Even Georgian winemakers who use modern equipment and techniques,

like stainless steel tanks and oak barrels, recognise the qvervi as the most important part of their wine heritage. It's kind of a living symbol of the Georgian roots and also a reminder, that winemaking in Georgia is not a borrowed tradition.

