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# KOBLEVO

## WINERY



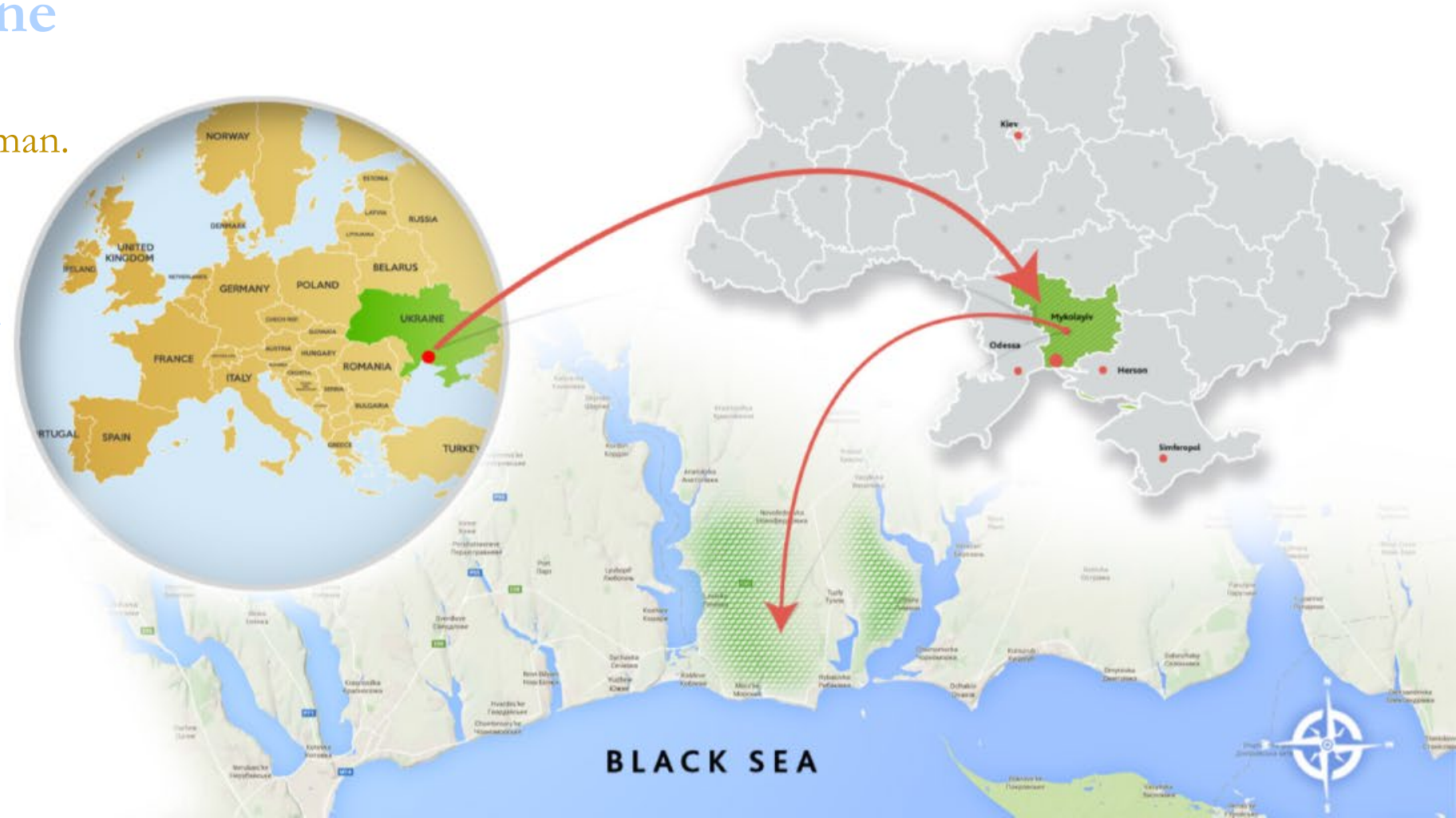
# LOCATION

## Unique natural zone

between warm Black Sea and  
natural reserve – Tiligulskiy liman.

## 46<sup>th</sup> magic parallel

the same as the  
famous Beaujolais wines  
region in France.







# FAVORABLE CLIMATE

**290** sunny  
days

**two  
suns** one in the sky and  
sun's reflection in  
the estuary

**27°** summer  
avg. temp.

**sea breeze  
cooling**



# OWN VINEYARDS



**2500**

hectares  
own vineyards

**Fertile soil**

**15** Classic European  
grape varieties

**5 authentic  
Ukrainian  
grape varieties**

Bastardo Magarachsky,  
Muscat Odessa, Odessa  
Black, Irsai Olivér,  
Traminer rose



# EXPERIENCE + INNOVATION

A person wearing a red and white checkered shirt is shown from the side, reaching into a red basket filled with green grapes. The background is a blurred vineyard with more green grapes hanging from the vines.

**harvested  
by hand**  
for elite wines

**cold sterile  
bottling**

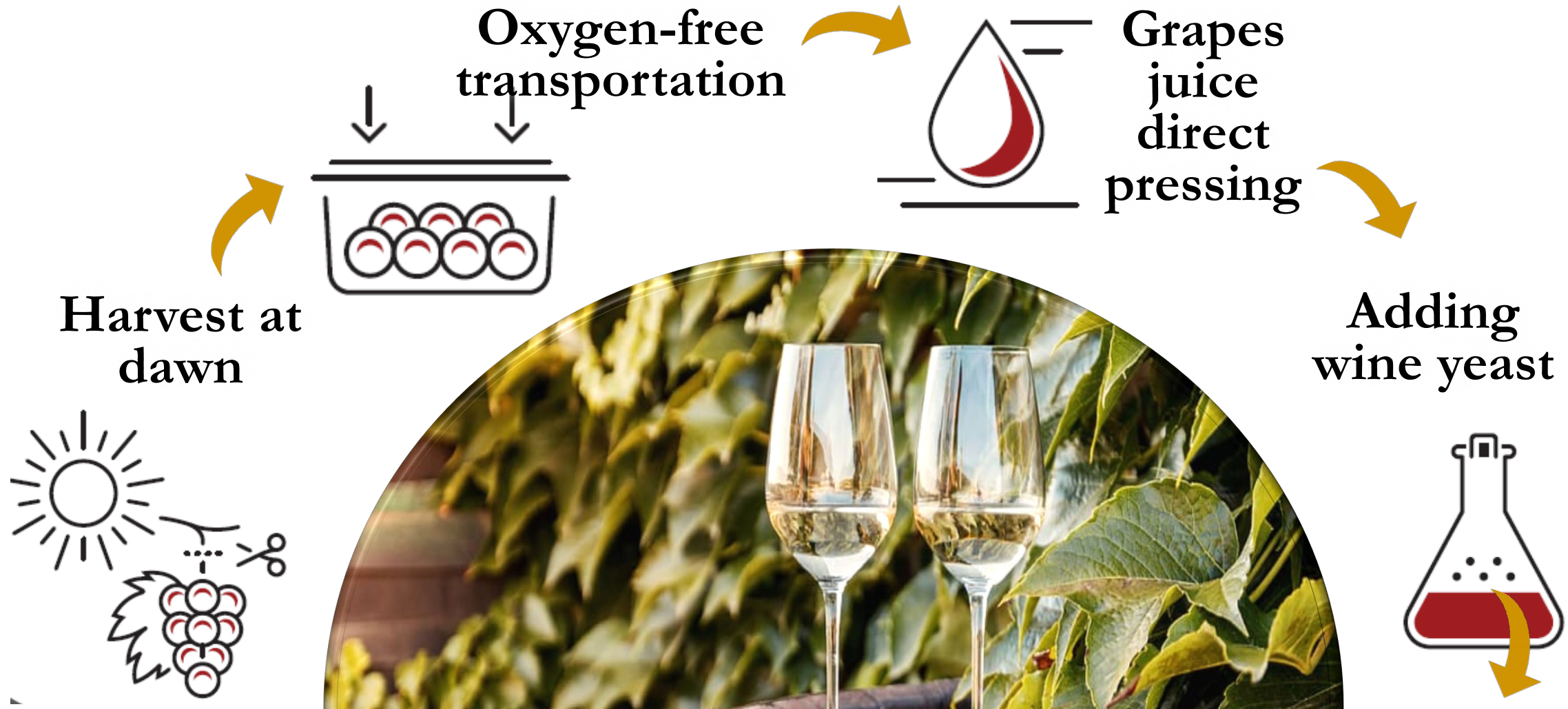
**harvested  
at dawn**

**best  
equipment**

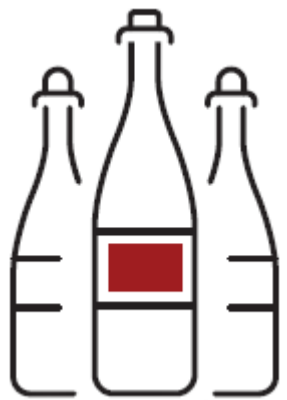
Italian lines for processing grapes,  
sterile filtration & bottling,  
French membrane presses



# 360° PRODUCTION



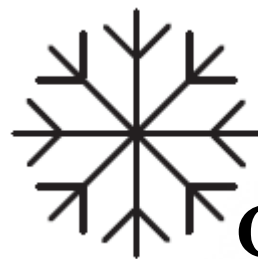




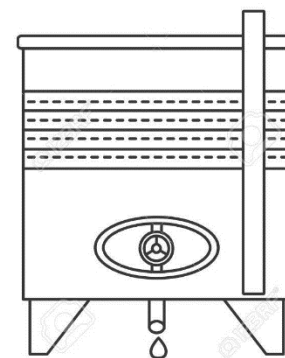
**Bottling**



**Sterile  
filtration**



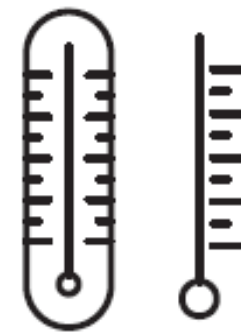
**Cold  
stabilization**



**Aging in  
the tank**



**Low  
temperature  
fermentation**



**360° PRODUCTION**



# KEY ACHIVEMENTS

Best Kagor wine of Ukraine (Consumer Choice Award 2020)

The Wines Of Friuli Venezia Giulia (Verona, Italy 2018)

Choice of the year (Kyiv, Ukraine 2011)

Trade Leaders' Club (Madrid, Spain 2011)

TOP-100 best products of Ukraine (Kyiv, Ukraine 2010)

Alkosoft (Kyiv, Ukraine 2009)

World Food Ukraine (Kyiv, Ukraine 2007)



# Classic

Unique grape varieties of the Black sea region – Muscat Odessa, Bastardo Magarachsky

Muscat is considered one the oldest domesticated grape variety famous through ages for its floral aroma and sweetest taste



0,75L



# Patriotic

This line of wine was created during the war.

The names of the individual wines resonate in the hearts of all people who oppose Russian aggression and support each other in this difficult time.

The bottles contain the most favorite wines of our consumers, so everyone who supports Ukraine and fights for the freedom of the whole world will like its taste.



0,75L



# Reserve

To produce wines of Reserve line, only grapes from certain areas of the vineyards are used

The line is characterized by the use of one (dominant) grape variety, hand-harvested using the “cold bottling” technology

Koblevo Reserve are exclusively ordinary table dry wines



0,75L



# Vermouth MARENGO



- #1 in Ukraine
- Classic Italian recipe with slight bitter aftertaste
- 100% natural local botanicals



Vol: 1L





SPARKLING

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# Assortment

**MARENGO**



Exquisite Marengo sparkling wine doesn't need any special occasions.

Where is Marengo, there is a bright mood or festive celebration.

A special feature of Marengo sparkling wines is a balanced refreshing smooth taste and a delicate floral aroma that is reached by Muscat grapes.







# KOBLEVO

## BRANDY

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# THE SOIL





# CLIMATE





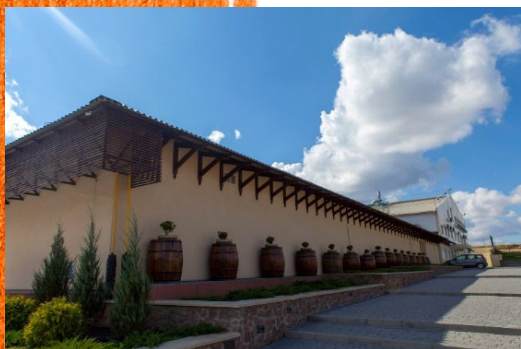
# GRAPE





In 2014, the Mykolaiv brandy plant was launched specifically for the production of TM KOBLEVO brandy

This is a modern enterprise with a full production cycle - from distillation of brandy wine materials to bottling of finished products.



  
**KOBLEVO**

**PRODUCTION**





**1. Growing** and harvesting grapes Special vineyard terroir - mild climate and the optimal number of sunny days - create ideal conditions for growing grapes



## 2. Fermentation

Selected varieties of white grapes (mainly Rkatsiteli, Aligote, Sauvignon, Pinot Blanc, Chardonnay) produce a young wine with a floral aroma and a light fruity taste with a strength of 8-11%.



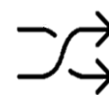
## 3. Distillation

For the production of our own brandy spirits, French copper alambicas of the company "Chalvignac" of the type "Charente" and "Armagnac" are used, which are known all over the world and have been produced since 1948.

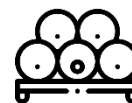


## 4. Exposure

Carpathian oak barrels are used for laying out brandy spirits, the age of the wood is at least 80 years. During the aging process, a significant part of the alcohol evaporates through the pores of the wood.



**5. Blending** - selection and mixing of brandy spirits of different batches and years of aging and different harvests, due to which brandy has a variety of tastes and aromas



## 6. The rest of the brandy

After the main aging of brandy spirit, the brandy blend is aged for at least 3 months. Thanks to aging in wine barrels, Koblevo brandys have a special softness and aroma.



## 7. Brandy break

After the main aging of brandy spirit, the brandy blend is aged for at least 3 months. Thanks to aging in wine barrels, Koblevo brandys have a special softness and aroma.



## 8. The full bottling cycle

is carried out on the most modern Italian equipment. The capacity of the bottling line is 6000 bottles per hour.





Wine for brandy spirits is produced at Koblevo winery and transported to Distillery

For spirits aging we use oak barrels made of petiolate and durmast oak trees, which grow in the Carpathians and at least 80 years old



# RESERVE



	0.1L	0.35L	0.5L	Gift box 0.5L
Bottles per case, pcs.	15	20	12	6
Cases per pallet, pcs.	196	35	40	75





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