

CV



Name/Last name: Gaga Buishvili

Place and date of birth: Telavi district, village Kvemo Khodasheni; 07.09.1978.

Nationality: Georgian

Place of residence: Telavi district, village Kvemo Khodasheni

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Education:

1995 – 1999 yy. State Agricultural University of Georgia, Wine Technologist, Food Technology – Bachelor degree (Diploma #004063; with honors);

1999 – 2001 yy. State Agricultural University of Georgia, Wine Technologist, Food Technology – Master degree (Diploma #001464);

2003 – 2008 yy. Scientific Research Institute of Horticulture – Viticulture and Winemaking, Wine Technologist, Technology of alcoholic and non – alcoholic beverages – Ph.D. (Diploma #000063);

Work Experience:

2003 -2004yy. Wine Company “Shumi” – Assistant worker

2009 – 2014yy. “NK House” Ltd. Director

2009 – 2012yy. Telavi Iakob Gogebashvili State University - Visiting professor

2014 to present: Vocational College Prestige – Supervisor of educational and entrepreneurial practice

2014 to present: Associate Professor at the Faculty of Agricultural Sciences

2017 to present: “Aguna” Ltd. Chief Winemaker

2017 to present: Expert of higher educational programs of the National Centre for Quality Development.

2017 to present: Consultant winemaker in “Biomarani”.

2018 – 2019yy. Member of the Tasting commission of the National Wine Agency.

2021 – 2023yy. Consultant winemaker at “Esquisse winery” Ltd.

2021 to present: Chief winemaker at “RK Ruispiri”

2021 – 2023yy. Consultant winemaker at “Burki Wine”

2022 to present: Consultant winemaker at “Chateau Vigneron”

2022 to present: Consultant winemaker at Corporation Gremi

2021 – 2022yy. Academic year at Caucasus International University – visiting Ph.D

Languages: Russian (well)

English (with the help of a dictionary)

Computer programmes: Microsoft Office Word, Microsoft Office Excel, Microsoft Office PowerPoint.

Scientific Publications:

45. Chemical method for improving the quality of Basil essential oil

M.Ormotsadze, L.Kotorashvili, M.Khositashvili, G.Buishvili - - ISC
CHTAB2023. International Scientific Conference "Chemical
and technological aspects of biopolymers &"; 6-8 July. 2023. Batumi.
Georgia, ISBN 978-
9941-33-563-1

44. STUDY OF FUNGICIDES IN WINE AND LEES-SOI:

M.Ormotsadze, G.Buishvili, M.Khositashvili -

1.1/TAS DOI: 10.15863/TAS International Scientific Journal Theoretical & Applied
Science p-

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42. Determining the impact of different yeasts on the aromatic components of wine, a guide, Publishing House "Artanuji" 2021, ISBN 978-9967-5-3716 M. Mikiashvili, M. Khositashvili, M. Ormotsadze, G. Buishvili, M. Gorgiladze.

41. Parameters for orange juice naturalness and development of the methods to determine it. Monograph, Publishing House "Artanuji", 2021. ISBN 978-9941-8-3717-3. M. Gorgiladze, M. Khositashvili, M. Mikiashvili, M. Ormotsadze, G. Buishvili.

40. Study of amino acids in fermented flower pollen suspension. International Scientific Conference Chemical and Technological Aspects of Biopolymers

CHTAB 2020, Publishing house "universal" Tbilisi 2020, ISBN 978-9941-26-769-7

M. Khositashvili, M. Ormotsadze, G. Buishvili, T. Khositashvili, Z. Baazovi.

39. Processing Of Tincture Production Technology From Various Plant Raw Materials Containing Crocin

Khositashvili M.; Buishvili G.; Khositashvili T.; Chalataashvili S.

Academic Publishing House Researcher s.r.o Slovaquia E-ISSN: 2500-1043 Winemaking: Theory And Practice, 2018, 3(1): 3-7. Published Slovak Republic E-ISSN: 2500-1043 Journal is indexed by: CrossRef (USA), OAJI (USA)

DOI: [10.13187/Winem.2018.1.3](https://doi.org/10.13187/Winem.2018.1.3)

<http://www.ejournal42.com/>

38. The Influence of the Fermentation of the Brandy „Kikhvi” on Wine Quality“

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DOI:10.5593/sgem2018/6.2/S25.097

ISSN: 1314-2704

ISBN: 978-619-7408-51-5

37. A UNIQUE TECHNOLOGY FOR MAKING WINE IN QVEVRI (WINE VAT)

G. Buishvili, Sh. Matiashvili

SCOPE ACADEMIC HOUSE

6th International Conference <<SCIENCE AND PRACTICE : A NEW LEVEL OF INTEGRATION IN THE MODERN WORLD>> May 28, 2018 Sheild, uk

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35. Basics of technological design of wine enterprises

Z. Japaridze, M. Khositashvili, G. Buishvili, Tbilisi 2019

34. Dynamics of the accumulation of phenolic compounds in red grapes introduced in Georgia

M. L. Khositashvili; T.V. Khositashvili; G. T. Buishvili; S.V. Chalataashvili; M.G. Katsitadze

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N. Sh. Matiashvili; I.I Shildelashvili; G.T. Buishvili; Sh. I. Matiashvili

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28. Technological aspects of grain based non –alcoholic beverages, 2017. Khositashvili M, Gotsiridze O, Gorgiladze M, Oshakmashvili Ts, Buishvili G. Tbilisi, Publishing House “Chokhi”.

27. Study of instant fermentation yeasts of Telavi micro zone.

Matiashvili N. Sh., Shildelashvili I.I, Buishvili G.T, Matiashvili Sh. I.

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26. Study of the safety of beverages based on the example of Chacha vodka.

Shildelashvili I. I., Matiashvili Sh. I, Buishvili G. T.

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25. Use of fruit juices for the production of alcoholic beverages.

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24. Use of persimmon to make the mead.

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Mariam Khositashvili, Miranda Gorgiladze, Gaga Buishvili, M. Vibliani.

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M. Khositashvili, G. Buishvili, M. Gorgiladze, A. Asashvili.

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16. Examination of the grape must of muscat Rkatsiteli and muscat of Alexandria and aromatic substances of wine.

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Mariam Khositashvili, Marina Kobakhidze, Mate Javakhishvili, Gaga Buishvili, Aniko Asashvili, Lela Tsiklauri.

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11. The changes going on during the aging process of the liquors of wild fruits.

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10. PHENOLS IN WINE AND THEIR IMPORTANCE

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9. Impact of the flower pollen on the intensity of reproduction of the pure yeast culture “Kardanakh 42”.

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МЕТОДОМ ДИФФЕРЕНЦИАЛЬНОГО ЦЕНТРИФУГИРОВАНИЯ

Цицилашвили О. К. Виблиани М. М. Омакмашвили Ц. Л. Асашвили А. Ш.

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7. ВЛИЯНИЕ КАЛИЯ НА СОДЕРЖАНИЕ МАКРО И МИКРОЭЛЕМЕНТОВ В
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5. Content of some phenolic compounds in different types of wine materials made from the Khikhvi grape variety.

T. Ghlonti, G. Buishvili, M. Bezhuashvili, M. Makhatadze, N. Jorjikia.

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4. Comparative description of some aromatic, volatile compounds constituting the essential oils of Khikhvi Rkatsiteli and Kakhuri Mtsvane wine materials.

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Science and Technologies 10-12 2006

3. Content of high alcohols and complex esters in Kakhetian types of wine materials made from Khikhvi, Kakhuri Mtsvane and Rkatsiteli grapes.

T. Ghlonti, G. Buishvili.

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2. Ultraviolet absorption spectrum of different types of wine made from Khikhvi grapes.

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**1. СРАВНИТЕЛЬНАЯ ХАРАКТЕРИСТИКА ВИНМАТЕРИАЛОВ, ПРИГОТОВЛЕННЫХ ИЗ
СОРТОВ ВИНОГРАДА – “ХИХВИ”, “РКАСИТЕЛИ” И “КАХУРИ МСВАНЕ”**

Глonti

Т. А. , Вуишвили Г. Т.

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