



Why "Alexander Distillery"



Beautiful garden with more
than 90 breeding roses and
other decorative flowers



"Kario"
Netherland



David Austin
"Princess Margaret"



Kordess
"Sympathie"



Lily "Red Dutch"



Lily "Red Dutch"

and what is the main . . .





Wine marani (cellar)



ALEXANDER
DISTILLERY

Blended
65% ABV
18/05/16

Blended
65% ABV
08/08/16

Exclusive Kraft Wines & Spirits







ASURETULI
WINE & ART



Vincent van Gogh, Van...
12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **8/200**
Alexander Distillery Wine Boutique
Georgia

ASURETULI
WINE & ART



Van Gogh, Still life with drinking...
12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **10/200**
Alexander Distillery Wine Boutique
Georgia

ASURETULI
WINE & ART



12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **15/200**
Alexander Distillery Wine Boutique
Georgia

ASURETULI
WINE & ART



12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **18/200**
Alexander Distillery Wine Boutique
Georgia

ASURETULI
WINE & ART



12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **17/200**
Alexander Distillery Wine Boutique
Georgia

ASURETULI
WINE & ART



12%ABV
Red dry, 2016 limited edition of hand-painted
bottles No. **200/200**
Alexander Distillery Wine Boutique
Georgia

and more . . .



Unique patented technology
of distillation





Know The Whiskey

Whiskey Making

Traditional

Alexander Distillery



1. Prep

Grains are ground and cooked and barley is malted



2. Mashing

Grains and barley are added to warm water, converting in mash



3. Fermenting

Mash is added to fermentation tank with yeast. Yeast converts sugar to carbon dioxide and alcohol.



4. Distilling

The wash is heated, turning alcohol into vapor. The alcohol is collected in a second container and is now known as new whiskey.



5. Aging

Water is added to new whiskey and stored in wooden barrels and stored for at least 3-4 years.



1. Prep

Grains are ground and cooked and barley is malted



2. Mashing in qvevri

Grains and barley are added to warm water, converting in mash



3. Fermenting in qvevri

Mash is added to qvevri with yeast. Yeast converts sugar to carbon dioxide and alcohol.



4. Distilling in qvevri

The wash is heated in the same qvevri by steam turning alcohol into vapor. The alcohol is collected in second container and is now known as new whiskey.

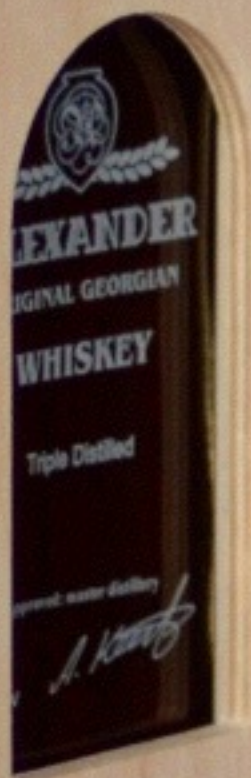


5. Aging

Water is added to new whiskey and stored in wooden barrels and stored for at least 3-4 years.

Qvevri - Georgian traditional huge clay vessel for winemaking


GEORGIA




ALEXANDER
ORIGINAL GEORGIAN
WHISKEY
Triple Distilled

Approved: master distillery
A. Kventz
45%ABV
1.0 Litre




ALEXANDER
ORIGINAL GEORGIAN
WHISKEY
Triple Distilled
Approved: master distillery
A. Kventz

45%ABV
1.0 Litre

WHISKEY

and essential . . .



Heartfelt Hospitality . . .



Guests from Germany .



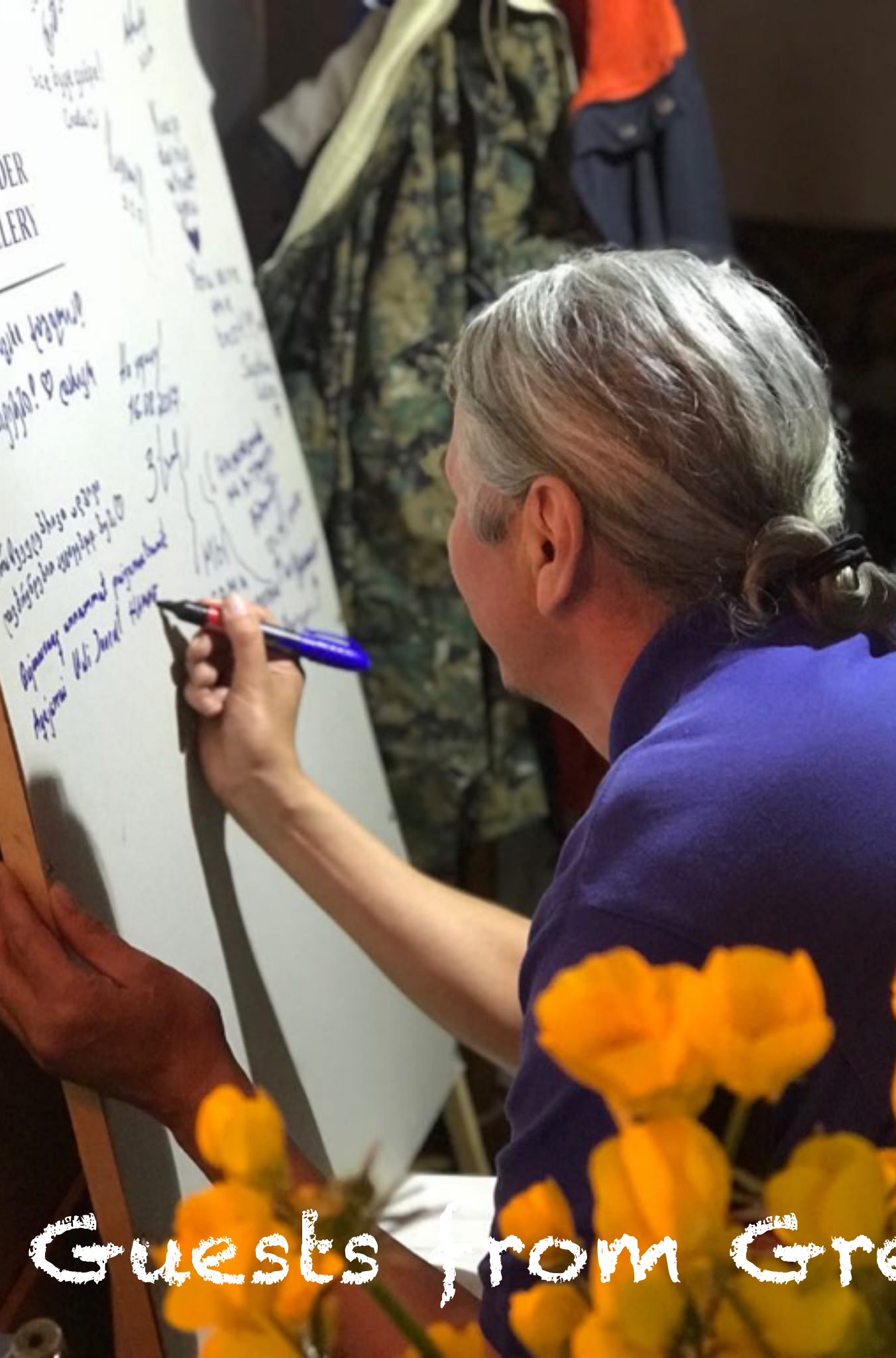
Guests from Russia . . .



Guests from France . . .



Guests from Ireland . . .



Guests from Greenland and EU.

Thank You

"Alexander Distillery" Ltd

Tetritskaro, vill. Alekseevka

Tel: +995 599 577 072

+995 599 934 551

e.mail: geocci@yahoo.com