



*Novitas Wines*





*Novitas Wines*

### Moldova

1. Cotnari
2. Iași
3. Bohotin
4. Huși
5. Iana
6. Dealu Bujorului
7. Nicorești
8. Panciu
9. Odobești
10. Cotești

### Dobrogea

11. Sărca-Niculței
12. Babadag
13. Murlatari

### Danube Terraces

14. Oltina
15. Insurăței

### Muntenia-Oltenia

16. Cernătești
17. Pietroasa
18. Dealu Mare
19. Șelănești
20. Sâmburești
21. Drăgășani
22. Banu Mărăcine
23. Segarcea
24. Mehedinți

### Banat

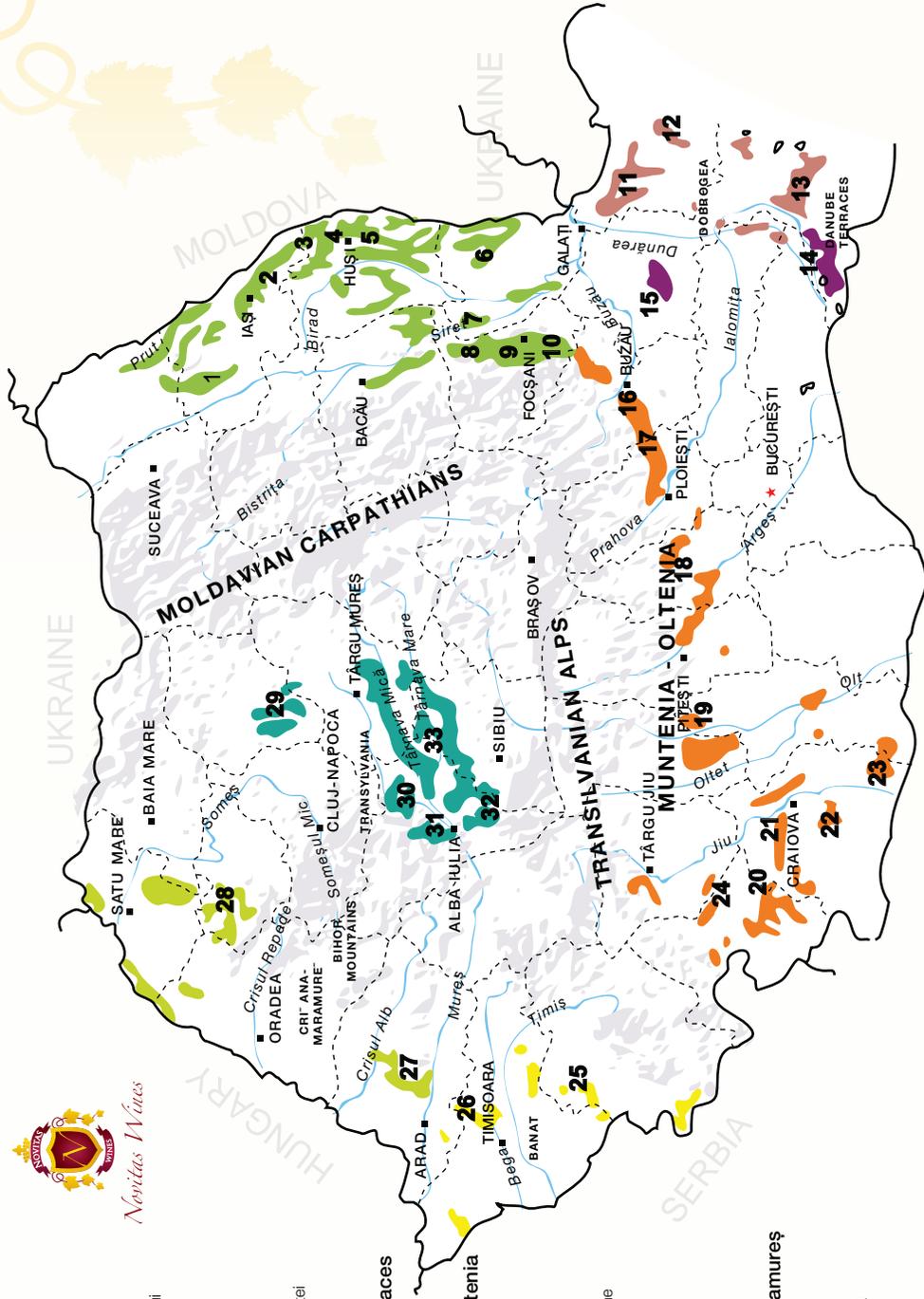
25. Banat
26. Receaș

### Crisana-Maramureș

27. Minis
28. Chișana

### Transylvania

29. Lechința
30. Aiud
31. Alba Iulia
32. Sebeș Apold
33. Târnave



UKRAINE

MOLDOVA

UKRAINE

BULGARIA

HUNGARY

SERBIA

## Novitas Wines

# Quality wines from new Europe

Novitas Wines is one of the first UK importers and distributors specialising in Romanian and Moldovan premium wines. Our focus is the promotion and distribution of quality wines, not only in terms of brand, but also grape variety. Our aim is to introduce some rare but prestigious indigenous grapes from Romania and Moldova that form some superbly tasting wines. This is not surprising, given that Romania has more land under vine than Australia, South Africa or Chile, according to OIV figures, more than any other Eastern European country, which also makes Romania the twelfth largest wine producer in the world and sixth largest in Europe. Boasting an ancient wine culture, both Romania and Moldova prove their immense love of wine in the quality of the end result.



## Romania - wine country

### Heritage

Little is known of a country in Europe which covers the same latitude as France where grapes have been grown for more than 6,000 years. A local legend says, that Dionysos, the god of wine, was born in Thracia, which covered what is now the territory of Romania, or Dacia, as the Romans called it. The well-established wine culture of Dacia in Roman times, gave the country its proud name of Dacia Felix (Happy Dacia). This popularity associated with wine attracted unwanted invasions from various tribes, to such an extent that the Dacian King Burebista ordered the destruction of all vineyards (1st century BC). However, Roman coins from the 2nd century AD prove that some vineyards were spared, as these depicted a woman with two children who were enjoying grapes. In more recent times, Romanian viticulture has undergone various stages of development, which impacted the Romanian wine industry.

The 19th century, right up to the outbreak of the First World War, was dominated by close cultural and political ties to France, which contributed to the formation of modern Romanian viticulture up to the outbreak of phylloxera. The so-called "French" wine varieties were newly planted post-phylloxera such as: Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc and others.

During the Communist state (1948-1989), three types of wine producing organisations emerged: research institutes, wine estates and co-operative vineyards linked to state wineries where quality and quantity were controlled by the state. After 1989, the co-operative vineyards were back in private ownership, the state wineries and wine estates were largely privatised and the research institutes started to play a central role in redefining the Romanian wine industry.

### Viticulture

Major vine cultivation programmes in the 1960s under the Communist regime and after joining the EU in 2007, meant that Romania now produces more wine than any other Balkan state. Romania boasts the sixth largest area under vine in Europe after Spain, France, Italy and Portugal.

International and local wine varieties are thriving in Romania due to the continental climate, the moderating influence of the Black Sea and the barrier to cool weather systems from the North, naturally created by the Carpathian Mountains. As a result Romania now has some of the best raw materials in Europe, mature, healthy vines of a wide range of familiar varieties, notably: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, as well as the local reds: Fetească Neagră, Negru de Odobești, Negru Vârtos, Băbească Neagră, Cadarcă; whites: Fetească Regală, Fetească Albă, Grasă de Cotnari, Frâncușă, Crâmpoșie, Galbenă de Odobești, Busuioacă de Moldova, Tămâioasă Românească and some superbly sited vineyards.

## Local grape varieties

### *Fetească Albă*

Fetească Albă ("White Maiden" in English) is an ancient Romanian white grape with more than 2,000 years of history, grown especially in Banat, Moldavia and Transylvania. Wines are either dry or off dry, featuring a velvety, natural finesse with balanced alcohol content (11.5-12%), acidity and sugar. It is the most popular Romanian grape, with 23,000 hectares of land cultivated with it.

### *Grasă de Cotnari*

This white grape belongs to the old Cotnari vineyard, where it has been grown since the days of Stephen the Great. It is picked when it shrivels and is affected by botrytis cinerea giving it a high sugar content, of over 240 grams per litre.

### *Fetească Regală*



This is a white grape variety, created in the 1930s, in Mureș County, Transylvania through a natural crossing of Grasă de Cotnari and Fetească Albă. The wines have an alcoholic content of 10.5-11.5% by volume. They are dry, fresh and have high acidity and light citrus flavours.

### *Tămâioasă Românească*

This white variety is used for the production of high quality aromatic wines. Tămâioasă Românească ("Romanian Frankincense") wines have traditionally been off dry or sweet, however the dry Tămâioasă wines are truly exceptional.

The grape is "one of the few survivors among Romania's ancient varieties - with the most extraordinary aroma" (**Jancis Robinson MW**).

It adds what some describe as 'roasted coffee bean notes' and can produce an alcohol content of 12-12.5% by volume and an imposing originality offered by the yellow-golden colour, complex flavour resembling field flowers and honey, persistent rich taste where alcohol, sugar and acidity reach a perfect harmony. Tămâioasă is usually released for sale as an aged wine when the "frankincense" character of the fruit is dominated by a developed, honeyed bouquet. However, it can also be enjoyed when young, especially when the must has had extended cold skin contact before pressing and fermentation.



## *Plăvaie*

A local Romanian variety, grown in the Moldavian area, mostly in Vrancea. Harvest is late, in early October, and the grapes accumulate approximately 180-200 g of sugar per litre of juice. Grape colour is greenish yellow and with the alcoholic strength of 10.5 to 11.8 degrees, the acidity is medium, 5-5.5 g/l. The wines obtained are dry, light, pleasant and delicate. The grape is ideal for the production of dry wines, as well as the production of wine to be used as raw material for sparkling wine.

## *Șarbă*

This white grape was created in Moldavia, in the '70s, by crossing the Tămâioasă Românească with the Riesling variety to produce a semi-aromatic variety. The grapes have a thick, greenish yellow skin and a juicy flesh with discreet aroma and a juice acidity of 7-7.5 g/l. Harvest is in mid-September, and the grapes accumulate approximately 220-240 g of sugar per litre of juice. The alcoholic strength is 11 to 12 degrees, the acidity is medium, 5.5-6 g/l. It is recommended to be drunk while still young. The grape is ideal for the production of white wines of DOC and IG quality.



The resulting wines are dry, balanced, fruity, perfumed, with a particular aromatic complexity, greenish yellow in colour. Typical flavours are those of rosé, basil, honey, all delicate, but at the same time persistent in both taste and aftertaste, light, slightly acidic, fresh.

## *Crâmpoșie Selecționată*

Crâmpoșie Selecționată was obtained in 1972 at the Drăgășani Research Institute. In contrast to Crâmpoșie veche this variety yields a larger wine production. It is harvested at full maturity in the second half of September, accumulating approximately 200g of sugar per litre of unfermented wine. Alcoholic strength of 11 to 12 degrees, average acidity of 4.5-5g /l. The wines produced are dry, balanced, fruity, and they have a yellowish-green colour. It is recommended to be drunk while young. The grapes are ideal for sparkling wines.



## *Fetească Neagră*

Also known as Poama Fetei Neagră, Coadă Rândunicii or Păsărească Neagră, Fetească Neagră ("Black Maiden") is considered a traditional grape variety, a Dacian variety, which has been grown for a long time on large areas in the south of Moldavia and eastern Wallachia. Today, the wine-growing area has expanded, thus reaching Transylvania, Oltenia, Dobrogea and Banat and has gone even beyond the borders in Moldova. This variety easily accumulates significant amounts of sugar (230 -240 g / l) and has a good acidity of over 7 g / l tartaric acid ( if production does not exceed 8.7 tones / ha). Fetească Neagră is characterised by great aromatic

complexity. Depending on the winemaking techniques, wines with various flavours can be made, ranging from wild quince, to red fruit (blackberry, blueberry and ripe plum even “smoked plums” a Romanian delicacy). This variety can give us both exceptional rosé wines and red wines that can be aged in quality wood barrels and then in bottles, resulting in high end wines, with a pronounced typicality.

## *Novac*

This red grape variety was obtained in 1987 from the variety Negru Vârtos (southern Romania) and Saperavi (originally from Moldova and Georgia), at the Drăgășani research institute. The grapes have a blueish black colour, they ripen at the end of September - beginning of October. The sugar level when the grapes have reached full maturity is 190-200 g / l and the total acidity reaches 4.5 to 5.0 g / l. The wine has a ruby-red colour, fine tannins and good acidity. It is suitable for ageing in oak barrels and then bottles. Flavours include blueberries, cloves, black pepper, dark chocolate and an aftertaste of rosehip and maize.



## *Negru de Drăgășani*

This red grape variety was obtained in 1993 from a similar cross as the Novac grape from Negru Vârtos and the Saperavi variety, at the Drăgășani Research Institute. The grapes have a dark blueish colour; they ripen at the end of September. The sugar level when the grapes have reached full maturity is 210 g/l, and during the supramaturation period - 223 – 249 g/l. Total acidity is 4.5 – 5.7 g/l. The full-bodied red wine has a ruby-red colour, fine tannins and good acidity. The wines are fresh and fruity, suitable for oak ageing in barrels and maturation bottles. Typical flavours and aromas include black cherry, blackberries and spices.



## *Rară Neagră*

(a Moldovan grape variety)

Cultivated since the early Dacian times, it has perfectly adapted to the sunny slopes of Southern Moldova. Wines made from this variety are very fresh, soft in taste with notes of dried fruit and vanilla.

## Wine Appellations

### *Wines for current consumption*

**VM** – Table wine

**VMS** – Superior table wine

**VS** - quality wines with geographic denomination, also known as “Country Wine”, “Landwein” or “Vin de Pays”

### *Quality Wines*

**DOC** - high quality wines with a controlled denomination of origin (grapes with minimum 180 gr. sugar):

**DOC - CMD**: Harvested at full maturity (grapes with min. 187 gr. sugar);

**DOC - CT**: Late harvest (grapes with min. 220 gr. sugar);

**DOC - CIB**: Noble harvest (grapes with min. 240 gr. sugar and noble rot)

## Novitas Wines

### Our Story

The novelty of rarely known European wines has started to fascinate the Old World through the discovery of quality grape varieties, passion in winemaking and love of terroir in a country surrounded mostly by people of Slavic origin but with an ancient Latin heritage.

Romanian wines are gaining a new reputation through the various awards and dedicated presence at international wine competitions, which justify the Romanian industry's confidence in asserting itself globally.

Join us in exploring this wine renaissance of quality wines from new Europe!



## Our Producers / Our Wines

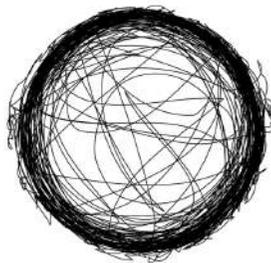
# 1. Aurelia Vişinescu Winery

Winemaker Aurelia Vişinescu and Steve Cacenco established Domeniile Săhăteni in 2003 as a family business.

The winery is located in the heart of the Dealu Mare wine region, well known for high quality wine. The 76 hectares of vineyards are close to the winery, on the hills surrounding the Carpathian Mountains, located in Săhăteni, Năeni and Finteşti villages (map 18). Here the white and Pinot Noir grapes are cultivated from the bottom to the top of the hill, where the late harvest reds can be found. The native varieties include: Fetească Albă, Tămâioasă Românească and Fetească Neagră, while the international varieties are more abundant: Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Syrah, Pinot Noir, Cabernet Sauvignon. The aim of the winemaker is to produce wines that reflect the character of the variety with the strong influence of the terroir. The wines are normally produced in small quantity, being a mix of singular grape variety and blended.

Artisan is the wine dedicated to local Romanian varieties specific to the area of Dealu Mare. Artisan wines represent the fine balance between skill and inspiration. They bear the fingerprint and personality of winemaker Aurelia Vişinescu. Their aim is not to be perfect or conform to a common standard but to be expressive of the land they belong to. These are wines with an identity, living wines.

Anima is an exclusive wine, created with passion and involvement of mind, body and soul. Anima private collection is a celebration of wine. Dedication and passion for wine are the defining features of the people who work at Domeniile Săhăteni. The administrative office is based in Bucharest, while the production, quality control and logistics personnel are located at the winery. The wines produced at Domeniile Săhăteni are distributed both nationally and internationally.



ANIMA

# *Aurelia Vişinescu Wines*

## *Red Wines*

### ***ANIMA CABERNET SAUVIGNON***

Carefully selected from exceptional vintages, the wine has been completed by maturation in oak barrels followed by bottle ageing before it was released on the market.

**Wine** Dry, full bodied

**Nose** Intense flavours of blueberry, dried plums and vanilla hints coming from ageing in Romanian oak barrels

**Palate** The taste evolves from raspberry to fully ripe black cherry, leading to complex flavours of tobacco, coffee and cinnamon

**Food Matching:** Red meat, game or cheese

**Alcohol** 14.6%

**Wine Region** Dealu Mare

**Grape Variety** Cabernet Sauvignon 100%

**Fermentation** Alcoholic fermentation in stainless steel for 21 days.

**Oak Maturation** 15 months in 225L Romanian oak barrels, followed by 6 month bottle ageing

**Soil** Limestone clay

**Climate** Temperate continental

**Harvest** Manual

**Ageing potential** More than 10 years

**Price :** 2011 - 1 bottle £18.50 (incl.VAT)  
- case of 6 bottles £111 (incl.VAT)



## ***ANIMA GRAND RESERVE***

The winemaker chose the best barrels of the wine varieties with the most distinct personality to create a complex and refined wine. Each of the four varieties brings its unique characteristic, dominant or subtle, where the winemaker's aim is to create a refined and elegant wine.

**Wine** Dry, full bodied

**Nose** Rich black fruit aromas, dry plums, raisin

**Palate** Velvety dark fruit taste, marmalade, caramel and dark chocolate. Long finish with hints of tobacco and vanilla

**Food Matching** Beef, lamb, game, strong cheeses and dark chocolate

**Alcohol** 14.85%

**Wine Region** Villages of Fintești and Năeni near Buzău in Dealu Mare DOC-CT

**Grape Variety** 45% Cabernet Sauvignon, 25% Syrah, 18% Merlot, 12% Fetească Neagră

**Fermentation** Alcohol fermentation in stainless steel vats. Grape maceration of 14-21 days.

**Maturation** 12 months in new Romanian oak barrels of 225l and 300l from the South and Western Romanian woodland

**Soil** Clay, sandy with limestone subsoil

**Climate** Temperate continental

**Harvest** Manual

**Ageing** Potential 10 years



**Price : 2011 - 1 bottle £21.99 (incl.VAT)**  
**- case of 6 bottles £131.9 (incl.VAT)**



# *White Wines*

## **ARTISAN TĂMÂIOASĂ ROMÂNEASCĂ IG DEALURILE MUNTENIEI**

Intense flavours of rosé and basil, ripe apricot and pear, integrated into the full bodied structure and refreshing acidity. The taste is emphasised by an intensity of incense, pink grapefruit and peach aromas. The vineyard is located on the hills surrounding the Carpathian Mountains, in Năeni village, with a South exposure, at 250 m altitude, where 32 years old vines with a density of 3000 plants per hectare are planted.

**Wine** Dry, full bodied

**Nose** Basil, roses, apricot

**Palate** pink grapefruit, peaches; good acidity

**Food Matching** Asian, Lebanese, Indian food

**Alcohol** 14.1 %

**Wine Region** Dealurile Munteniei IG

**Grape Variety** Tămâioasă Românească 100%

**Fermentation** Cold fermentation in stainless steel tanks

**Maturation** 10 hours skin contact in closed press

**Harvest** Manual

**Soil** Limestone clay

**Climate** Temperate continental

**Ageing potential** Drink now

**Price : 2013 - 1 bottle £9.99 (incl.VAT)**  
**- case of 6 bottles £59.9 (incl.VAT)**



## 2. Gîrboiu Winery



Gîrboiu Winery is a family business founded in 2005 owning a wide area of about 200 hectares, unique for its story and distinctive climate conditions. The vineyards are situated in the province of Cotești (map 10) with a distinctive, particularly favourable climate conditions and a soil rich in minerals unique in the South Eastern part of Romania. The hills are situated at an altitude of 150-200 meters. This area has an old tradition in wine making, every year resulting in modern and high –quality wines. The viticultural heritage of Gîrboiu Winery is composed of native vines such as Șarbă, Plăvaie, Fetească Regală, Fetească Albă, Fetească Neagră and international varieties such as Sauvignon Blanc, Riesling Italic, Muscat Ottonel, Gewurztraminer, Merlot, Cabernet Sauvignon, Pinot Noir.

Since the winery was founded, the Gîrboiu family manages all the sectors of the company together with a team of local and foreign experts. The cellar is 4000 square meters wide, including a processing area, the storage warehouse with a capacity of 2 million liters, and the bottling line in glass and bag-in-box package. Maceration and fermentation is done in stainless steel vats at controlled temperature and maturation is in French oak barrels.

The aim is to produce and offer to consumers the best wines, characterised by the uniqueness of the terroir and cultivated varieties of the well-known vineyard Cotești and the hundred year old tradition of making quality wine.



# *Gârboiu Wines*

## *Red Wines*

### ***LIVIA FETEASCĂ NEAGRĂ DOC - CMD COTEȘTI***

Dark ruby coloured wine, with complex aromas and low acidity.  
Full bodied velvety wine, with strong blackberry, cinnamon and blueberry  
flavours.

**Grape Variety** Fetească Neagră

**Wine** Dry, full bodied

**Alcohol** 14.4%

**Fermentation** Grape maceration in stainless steel vats for 3 weeks at 26-28 °C.  
Malolactic fermentation

**Maturation** 4 months in French oak barrels

**Harvest** Manual

**Food Matching** Red meat, game

**Price : 2013 - 1 bottle £9.99 (incl.VAT)**  
**- case of 6 bottles £59.9 (incl.VAT)**



### ***EPICENTRUM MERLOT CABERNET SAUVIGNON DOC - CMD COTEȘTI***

Dark ruby coloured wine with purple shades and subtle aromas of  
cranberry and dried sour cherry that blend beautifully with flavours of spices  
and cocoa on the palate.

**Grape Variety** Merlot, Cabernet Sauvignon

**Wine** Dry, full bodied

**Alcohol** 14.2%

**Maturation** in French oak barrels

**Harvest** Manual

**Food Matching** Red meat, smoked turkey, veal

**Price : 2009 - 1 bottle £15.99 (incl.VAT)**  
**- case of 6 bottles £95.9 (incl.VAT)**



## ***BACANTA MERLOT DOC - CMD COTEȘTI***

Elegant red with dominant red fruit and plum aromas, finishing in a fine vanilla flavour and strong tannins. This is Merlot at its best in a premium wine, the result of careful selection of the finest grapes and the winemaker's talent. Drink now or great potential for bottle maturation.

**Grape Variety** Merlot

**Wine** Dry, full bodied

**Alcohol** 14.2%

**Fermentation** Grape maceration in stainless steel vats for 20 days at 26-28°C and malolactic fermentation with the use of selected bacteria

**Maturation** 6 months in new French oak

**Harvest** Manual

**Food Matching** Roast beef or pork, strong cheeses or chocolate cake

**Awards** Gold Prize Bucharest 2011 – Excellence Awards of Vinul.ro and MERANO wine festival in 2014

**Price : 2009 - 1 bottle £15.99 (incl.VAT)  
- case of 6 bottles £95.9 (incl.VAT)**



# White wines

## ***EPICENTRUM ŞARBĂ & PLĂVAIE***

A pale gold wine with citrus flavours and a wonderful scent of white roses. The taste is dominated by citrus and peach notes with a high acidity.

**Grape Variety** Şarbă, Plăvaie

**Wine** Dry, full bodied

**Alcohol** 14%

**Fermentation** Maceration of grapes for 8 to 10 hours at 10-12°C. Alcohol fermentation at 14-16 °C for 3 weeks in stainless steel vats

**Harvest** Manual

**Food Matching** Chicken, cheese and cream based desserts such as cheesecake and crepes

**Price : 2014 - 1 bottle £9.99 (incl.VAT)**  
**- case of 6 bottles £59.9 (incl.VAT)**



## ***EPICENTRUM MUSCAT OTTONEL & ALIGOTÉ***

Pale gold, green wine with edelflower, acacia and freshly cut grass notes. The two varieties blend harmoniously the Muscat flavours with the fine acidity of the Aligote grape.

**Grape Variety** Muscat Ottonel, Aligote

**Wine** Dry, full bodied

**Alcohol** 14%

**Fermentation** Grape maceration for 8 to 10 days at a temperature of 10-12°C . Alcohol fermentation at 14-16°C in stainless steel vats

**Harvest** Manual

**Food Matching** Goats cheese and honey, Mexican chicken and guacamole, pasta in white sauce with truffle

**Awards** Gold Medal at Mundus Vini Germany 2013  
(Best Romanian white wine)

**Price : 2014 - 1 bottle £9.99 (incl.VAT)**  
**- case of 6 bottles £59.9 (incl.VAT)**



## ***TECTONIC MUSCAT OTTONEL DOC - CMD COTEȘTI***

Exotic flavours of ripe peach and candied fruit, with a honeycomb finish balanced by good acidity and moderate alcohol. A great summer drink

**Grape Variety** Muscat Ottonel

**Wine** Dry

**Alcohol** 13.3%

**Fermentation** Skin maceration in tanks at 6-8°C for 10 hours and pressed at low pressure, followed by clarification and fermentation in stainless steel vats at controlled temperature

**Maturation** 3-4 months in vats and bottle

**Harvest** Manual

**Food Matching** seafood, fish and grilled vegetables. Drink at 8-10 °C

**Awards** Gold at Challenge International du Vin, France 2015

Gold Medal at Concours Mondial de Bruxelles 2015

**Price : 2014 - 1 bottle £14.99 (incl.VAT)**  
**- case of 6 bottles £89.9 (incl.VAT)**



## ***TECTONIC ȘARBĂ DOC - CMD COTEȘTI***

Mediterranean summer aromas with hints of lime, honey and grapefruit. Well balanced white wine with good acidity and long finish.

**Grape Variety** Șarbă (unique local variety)

**Wine** Dry

**Alcohol** 13.9%

**Fermentation** Skin maceration in tanks at 6-8°C for 10 hours and pressed at low pressure, followed by clarification and fermentation in stainless steel vats at controlled temperature

**Maturation** 3-4 months in vats and bottle

**Harvest** Manual

**Food Matching** salads, poultry based dishes and light desserts. Drink at 10-12 °C

**Awards** Silver at Challenge International du Vin, France 2015

**Price : 2014 - 1 bottle £14.99 (incl.VAT)**  
**- case of 6 bottles £89.9 (incl.VAT)**



# *Rosé Wine*

## ***EPICENTRUM ROSÉ***

A beautiful salmon coloured rosé obtained from Cabernet Sauvignon. Dry, fruity with high acidity, develops aromas of strawberry and raspberry, full bodied with a good finish.

**Grape Variety** 60% Cabernet Sauvignon, 40% Fetească Neagră

**Wine** Dry rosé

**Alcohol** 13.5%

**Fermentation** Skin maceration for colour for 8-10 hours and pressed at low temperature, followed by clarification and slow fermentation in stainless steel vats at controlled temperature for 2 weeks

**Maturation** freshly bottled wine

**Harvest** Manual

**Food Matching** salads, pasta, spicy food and fruit based desserts.

Drink at 6-8 °C

**Awards** Silver at International Wine Contest Bucharest 2014

**Price : 2013 - 1 bottle £9.99 (incl.VAT)**  
**- case of 6 bottles £59.9 (incl.VAT)**



# *Sparkling Wine*

## **CUARTZ WHITE BRUT**

Joyful Prosecco style sparkling white wine with light stone fruit aromas and floral freshness on the palate.

**Grape Variety** 60% Plăvaie, 40% Fetească Albă

**Wine** sparkling white brut

**Alcohol** 12%

**Harvest** Manual

**Food Matching** can be drunk on its own at 6-8 °C

**Price : 2014 - 1 bottle £14.5 (incl. VAT)**  
**- case of 6 bottles £87 (incl. VAT)**



## **CUARTZ ROSÉ BRUT**

Fresh Prosecco style sparkling rose with red berries, raspberries aromas and a slight blackcurrant finish.

**Grape Variety** 80% Pinot Noir, 20% Cabernet Sauvignon

**Wine** sparkling rose brut

**Alcohol** 12%

**Harvest** Manual

**Food Matching** fruit based desserts or can be drunk on its own at 6-8 °C

**Price : 2014 - 1 bottle £14.5 (incl. VAT)**  
**- case of 6 bottles £87 (incl. VAT)**



### *3. Liliac Winery*



**LILIAC**  
**Transylvania**

Transylvania is a blessed region located in the North Western part of Romania. Here tradition and legend meet character. A county full of history and substance, wise and hardworking people strongly connected to the land and a huge interest in myths. Transylvania lives through its stories. From the chronicles about Vlad Țepeș, Matei Corvin and the Austro-Hungarian Empire to the legends of Dracula and haunted castles, Transylvania is a place of wonder.

Winemaking has always been part of this land. The wine producing area of Lechința and Batoș (map 29) , Liliac's home is blessed with the famous Transylvanian hills, rich in minerals and located in a moderate continental climate that contributes to great ripening of the finest of grapes.

The vines on the hilltops of the wine region of Lechința have an extremely favourable micro climate which guarantees optimal ripening. The soils of the 12 hectares estate, are light, sandy and possess only marginal loam content. These are the best conditions for fresh, fruity wines in particular.

The soil in the low lying vineyards of Batoș is heavy, well-grounded and has a high water retention capacity. The current 52 hectares are planted with traditional white grape varieties and also red varieties. The terroir is markedly affected by the considerable temperature difference between day and night. The grapes harvested here have the potential for a full bodied wine. In the newly built cellar the winemaker's remarkable know how and the latest technology complement each other. Hand selected grapes are processed with the same care used while ripening in the vineyard, benefiting from the skill of a team of local and international winemakers. The style of winemaking is very similar to that of the New World, with an end result of fresh wines full of floral and fruity notes, perfectly incorporating the typical high acidity. The traditional grape varieties Fetească Regală and Fetească Albă can find here their best expression, resulting in wines of intense flavour, gorgeously capturing their best attributes. International varieties also thrive here and reach their full potential.

# *Liliac Wines*

## *Red Wine*

### ***LILIAN MERLOT IGT DEALURILE TRANSILVANIEI***

The deep ruby colour indicates a mature wine with plum and cherry aromas. The taste opens gradually with black cherry, vanilla and dark chocolate flavours, offering a velvet sensation on the palate and a long finish.

**Grape Variety** Merlot

**Food Matching** Beef and lamb, simply cooked or with spices.

**Alcohol** 14.0%

**Price : TBC**



### ***CREPUSCUL FETEASCĂ NEAGRĂ DOC-CMD LECHINȚA***

The crisp and clear ruby-red colour is followed by fruity aromas of wild berries and a subtle hint of spice on the nose. On the palate the wine is very well balanced and harmonious.

**Grape Variety** Fetească Neagră

**Wine** Dry

**Alcohol** 13.5%

**Fermentation** Process of fermentation and maturation in stainless steel vats

**Harvest** Manual

**Food Matching** veal, cheese and prosciutto

**Awards** Gold at Austrian Wine Contest Vienna 2013

**Price : 2013 - 1 bottle £11.99 (incl.VAT)**  
**- case of 6 bottles £71.9 (incl.VAT)**



# White wine

## **LILIAC FETEASCĂ REGALĂ 2013** **LECHINȚA** **DOC - CMD COTEȘTI**

“Austrian winemaker helped by Willi Opitz to make sweet straw wine. Quite aromatic and substantial on the nose with lots of acidity and grip. Grapefruit peel.”

**Jancis Robinson** MW in *Romania - land of hope*

A young and crispy wine, full of freshness, with a green-yellow colour. The initial aromas are floral combined with green fruits and herbal notes. The taste is balanced, mineral, with the typical acidity of the grape that gives citric aromas and a grapefruit flavoured finish.

**Grape Variety** Fetească Regală (royal maiden grape)

**Food Matching** Cheese, fish and mushroom based dishes

**Alcohol** 13.0%

**Price : 2014 - 1 bottle £11.99 (incl.VAT)**  
**- case of 6 bottles £71.9 (incl.VAT)**



## ***LILIAN SAUVIGNON BLANC 2013 LECHINȚA***

"The style reminds me most of Austrian Styrian Sauvignons with lots of green veg fruit (not Marlborough-like and not mineral) with a bone-dry finish. I was reminded only later that this is the winery where Austrian Willi Opitz consults. Very respectable with masses of personality." **Jancis Robinson** MW in *Romania - land of hope*

An elegant wine as the shiny yellow colour indicates. The nose surprises you with elderflowers and exotic fruits aromas mixed with a raw grassy hint. It's a tropical full bodied wine which gives a smooth sensation on the palate. The acidity makes it fresh, giving a cool sensation. The finish is long and rich in citric flavours.

**Grape Variety** Sauvignon Blanc

**Food Matching** Mediterranean fish dishes and Asian spicy food

**Alcohol** 14.0%

**Price : 2014 - 1 bottle £17.50 (incl.VAT)**  
**- case of 6 bottles £105 (incl.VAT)**



### *Dessert wine*

## ***LILIAN NECTAR OF TRANSYLVANIA MUSCAT OTTONEL DOC - CT***

A gold-yellow wine with light green reflections opens with very intense aromas of lychee, mango and honey. On the palate the honey facets are paired with exotic flavours and a pleasant sweetness, irresistibly delicious.

**Grape Variety** Muscat Ottonel

**Food Matching** Crepes, exotic fruit panna cotta, bread & butter pudding and chocolate desserts

**Alcohol** 11.50%

Bottle of 375ml

**Price : 2013 - 1 bottle £19.99 (incl.VAT)**  
**- case of 6 bottles £119.9 (incl.VAT)**



## 4. VINARTE Winery

# V I N A R T E



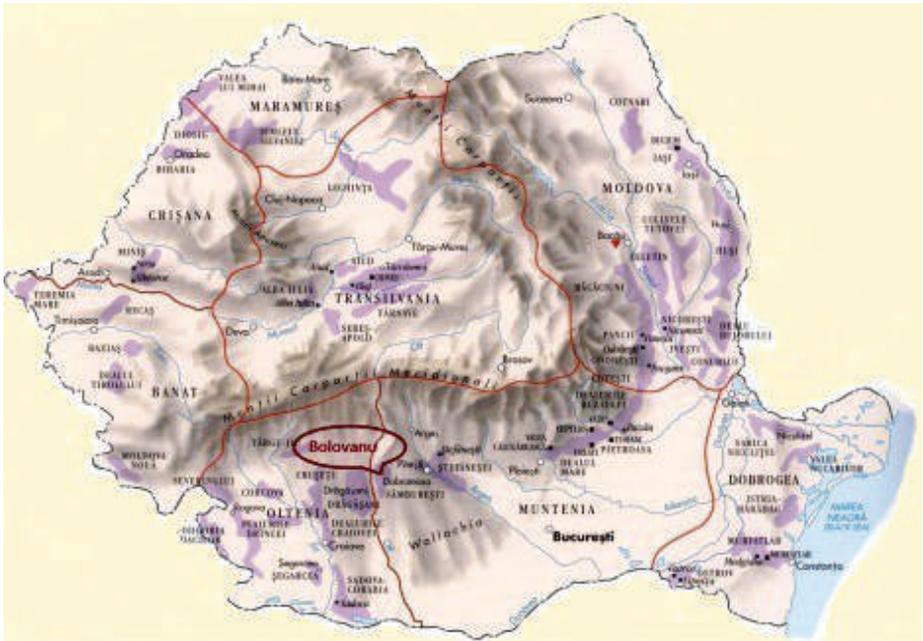
The company produces and distributes high quality Romanian wines from a selection of wineries. The three production centres (vine plantations and wine making centres) are located in three of the most important wine regions of Romania: Sâmburești – Olt County, Zorești, Dealu Mare - Buzău County and Stârmîna , Terasa Danubiene – Mehedinți County.

In **Sâmburești** (map 20), Olt County, Vinarte company currently holds an estate with a total area of 60 hectares. The vine-growing region where Castel Bolovanu vineyard lies is one of the oldest and most beautiful in Romania. In relation to recent archaeological discoveries, the hypothesis of its existence 2000 years ago was formulated. The mineral composition is typical for alluvial soils, with the capacity to produce quality wines. The South-Western exposure of the terraces, leading down to the Olt River, acting like a thermal regulator, allows for the full ripening of grapes. The ideal microclimate of these lands provides an excellent balance between sugar level, acidity and polyphenol.

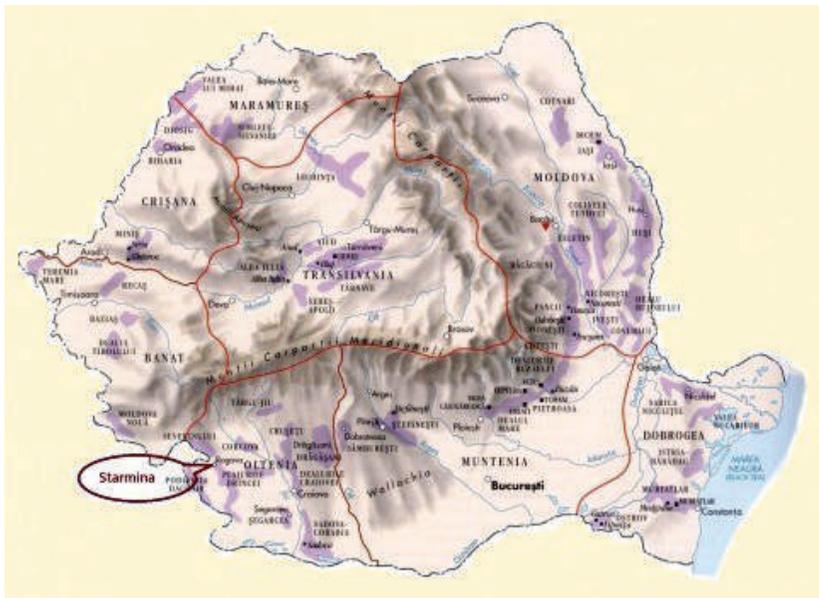
Between 2007- 2009 and 2013, 40 hectares were planted with Cabernet Sauvignon.



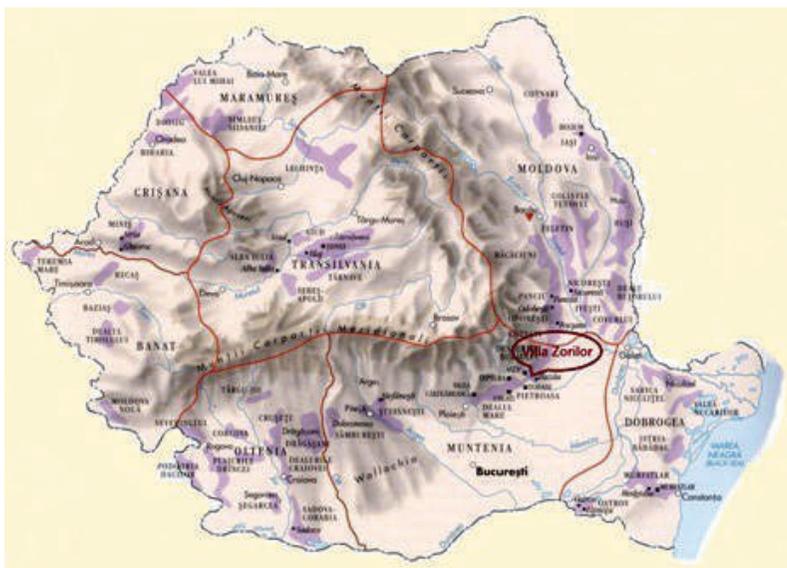
# VINART E



At **Stârmina** (map 24), near the town Turnu-Severin, Vinarte holds a total of 190 hectares of vines. An extensive program of work and modernisation of technology in the cellar was completed in 2009. Thanks to its position in the South-Western region of the country, in close proximity to the Danube, with a climate influenced by the Mediterranean, this vineyard has always produced remarkable wines. Statistical climatic data confirm that there is an ideal temperature throughout the year and a significant number of sunny hours (a study written in 1868 mentions that “the sun shines on the vineyards all day long”), very important elements in reaching full maturity of grapes. These vineyards have the special designation to produce wines with great character, both red and white. Between 2001 and 2008, 41 hectares were planted with the white varieties Tămăioasă Românească, Sauvignon Blanc and reds such as Cabernet Sauvignon, Merlot, Negru de Drăgășani, Fetească Neagră and Novac.



At **Zorești** (map 18), Dealu Mare vineyard, Buzău County, Vinarte company holds a total of 132 hectares of vines. The vineyard is located in one of the most renowned vine-growing regions: Dealu Mare, which extends over more than 60 km and is particularly famous for producing red wines. Here, one can easily find almost all the favourable soil and climatic conditions necessary for the production of high quality wine. The vines are located on the sunny hills with Southern and South-Eastern exposure, protected against the cold winds from the North, a position that provides an optimum accumulation of summer heat during the vegetation period, without being affected by excess moisture. Long, dry and mild autumns favour late harvests and the clay and iron rich oxides soil produces wines that have the glitter of the ruby. Between 2005 and 2008, 26 hectares were planted with Merlot and Fetească Neagră.



# VINARTE Wines

## Red Wines

### **PRINCE MATEI DOC-CMD DEALU MARE**

This ruby coloured bright wine with purple shades is produced and bottled at Villa Zorilor of Vinarte Winery with a temperate-continental climate and with a characteristic of the South Carpathian ecological region. The soil is reddish-brown clay, ranging from slightly to strongly eroded, with traces of calcium carbonate and clay textures.

**Grape Variety** Merlot

**Alcohol** 14.5%

**Nose** Forest fruit (blackberries, red currant, wild strawberries), complex aromas of black pepper, chocolate, coffee and vanilla.

**Palate** Dry, intense, full bodied, well-balanced texture of sweet tannins, delicate astringency, prolonged aftertaste.

**Fermentation** Maceration and alcoholic fermentation in stainless steel for 25 days

**Maturation** Malolactic fermentation and maturation for 12 months in 225l French oak barrels. Bottle matured for a minimum of 6 months.

**Harvest** Manual

**Food Matching** Red meat dishes, venison with sauces, traditional Romanian meat-based dishes, matured cheeses.



**Price : TBC**



## ***PRINCE MIRCEA MERLOT DOC-CMD MEHEDIŢI***

This intense ruby coloured wine is produced and bottled at Stârmina Castle of Vinarte Winery with a temperate-continental climate with Mediterranean influences. In the high areas and on the hills the reddish brown soil is eroded and contains running rubble deposits. Towards the foot of the hills there is a clay structure to the soil with alluvial features.

**Grape Variety** Merlot

**Alcohol** 13%

**Nose** Intense and elegant, characteristic aromas of mellow plums and forest fruit, vanilla, caramel, dark chocolate, sweet spices

**Palate** Dry, full, dense texture, strong and balanced, with round tannins and prolonged aftertaste

**Maturation** 15-18 months in 225l French oak barrels. Bottle matured for a minimum of 6 months.

**Harvest** Manual

**Food Matching** Grilled or baked red meat dishes, medium-sized venison, traditional Romanian meat-based dishes, mature cheeses



**Price : TBC**



## ***CASTEL BOLOVANU CABERNET SAUVIGNON DOC - CMD SÂMBUREȘTI - BOLOVANU***

"Very respectable answer to red Bordeaux from Vinarte, the first big winery to be created after the revolution, founded in 1998 by Romanian, French and Italian investors" **Jancis Robinson** MW in *Benevolence in Transylvania* (Castel Bolovanu Cabernet Sauvignon 2009)

"A wine that reminded me how good Cabernet Sauvignon can be. Ripe cassis and cigar box. Very nice with real vitality and not ashamed of its tannins. Some evolution and real class. 13%" Drink 2012-2018" **Jancis Robinson** MW in *Romania- land of hope*(Castel Bolovanu Cabernet Sauvignon 2009)

**Grape Variety** Cabernet Sauvignon

**Alcohol** 14%

**Nose** Intense, with aromas of forest fruits (currants, blueberries) and notes of black pepper

**Palate** Dry, full-bodied, well-balanced, round tannins, slightly astringent and a long, lingering finish

**Fermentation** Malolactic fermentation in French oak barrels

**Maturation** In French oak barrels for 6-9 months

**Harvest** Manual

**Food Matching** Red meat dishes, venison, traditional *Romanian meat-based* dishes, fine cheese

**Price : TBC**



## ***NEDEEA DOC - CMD MEHEDIŢI - STÂRMINA***

"Interesting, well-balanced blend of equal parts of Fetească Neagră, Negru de Drăgăşani and Novac" **Jancis Robinson** MW in *Benevolence in Transylvania* (Nedeea 2011)

**Grape Variety** Fetească Neagră, Negru de Drăgăşani, Novac

**Alcohol** 13.5%

**Nose** Intense and very fruity, dominated by aromas of black cherries, dried plums, cloves and berries, slightly spicy

**Palate** full, creamy, strong but balanced, with round tannins and a persistent finish.

**Fermentation** Malolactic fermentation in French oak barrels

**Maturation** 2-6 months

**Harvest** Manual

**Food Matching** Beef, veal in red wine sauce, lamb chops with couscous and mint sauce, wild boar

**Price : TBC**



# *S. S.E.R.V.E. Winery*



Count Guy de POIX (French producer of wines and owner of 50 hectares of vineyards in Corsica – Domaine Peraldi) founded SERVE Winery in Romania in 1993, foreseeing the great quality potential of the Romanian vine-growing regions. SERVE was the first privately owned company in the Romanian wine business after 1989: The European-Romanian Society for Exquisite Wines (S.E.R.V.E.)



The Count brought to the market in 1999 a range of red and white “assemblages” labelled **Milenium** and in 2011 the first “cuvée” - **Cuvée Charlotte**. In 2005 the **“Terra Romana”** brand was released, targeting the most exquisite tastes and sold exclusively on trade and export markets. SERVE Winery now owns 54 hectares of vineyards in the Dealu Mare region (Ceptura) (map 18) and 56 hectares in the Babadag region (Cogealac) (map 12). All the plantations were established between 1999 and 2012, mostly with plants from own nurseries.

# S.E.R.V.E. Wines

## **CUVÉE GUY DE POIX** **DOC CMD DEALU MARE**

Cuvée Guy de POIX is obtained exclusively by the vinification of Fetească Neagră grapes, representing an homage to Count Guy de POIX, who was first introduced to this particular variety by winemaker Aurel Rotarescu in 1993. Guy loved the Fetească Neagră and dedicated himself to rediscovering this grand and unique Romanian grape variety. This premium, limited edition SERVE wine is the culmination of the Count's discovery.

**Grape Variety** Fetească Neagră

**Alcohol** 15.5%

**Wine** Dry, full bodied

**Vineyard** Dealu Mare, South facing terraced vineyard

**Nose** Very complex, ripe black fruits, spices, dark chocolate, vanilla

**Palate** Strong, spices, tasteful tannins, a generous, remarkable wine

**Maturation** in French noble oak barriques from Allier, Jupille and Romanan noble oak

**Harvest** Manual

**Food Matching** Red meat, venison, fine cheeses. Drink at 18-19°C (decant for one hour before serving)

**Ageing potential** over 10 years



**Price : 2011 - 1 bottle £21.99 (incl.VAT)**  
**- case of 6 bottles £131.9 (incl.VAT)**



## ***CUVÉE CHARLOTTE*** ***DOC CMD DEALU MARE***

Every year, this wine is created with grapes from the most valuable plots of the Dealu Mare vineyard. There is no strict recipe, the first Charlotte (in 1999) was an assemblage of Cabernet Sauvignon, Merlot and Fetească Neagră; the 2010 harvest was an assemblage of Fetească Neagră and Merlot. This cuvée is a rare and prestigious wine, firstly created by Guy de Poix in 1999 for Charlotte, his eldest daughter. This is a wine with great acidity and elegant, well integrated tannins, and it is bound to further develop its character and complexity over time.

"Unspecified blend of Cabernet, Merlot and Fetească Neagră from the first independent winery in Romania, started by a Frenchman wooed by Fetească Neagră. Very sophisticated wine that looks glorious- healthy and nuanced. Smells complex and youthful. One of the few reds not to be scared by tannins. Great balance but great future too. Lovely wine." **Jancis Robinson** MW in *Romania- land of hope*

**Grape Variety** Cabernet Sauvignon, Merlot, Fetească Neagră

**Alcohol** 14.5%

**Wine** Dry, full bodied

**Vineyard** Dealu Mare

**Nose** Violets, sundried plums, raisins, tobacco, truffles, cinnamon

**Palate** Red berries, blueberries, blackberries

**Maturation** 12 months in oak barrels

**Food Matching** Red meat such as grilled Argentinean beef, roast lamb, venison. Drink at 18-19°C

**Ageing potential** 10 to 12 years



**Price : 2011 - 1 bottle £21.50 (incl.VAT)**  
**- case of 6 bottles £129 (incl.VAT)**



## ***TERRA ROMANA MILENIUM ROȘU DEALURILE MUNTENIEI I.G.***

This wine was first created from the 1998 harvest and was a successful companion while passing into the third Millennium. The challenge was to put together international varieties, Cabernet Sauvignon and Merlot, with local Romanian varieties such as the Fetească Neagră. The best grapes are picked in order to carefully highlight the characteristics of each variety: Fetească Neagră, with its complex taste and elegant tannins, complemented by the acidity and complex aromas of the Cabernet Sauvignon.

This blend is tempered by the lightness of the Merlot in order to create a balanced wine with a French character. This wine will charm you with its deep colour, its suave scents of red fruits, blackberries, pepper and violets, with its pleasant taste of blackberry, raspberry and vanilla. The strong structure is sustained by elegant tannins and a good length.

**Grape Variety** Merlot 45 %, Fetească Neagră 30 %, Cabernet Sauvignon 25%

**Alcohol** 14%

**Wine** Dry, full bodied

**Vineyard** Dealurile Munteniei, I.G.

**Nose** Raisin, vanilla, coffee, red fruits and spice

**Palate** Complex, elegant, blackberry and cherry flavours; well balanced with a good tannin structure

**Maturation** 50% of the quantity matured in oak barrel for 8 to 12 months. The other 50% of the quantity matured in stainless steel vats

**Food Matching** Dishes containing red meat (lamb, venison, beef), spicy food, fermented cheese and dark chocolate. Drink at 18°C

**Ageing potential** over 10 years

**Awards** Gold at AWC Vienna 2013



**Price : 2012 - 1 bottle £12.99 (incl.VAT)  
- case of 6 bottles £77.9 (incl.VAT)**



# ***TERRA ROMANA FETEASCĂ NEAGRĂ*** ***DOC DEALU MARE***

Count Guy de Poix discovered the Fetească Neagră grape in Ceptura, in the autumn of 1993. This was the reason why he decided to establish his wine cellar here. 2012 was warm and dry, with a perfect autumn for the Fetească Neagră grape ripening. The result was a deep coloured Fetească Neagră with a perfect varietal expression: flavours of dry plums, black forest fruits and pepper. This is a wild and robust wine which can be drunk on its own or accompanied by red meat or spicy dishes.

" Very dark crimson. Quite sweet oak and then intense fruit with a hint of cappuccino. The most youthful, ambitious example of this varietal. " **Jancis**

**Robinson** MW in *Romania - land of hope.*

**Grape Variety** Fetească Neagră

**Alcohol** 14,5 %

**Wine** Dry, full bodied

**Vineyard** Dealu Mare DOC

**Nose** Ripe plums, raisins and black pepper

**Palate** Complex, with notes of blackberry, sour cherries and dry plums. Strong but elegant tannins, good finish.

**Food Matching** Red meat, roast lamb, game. Drink at 17-19°C (decant for 30 minutes before serving)

**Ageing potential** 7 years

**Awards** Gold at AWC Vienna 2012



**Price : 2012 - 1 bottle £13.99 (incl.VAT)**  
**- case of 6 bottles £83.9 (incl.VAT)**



## 6. Rhein Azuga Cellar

Built in 1892, the Rhein Azuga Cellar was the former 'Supplier of Romania's Royal Court', and since April 2006 has been designated 'Supplier of His Majesty King Michael the First'. The cellar is considered the oldest at which sparkling wine is produced using the traditional method. The Rhein Azuga Cellar is located in the midst of the majestic Carpathian Mountains.



### Rhein Extra Brut Imperial Sparkling

RHEIN EXTRA BRUT IMPERIAL SPARKLING is the result of natural bottle fermentation that embodies the classic Chardonnay cuvée, a variety of high natural acidity. Historically the most favourite sparkling wine associated to the Romanian Royal family, the grapes are now owned and the wine is produced by Halewood Estates in Sebeş- Alba (map 32).

This wine is distinctively characterised by pale lime hues and strong aroma blending peaches, ripe pears and almonds. Its fruity, fresh taste is harmoniously completed by its appealing creamy consistency, fine and persistent pearl-like appearance and a long-lasting finish.

**Wine Region** Sebeş Alba

**Grape Variety** Chardonnay

**Process** Traditional method

**Alcohol** 12.5%

**Food Matching** Recommended to be served as an aperitif, being associated with caviar, Saint Jacques oysters with truffle sauces.

**Drinking temperature** 8 °C

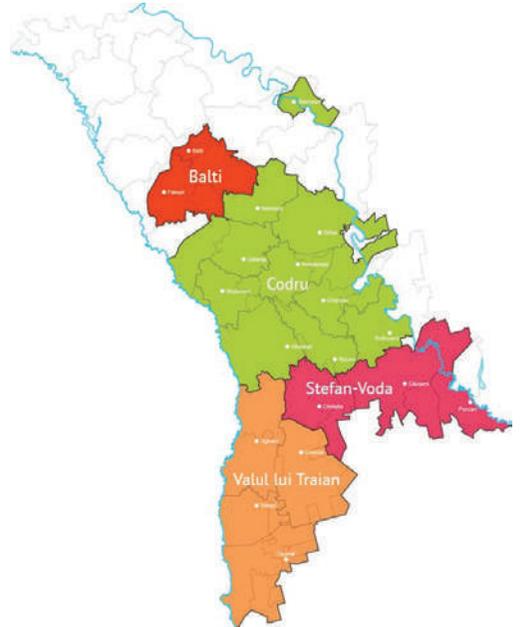
**Price** - 1 bottle £15.5 (incl. VAT)  
- case of 6 bottles £93 (incl. VAT)



# Moldovan Wines

## Moldova - wine country

Shaped as a bunch of grapes, Moldova is situated in the South-East of Europe, sandwiched between Ukraine and Romania, in the Black Sea basin, where the vine is said to originate from. The country has a fragmented landscape, with low hills, sunny plateaus and plains, crossed by many streams which flow into the two big rivers, Prut and Dniester. Its climate is moderately-continental with influences from the Black Sea. Located at 46-47° latitude, just like other famous wine regions in Europe, the vineyards have a terroir suited for the production of quality red wine, in the Southern regions and mainly white wine in the central part of the country. Moldova has 112 thousand hectares of vineyard planted with over 30 types of grape varieties. There are 4 historical wine regions: Valul lui Traian (South West), Ștefan Vodă (South East), Codru (Center), and Bălți (North), the first three regions being destined for the production of wines with protected geographic indication.



Wine growing in Moldova follows international trends and includes Western European, Caucasian and also indigenous grape varieties. Vineyards cover 112 thousand hectares planted with *Vitis Vinifera*, of which 70 % are white varieties (Rkatsiteli, Sauvignon Blanc, Chardonnay, Aligote, etc.) preponderantly in the Codru zone and 30% are red varieties (Cabernet Sauvignon, Merlot, Pinot Noir, Saperavi, etc.) typical for the Southern regions. Aromatic varieties account for 36 % of the vineyards. The authenticity and uniqueness of Moldovan wines is represented by the local varieties, which account for 10% of the vineyards: Fetească Albă, Fetească Regală, Fetească Neagră, Rară Neagră, Plavaie, Viorica.



# History

The history of wine in Moldova starts in 3000 BC, while the first vines were recorded here 7000 years BC. Wine used to be utilised as a medium of exchange and a trophy awarded after fights, which has made the wine a national product of Moldova. One verse in the Iliad (8th century BC) says: "Greek warriors went to Thracia to find wine". The Roman poet Ovidius (43 BC -17 AD), being exiled in these places spoke about the method of making wine concentrate by freezing, which was used by locals. Thus, ancient Dacians not only drank the wine but also ate it, keeping it in a solid state during winter time. Over time, the wine culture in this area changed due to the Greeks who brought in new traditions. When the Romans conquered Moldova (1st c. AD), they discovered a flourishing viticulture and winemaking with rich traditions and therefore continued to develop the wine industry.

In the Middle Ages, the state of Moldova continued to be a region where grapes were cultivated and wine was produced; the vineyard owners being the rulers of the country. Viticulture reached its highest level of development in the 15th century, during the reign of Stephen the Great, who established the position of Attendant, responsible for overseeing vineyards and winemakers to ensure the quality of production. Monasteries became winemaking centres and wine became part of the Holy Communion and a religious symbol. Following the annexation of Basarabia (the local Romanian name for the region of Moldova) to the Russian Empire in 1812, winemaking drove the interest of the aristocrats and the Russian military elite. Russian aristocrats enjoyed setting up vineyards, bringing in select grape varieties and well-known wine specialists from France. Some wine microzones were developed, which have an excellent potential: Purcari, Lapusna, Bulboaca, Romanesti, and Camenca. Moldovan wine was famous at the Tsar's residence and also in Europe.

At the international exhibition of 1878 in Paris, the wine Negru de Purcari obtained a golden medal and was then included in the list of procurements for the Russian imperial family and for other European aristocrats. Winemaking had an ascending trend so that in 1837 Basarabia was producing 10 million litres of wine per year, which accounted for half of the wine volumes produced in the whole Russian Empire. At the end of the 19th century, wine was actively exported to Europe, which at that time was short of wine because of the phylloxera epidemic. Winemaking became increasingly popular to the extent that secondary viticulture and winemaking schools were opened, as well as a higher education institutions such as the National College of Stauceni.



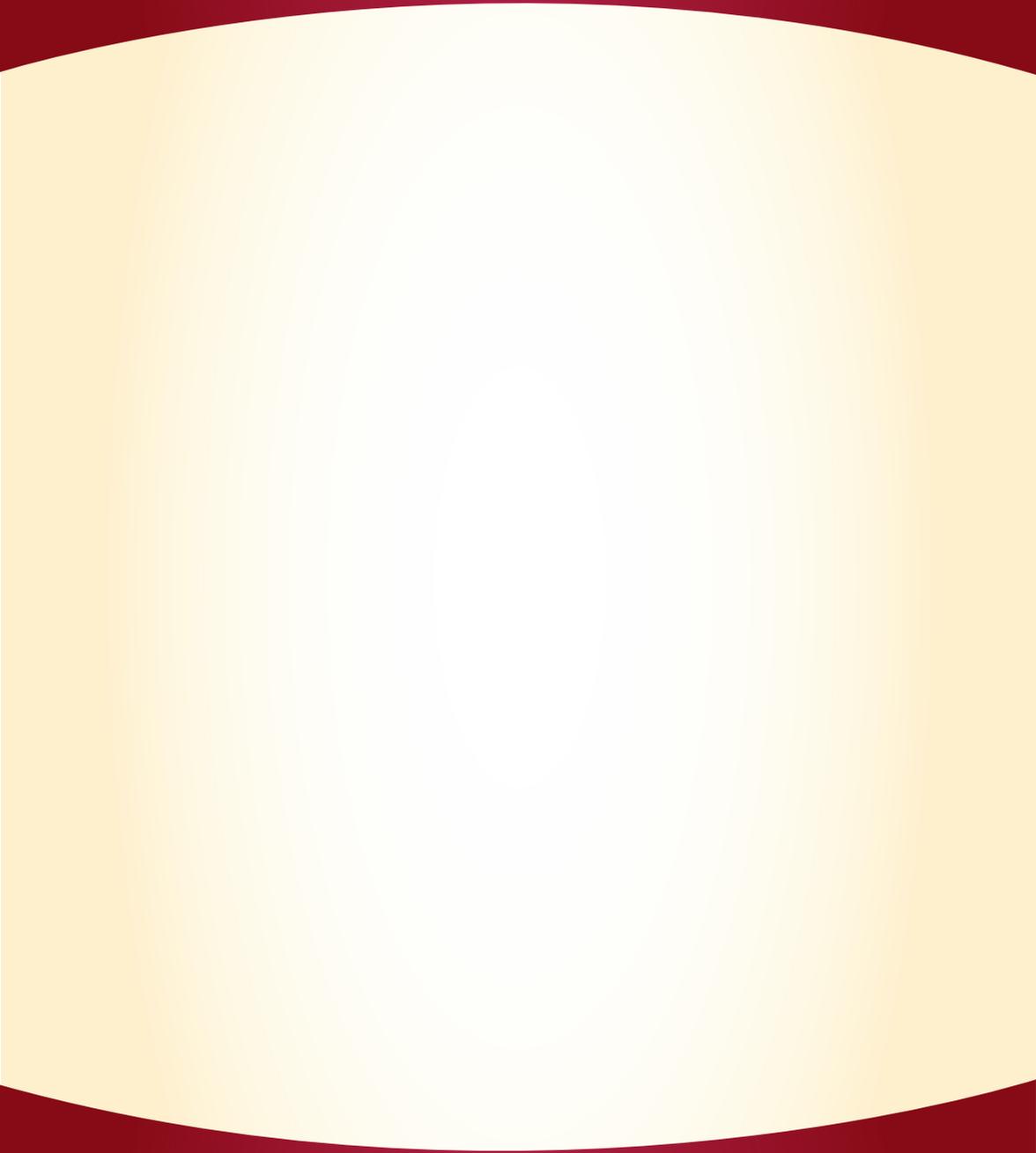
The two World Wars and the revolutions slowed down the development of winemaking in Moldova, however during the USSR, Moldova became the biggest wine producer as every 2nd bottle of wine consumed in the USSR was from Moldova. After the rehabilitation of factories, in the '60 underground wine galleries were set up, which became legends and touristic attractions: Cricova, Mileștii Mici, Brănești - underground cities with streets covering hundreds of kilometers, where approximately 300 thousand hl of wine and millions of collection wine bottles are still being kept.

The wine industry suffered a decline caused by the massive uprooting programmes imposed by Mihail Gorbaciov's anti-alcohol campaign in the '80s. Moldovan winemaking started to revive and to modernise only after Moldova obtained its independence in 1991 and the vineyards passed into private ownership. Moldova now focuses on producing quality wines and reviving the old traditions, diversifying its markets and modernising the industry. The biggest wine collection in the world with over 1.5 million bottles, recorded in the Guinness Book in 2005 belongs to Moldova. With the name of "Golden Collection", it is stored at over 80 meters depth, in gothic style cases, in the underground galleries of Mileștii Mici. The oldest wine in the collection dates back to 1969; thousands of bottles of fine, white and red, dry and dessert wines are added to the collection every year. The cellars secure an ideal microclimate for wine ageing, keeping a constant temperature and humidity.

With its underground limestone galleries stretching over a total length of 200 km and 80 meters depth, Mileștii Mici is a construction in the style of Moldova's old feudal fortresses. These outstanding cellars cover an area of 55 km of galleries where technological production processes are carried out, and some other dozens of km where wine is matured in barrels and bottles. One may travel through the galleries by car, by bicycle or walk on the streets called "Fetească", "OIV" having to respect the traffic rules.

## *Wines to follow*









*Novitas Wines*

