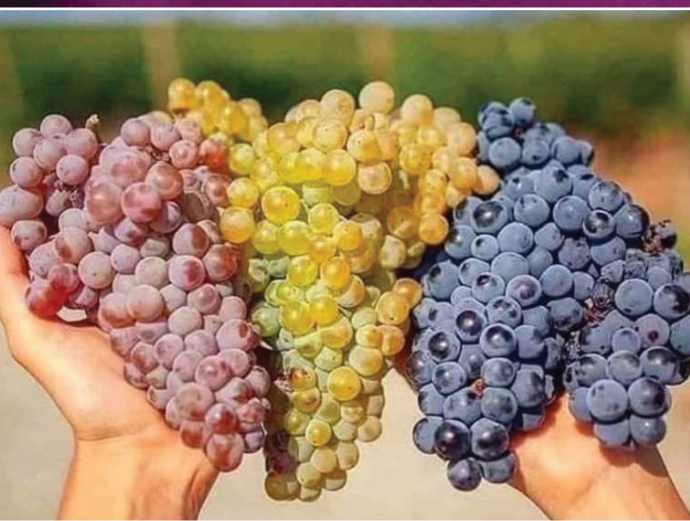




CHATEAU
dE
VELVET

Wine from Moldova
Portfolio





**Queen Victoria's
best kept Story is
therefore that she
loved wine from
Moldova.**

The best kept story...

Welcome to the world of Moldovan Wines!

Looking for something wildly different yet reliable, classy and exquisite in that ocean of global wine production? You have arrived.

Let us introduce you the exceptional wines from Moldova: a small country in Europe, sharing the same latitude of ultra-famous wine regions such as Bordeaux in France and Veneto in Italy. Moldova boasts more than 30 different indigenous local grapes - in addition to hosting a variety of internationally renowned ones.

Moldova, in fact, is one of the oldest wines producing regions in western history!

Don't take our word for it, though. Take it from most prominent historical figures headed by Queen Victoria herself, who used to order her wine from Moldova along with other famous people and royalty.



All our wines are international food laboratory certified!
Enjoy the extraordinary taste of our wine collection!



**Best Wine Bars
of Amsterdam
are successfully
selling
our wines.**



Chateau de Velvet brand

Chateau de Velvet is the exclusive partner in the Benelux for 5 star quality wineries from Moldova.

Those wines are known by experts from all over the world. The blends of typical varieties of Moldova as well as European grapes come together in beautiful wines – many of them award winning.

We will expose you to the finest blends, exciting new flavors, unknown bottles full of passion, joy and sunny-kissed grapes.

We all want something that's exclusive—something we can't have. With Chateau de Velvet, you can have it all!

Discover the beautiful Moldovan wines represented by Chateau de Velvet because they are different.

Dare to give them a try.

The local Moldovan grapes and unique blends are the answer to the Chardonnay Chagrin and the Merlot Fatigue.

They are new. Nice.

Something you have never tasted before.

Amazing aromas. Full –bodied wines. When you uncork our bottle of choice, it's a sunrise. The start of a lovely journey. Sample the atmosphere and the perfumes of the warm country Moldova is. See the waltz of the grapes in your glass. Taste and feel how the wine warms your heart and embraces you like velvet.

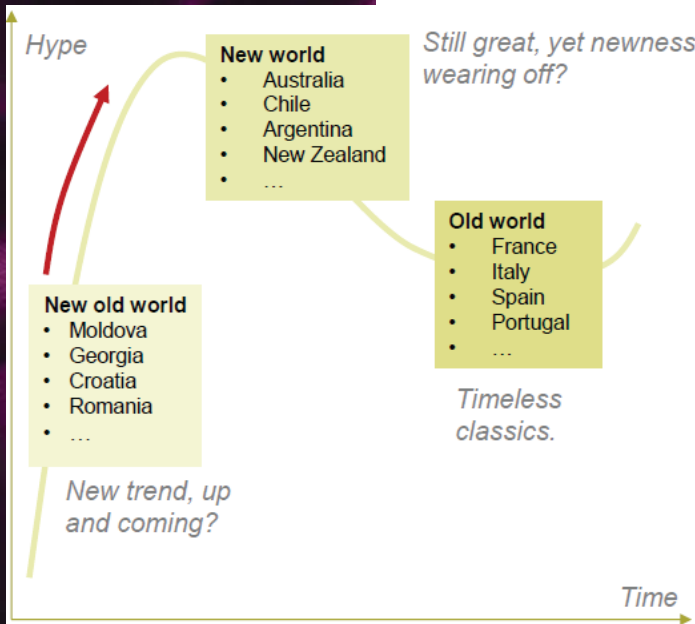
This is not a dream.

This experience is happening to you.

Everything to create new memories and to escape from your everyday life.

Why wine from Moldova?

Wine trends keep shifting as consumers keep looking for new tastes, origins and grapes



Moldovan wines have extraordinary potential, capitalizing on a recent spike in interest

*"[In 2014] although there will be plenty more of the same ("half price" promotions that aren't, oceans of New Zealand sauvignon blanc, continued malbec mania), things are looking more exciting than they have for a while. First, the **focus is shifting**, as it has done with food, to the **eastern Mediterranean**"*

- The Guardian

*"I believe we will begin to see and talk more about wines from **Eastern Europe**"*

- NY Eater

*"Europe's **Next Hot Wine Destination? Moldova**"*

- AOL Travel

*"...unique and **dangerously drinkable**..."*

- San Francisco Chronicle

*"Why **John Kerry** wants you to drink Moldovan wine?"*

- ABC News

*"Wines of Moldova: discovering **velvet** behind the **Iron Curtain**"*

- Sommelier Journal



Moldova – ancient wine country

Moldova has one of the oldest wine cultures in the world. There is evidence of wine production in the area as far back as 3,000 BC!

The world's largest underground cellar. Ancient winemaking culture. Incredible foods to pair. These are just some of the reasons that make Moldova an amazing wine country. Moldovan wineries providing surprising high quality and variety of wines.

The landscape features green, gently rolling hills covered with vines at every turn, with rich black soil overlying limestone bedrock full of fossilised shells, left over from ancient times. As well as great soils and sunny slopes, Moldova lies at the same latitude as French Bordeaux, though its climate is more continental, moderated by the nearby Black Sea, so conditions for growing good grapes are pretty much ideal.

Moldova has over 100 international grape varieties and about 10% of vineyards are planted with interesting local grapes. Moldova has some unique grapes that are proving to be exciting in expressing this special terroir. Some of these include Feteasca Alba (white), Feteasca Regala (white), Feteasca Neagra (red), Rara Neagra (red), and Viorica (white). Many wineries are now championing these indigenous grapes, as they are the true heritage of the country.



Wine is at the heart of Moldovan life – even the shape of the country resembles a bunch of grapes dropped onto the map, or so Moldovans like to claim, possibly after a glass or two of the local product. Grapevines cover 7% of the country's agricultural land; the highest density in the world and the country has the highest per capita production of wine too.

The Legend of the Moldovan Savior Storks

Wine grapes literally enjoy a legendary status in Moldova. The story goes that once upon a time, the Moldovan fortress was besieged by the Turkish army. The Sultan's army surrounded the fortress, and nothing could go past the fortress.

The valiant Moldovan defenders held up but after months started to seriously run out of food and water supply. Just as the situation had become untenable and the men were losing hope, locks of storks appeared above the fortress, bearing in their beaks bunches of grapes, which they dropped inside the citadel. The grape berries helped the fighters regain their forces and morale, they fought off the invaders and ultimately proved victorious.



Ever since, storks and grapes have served as symbol of Moldovan national unity. The legend is represented in the image on the left, which can be found on all the Moldovan wine bottles.

All our wines are tested and certified by the government food authorization laboratory. Sample of certification

1. Exporter (name and address) "VINURI DE COMRAT" S.A. Comrat, str. Vinzavodscăia I, UTA Găgăuzia, Republic of Moldova		THIRD COUNTRY OF ISSUE Moldova VII Serial No: 025202
2. Consignee (name and address) XLR Consulting Services BV Santorini 18, 2134 AR Haarlemmermeer Netherlands		3. Customs stamp (For official EU use only)
4. Means of transport and transport details		5. Place of unloading (if different from 2)
6. Description of the imported product Wine dry red "CABERNET SAUVIGNON"; Produced by: "VINURI DE COMRAT" S.A.; Viticultural area: Region South, Comrat; Country of origin: Moldova; Actual alcoholic strength: 13,50 % vol; Tariff code: 2204; L 17, 24.09.2019		7. Quantity in (litre/kg) 1125 L
		8. Number of containers 1500
9. CERTIFICATE The product described above <input checked="" type="checkbox"/> is not intended for direct human consumption, complies with the Union rules regarding the importation of grapevine products and has been produced using oenological practices <input checked="" type="checkbox"/> recommended and published by the Union.		
Full name and address of the competent body: SE "National Center for Quality Testing of Alcoholic Beverages" MD-2019, 128 "U" Grenoble street, Codru city, Chisinau municipality, Republic of Moldova cnvcpa@gmail.com		
Place and date: Chisinau 04.10.2019		
Signature, name and title of official: Head of Certification Body Eftrosinia Tampei		
10. ANALYSIS REPORT (describing the analytical characteristics of the product described above) FOR GRAPE MUST AND GRAPE JUICE: - Density: - Sugar: - FOR WINE AND GRAPE MUST STILL IN FERMENTATION: - Total alcoholic strength: 13,76 % vol - Actual alcoholic strength: 13,50 % vol FOR ALL PRODUCTS: - Total dry extract: 33,2 g/dm³ - Total sulphur dioxide: 116 mg/dm³ - Total acidity: 4,8 g/dm³ - Volatile acidity: 0,62 g/dm³ - Citric acidity: 0,17 g/dm³ <input checked="" type="checkbox"/> absence of products obtained from varieties resulting from interspecific crossings of grapevine varieties		
Full name and address of the designated body or department (laboratory): Place and date: Chisinau 04.10.2019		
Testing laboratory of the SE "National Center for Quality Testing of Alcoholic Beverages" MD-2019, 128 "U" Grenoble street, Codru city, Chisinau municipality, Republic of Moldova		
Signature, name and title of official: Head of the Testing Laboratory Alexandr Nejincki		

Series VI-1 No: 016502

 **CERTIFICAT DE CONFORMITATE**

Nr. de inregistrare: **OCprec 001 MD C.0034-2018**

Data emiterii: **24.10.2018** Valabil pînă: **23.10.2019**

ORGANISMUL DE CERTIFICARE A PRODUSELOR ECOLOGICE DIN CADRUL SC "CERTIFICAT-ECO" SRL
MD 3733, Republica Moldova, s. Truşeni, mun. Chisinau, str.9 Mai, nr. 18, tel: + 373 22 23 78 02

OC „CERTIFICAT-ECO” PRIN PREZENTUL DOCUMENT CONFIRMĂ că a verificat prin inspecție și recunoaște ca Solicitantul desfășoară activități în conformitate cu cerințele „Legii cu privire la producția agroalimentară ecologică” nr. 115-XXI din 9 Iunie 2005; H.G. nr. 149 din 10 februarie 2006; H.G. nr.1078 din 22 septembrie 2008.

Prezentul certificat este valabil numai însoțit de Anexa 1 la Certificatul de Conformitate

Denumirea Solicitant: **"CRAMA DOMNEASCA" SRL**
Adresa: **MD-2071, str. Costin Nicolae H. 61/3, ap.114, mun. Chisinau**
Cod fiscal: **1003600160946**
Informație suplimentară:
Activități de bază: **Producere, Procesare**
Categorii de aurorizare: **Ecologic**

Data ultimei inspecții: **28.09.2018**
Certificatul este valabil în condițiile respectării de către titular a regulilor de inspecție și certificare și a cerințelor din documentele de referință.

Conducător OC „Certificat-Eco”  Jurie Senic
L.S. 

În atenția antreprenorilor și organelor de control!
Copiile certificatelor se legalizează în modul stabilit numai de OC Certificat-Eco.

Acreditat de Centrul Național de Acreditare din Republica Moldova MOLDAC
Nr. OCprec 001 din 13 februarie 2018, actualizat: OCprec 001 MD C.0034-2018

Our wineries

One of our wineries was established started was established in 1897.

Today it is a modern production complex, processing 5-6 thousand tons of grapes and bottling more than 3 mln bottles of wine per year. The company produces more than 50 series of wines from European and indigenous grape varieties, historically grown only in Moldova.

Every year our wines are winning gold and silver medals on the most significant wine competitions all over the world: DWWA, Mundus Vini, Mondial de Bruxelles, where we have an honour to compete with several thousand samples from multiple countries.

Wines from this winery have received more than 70 medals for the last two years. Wines are high quality and successfully sold in many European countries (restaurants, hotels, high end wine shops).



The pride of the company is primarily people who truly love their work, their land, and the wines they make. Therefore, every wine, that begins its life with a bunch of grapes on this winery absorbs the love, patience, work and enthusiasm of oenologists. The company takes care of more than 300 hectares of vineyards.



CHATEAU
de
VELVET

| RED WINES





1. 5 Elemente Red

Unique ORGANIC wine made from **5 types of red grapes. No added sulfites.**



Shiraz 30%, Rara Neagra 23 %, Carmenere 19 %
Malbec 18% Merlot 10 %



One of the kind elegant, original combination of aromas and tastes. Intense red – purple color

Complex aroma of red forest fruits, cherries, chocolate, vanilla and a bit of black papper. Intense flavour, full body, well structured.

Medium to long aftertaste



16 months maturation in oak barrels.

Limited edition 2000 bottles



Perfect with Meat, duck meat, Mediterranean cuisine, cheese plates



Decanting: 15-20 min.



6. Feteasca Neagra, Merlot, Cabernet – Sauvignon



Feteasca Neagra is a traditional Moldovan grape variety.

Red dry wine Blended with international varieties that impresses with the finesse offered by Feteasca, the taste of tannins offered by Cabernet Sauvignon and the aroma of the berries shaped by Merlot. The medium intensity of berry flavors, red cherries, plums.



A festive ruby color flows into the glass with this special blend. Fine aromas of pomegranates and ripe blue plums. Full-bodied, with abundant ripe cherries encased in taste with spicy notes. A complex wine, balanced, with crisp acidity and velvety tannins.

A wonderful expression of terroir – like a small journey to the origins.



Recommended serving temperature +18...+20 C



11. Luchineasa



This red **ORGANIC** wine is a blend of two red grape varieties: Rara Neagra 50% and Syrah 50% which adds structure and is responsible for color depth and body.

The wine comes from the famous Purcari region what makes this wine really special, and it has been vinified using ecologic viticulture techniques, with **no added sulfites**, thus being **Bio certified**. Each variety was handled and vinified separately and only then bottled.



Quite crisp and slightly tart wine blend, with a supple, lean and angular palate. It feels rustic, hot and austere, with fine-grained tannins, and a burning-hot alcoholic warmth on the mouthfeel.

On the nose the wine delivers ripe red fruits and some very nuanced herbaceous notes in the foreground, supported by an appealing, spicy-oaky background.



Perfect with Meat, Mediterranean cuisine, cheese plates and fish dishes.



Decanting: 15-20 min.



12. Saperavi Bessarabian Province

This red dry wine is made from a selection of Saperavi grapes - Georgian grape grown in south of Moldova.

A limited batch of wine up to 3,000 bottles.



This Saperavi is a revelation for wine lovers: ripe, rich and full of flavor. Red like fire, irresistible as chocolate.



The flavor of saturated berry, blackberry, plum notes, ripe cherry, light white pepper surprises its refinement, deepness and smoothness.

The long lasting aftertaste makes it complete. Aromas of autumn berries, ripe dark fruits are followed by flavors of cherry, blackcurrant and plum, together with licorice, chocolate, coffee and even tobacco.

Color: Intense Dark pomgrenade



Recommended for meat dishes, with spicy and fatty food,



Recommended serving temperature +18...+20 C



15. Plai Merlot Shiraz

Red dry wine.



Merlot 85%
Syrah 15%



Elegant ruby color, fruity bouquet is completed by notes of black current with slight hints of plum and cherry.

Made from grapes harvested by hand, produced using traditional methods.



Aged for 6 months in French oak barrique



Food pairing: Beef, particularly grilled or roast beef and filet mignon, Blue cheese, grilled chicken



Recommended serving temperature +18...+20 C



16. Plai Saperavi Bastardo

Red dry wine.



Saperavi 85% (Georgian grape)
Bastardo 15% (Portuguese grape)



Red intensive color with ruby shade.
Wine possesses the aroma of species, dried plum, forest berries, oak notes. The taste is concentrated and full-bodied, with a strong character. Well balanced moderate tannins.

Made from grapes harvested by hand, produced using traditional methods.



Food pairing: Go best with meats and cheeses.



Recommended serving temperature +18...+20 C



CHATEAU
de
VELVET

| WHITE WINES





20. 5 Elemente Alb

An impressive blend of five grape varieties!
Organic wine=No added sulfites.

5 grape varieties merge into a fruity seduction in white.



A complex aroma, unique in style and class.
Fruity in pale gold color and impressive aromas of white cherries, pears, peaches and apricot with some jasmine notes.



Rich and structured, full-bodied, with medium acidity, packed with core fruits.



Chardonnay 50 % Feteasca Alba 25% Feteasca Regala
12% Babeasca gri 8% Pinot Gri 5%

Find your luxury white wine with 5 Elemente white.



23. Viorica

Viorica is a traditional Moldovan grape variety.
The aroma wonder of Moldova!

White dry wine.



Viorica grape 100%



It is cultivated in the Republic of Moldova since 1969 and considered as one of the best of local Moldovan white wines. A bit spicy, the wine first presents aroma of basil with notes of nutmeg and exotic spices. After a short decanting in the glass, irresistible notes of white acacia, juicy apricots and citrus fruits unfold.

A fragrant wine, full taste, well structured with long and memorable aftertaste.
Viorica conquers through intoxicating aroma and subtle refinement.

Only to be found in Moldova, Viorica surprises even the wine experts with its unique complex bouquet. A wine that gives a lot of joy!



Recommended serving temperature +8...+10 C



25. Sauvignon Chateau de Comrat

White dry wine.



100% Sauvignon.

Sauvignon will always remain the king of white wines: gorgeous, distinguished, and intense.



The bright golden color harbors an invigorating aroma, citrus-rich, with grapefruit and lime accents, complemented by exotic fruit notes and subtle floral hues. Fresh taste, well defined, fruity and with a well-balanced acidity.

It has an open golden color with shades of amber. The intense aroma is dominated by flowers and exotic fruits. The full, opulent taste is complex, with notes of almond and vanilla, followed by a long aftertaste dominated harmoniously by shades of ripening. Made from grapes harvested by hand, produced using traditional methods



Served with fresh cheeses, salads, grilled turbot fillet with black rice.



Recommended serving temperature: +10...+12 °C.



27. Plai Feteasca Alba-Chardonnay

White dry wine.



Feteasca alba 85%
Chardonnay 15%.

Mix of Moldovan and French grapes

Fetească Albă literally means “white young girl”.
The white wine is made of selected grapes
Feteasca Alba and Chardonnay, cultivated in the
warm region of the South of Moldova.



The wine is characterized by medium acidity,
floral and citrus flavors, aroma of lime, green
apple and field flowers. The wine has a green-
yellowish color, with golden reflections



Food pairing: raw or slightly cooked shellfish,
risotto with spring vegetables, white meat,
cheeses like: Camembert/Gouda/Mozarella.

Made from grapes harvested by hand, produced
using traditional methods



Recommended serving temperature +8...+10 C



28. Sauvignon–Riesling Plumo de Auro

White dry wine.



Blend of Sauvignon Blanc and Riesling.



The light golden straw color holds a fresh fragrance shaped by light notes of floral and citrus flavors. The fruity taste is refreshing, pleasant, well balanced with acidity, showing harmonious shades and a lasting aftertaste. The wine has a green-yellowish color, with golden reflections.



Food pairing: raw or slightly cooked shellfish, risotto with spring vegetables, white meat, cheeses



Recommended serving temperature +8...+10 C



CHATEAU
de
VELVET

ROSE,
| ORANGE WINES





29. 5 Elemente Orange



Unique **ORANGE** wine blend made from five grape varieties! A great new discovery for you in the world of luxury wines. **Organic wine!**



Feteasca Regala 33 % Feteasca Alba 32% Babeasca gri 18% Pinot Gris 11% Chardonnay 5%

Orange wine is made from white grapes by the unconventional method of fermenting of the grape juice together with the berries.

Unusual, complex bouquet of aromas of ginseng, lime blossoms and vermouth, complemented by orange pepper, honeycomb. In the mouth a juicy fruit of ripe peach and pear. The balanced acidity and soft tannins underline the noble structure. Unique in style, with an intense amber orange color



The ideal accompaniment to seafood, meat dishes with fruit, such as duck in orange sauce or even red meat.



30. Rosé Via Etulia (year 2015)

Imagine yourself walking in an orchard of apricot blossoms on a lovely spring day. That's what you feel when you taste this rose dry wine.



Made from 100% Merlot gape variety.



The pink color is accompanied by a delicate aroma of exotic fruits. Surprises with its fine strawberry flavor, delicate pink color and a smooth taste with tints of forest fruit.



Perfect with Mediterranean cuisine, cheese plates and fish dishes.



Recommended serving temperature:
+10...+12 °C.