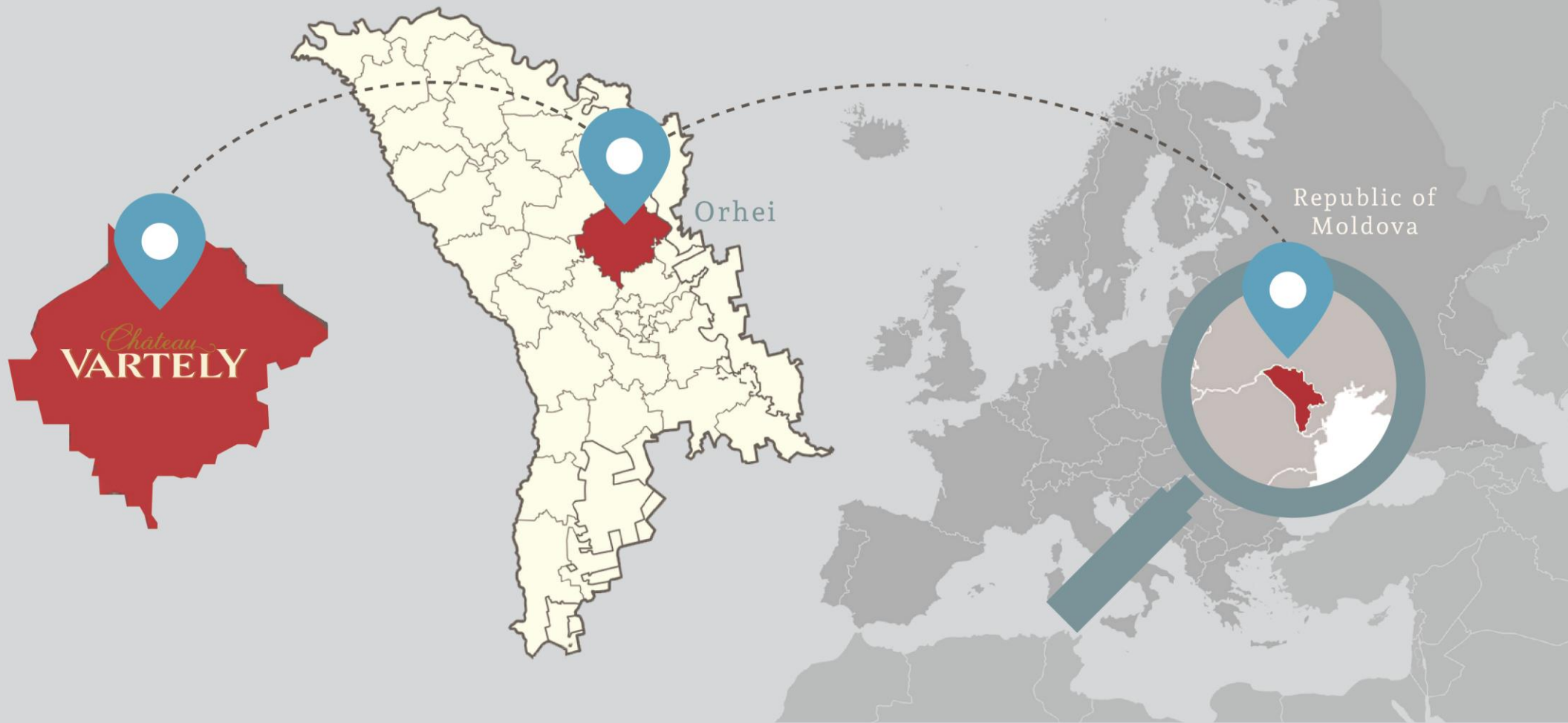


Château
VARTELYTM
WINE. CULTURE AND LEISURE RESORT

Wine. Culture & Leisure Resort



MAP & LOCATIONS



Moldova wine country

Moldova is a fertile land, on which generations of winemakers crafted our wine with passion and dedication. Past and present intertwined in our legend, inspiring the future of our victories.

Shaped as a bunch of grapes. The history of Wine of Moldova is vast, the first vines were recorded here 7000 years BC, while, according to archeological relics, five thousand years ago (3000 BC) Dacians (Thracians) were able to make grape wine. Currently the wine industry is privately owned and, as a result of significant legal and sector reforms, with support of international experts, has aligned to the European and international standards, preserving at the same time its century old traditions. The industry employs about 250,000 people and generates an estimated 3.2% of GDP and 7.5% percent of the country's exports.

Moldova was the twenty-first largest wine producing country in the world. Most of the country's commercial wine production is for export.

Origin

According to encyclopedic data the name of the one of the oldest Moldovan towns, Orhei originates from the Hungarian “Var-hely”, which mean “the castle place”. These words were brought to Moldova by the Walachians, who came here from Western Carpathians.

“**Chateau Vartely**” is a winemaking company, which is located in vicinity of Orhei town, continues rich national traditions of winegrowing and creation of “gods’ drink ” – wines.



Present

The company “**Château Vartely**” is a modern enterprise, producer of high-quality wines from the best European grape varieties, supervising process from vineyards to bottling with application of the best "know-how" on the highest world standards.

The area of **Château Vartely** vineyards is 250 hectares, from which 150 hectares are located in Central zone (Jora de Sus) and 100 hectares in the Southern zone (Bugeac).



Château Vartely winery is operating with newest processing, storage and wine bottling equipment of leading German and Italian manufacturers, allowing to process during a harvesting time and to store 500 000 decalitres.

We sale our wines worldwide, and our export destinations include: UK, Germany, Finland, Denmark, Poland, Czech Republic, Slovakia, Romania, Lithuania, Japan, China, USA, Canada etc.



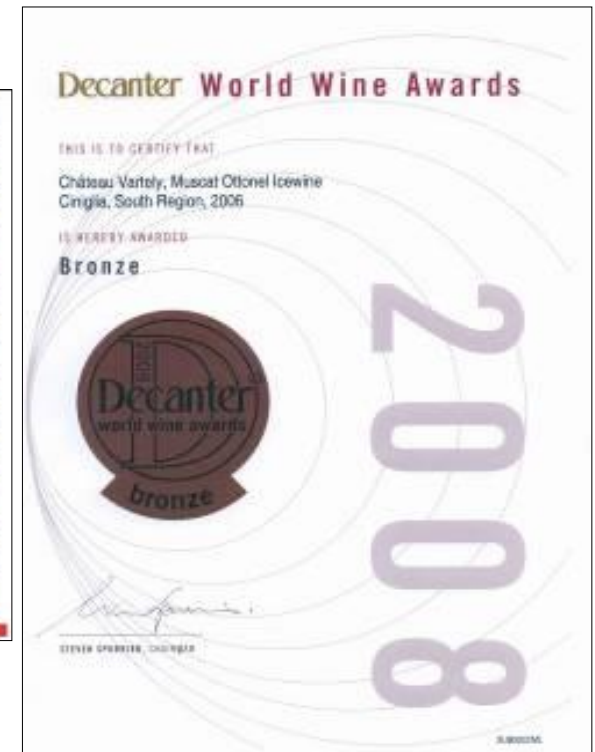
International Certification

Château Vartely Wine Company is certificated under international standards of ISO 22000:2005 and HACCP (Hazard Analysis and Critical Control Points).



Awards

Although, we are a young company, our wines have already earned experts' recognition. Numerous awards received on international tasting competitions such as **Mundus Vini** (Germany), **Decanter Wine Award**, **Wine Challenge** and **International Wine and Spirits Competition** (Great Britain), **Vinales Internationales** (France) express this very clearly.



Our *Château*

"**Château**" in lexicon of modern French winemakers is a territory on which one owner carries out the whole cycle of creation of wine: from winegrowing to wine bottling. French winemakers consider this is the only way, that allow them to supervise and guarantee the highest quality of their production.

Building our winery we were guided by this statement, therewith wishing to make it in unique way, that our "château" to become a favourite place in Moldova for appraisers of good wine and fans of refined cousin, which wish to have pleasant minutes far from city vanity.



Our *Château*

The basic characteristic of Moldovan people is hospitality. In Moldova the guest will be always met warmly and kindness. The hospitable owner always will have a jug of a good Moldovan wine and mistress the most tasty dishes.

We shall cordially meet everyone in ours “château”. Also we shall transform usual wine tasting into a truly feast for all those who has decided to get into secrets of “gods’ drink”.



Our *Château*

The restaurant is mainly specializing in French cuisine but successfully combining it with national Moldavian cuisine. Our Chef will offer the most refined culinary masterpieces which will please every gourmet.

Welcoming environment and warm atmosphere of our restaurant, pleasantly surprises our visitors who come to us with friends and relatives or business partners.

The restaurant is located at 2 levels, which are comfortable for “tête-à-tête” dinner and for big family parties (up to 250 visitors).



Our *Château*

In courtyard of “château” are three original small houses of the hotel type, build in traditions of South, Center and North area of Moldova. All houses have 4 luxury rooms.

Rooms create a “home atmosphere” and provide a maximal comfort to our dear guests. Each room is equipped with TV, air conditioner, mini-bar, safe and bathroom. From room’s terrace it is opening a great view of Orhei town and the valley of Răut river. It is a place to have an open air rest in evening, sitting in a rocking chair and enjoying an excellent wine and sunset.

Also, there is a guest room with the first class billiards and sauna on the territory of our complex.

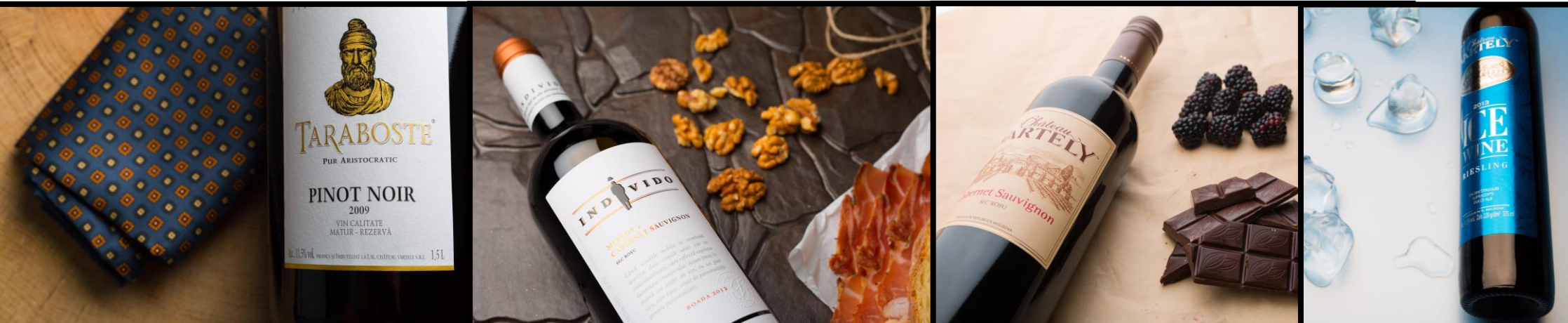


Future

“**Château Vartely**” is an example of the modern, young, dynamically developing company aimed to achieve all goals and gaining of recognition.

By 2019, the company plans to increase area of own vineyards up to 500 hectares and to expand territory of “château”.

The long-term strategy of “**Château Vartely**” is to become “a pearl” of Moldovan winemaking industry and one of “the visit cards” of Moldova.



TARABOSTE Matur-reserva quality wine

TARABOSTE – exclusive reserve wines by Château Vartely

TARABOSTE – is the name given by the Romans to noble Getae-Dacians, who have inhabited the territory of Dacia Romana – the Roman province (106 to 271 AD) established by the Emperor Trojan after the Romans took over the central part of the historic and geographic region known as Dacia.

Dacia Romana has prospered during the end of the 2nd and the beginning of the 3rd century AD and has earned significance due to the mining of gold, silver and iron in the Carpathian region. In 212 AD all Daco-Romans have gained Roman citizenship. The Dacians have developed the division into «comati» (ordinary citizens) and «tarabostes», which included only real noblemen.

That is why the name TARABOSTES has been chosen for outlining the nobility of the wines, produced from the best grape, which has been gathered at the private vineyards of Vartely in Budjak, Southern Moldova. Thanks to the excellent growth conditions and rigorous selection process, the grape used for these wines is the ripest, while the aging in French barrels that takes up to 24 months allows endowing these special wines with exceptional aroma and taste.

The overall quantity for each wine is limited – approximately 8 - 9 thousand bottles.

TARABOSTE collection includes the high premium quality wines from Chardonnay, Pinot Noir, Merlot & Cabernet Sauvignon blend.

These wine will continue to excel, extending its maturation in bottle.

TARABOSTE Matur-reserva quality wine

TARABOSTE collection includes the high premium quality wines from Chardonnay, Pinot Noir, Merlot & Cabernet Sauvignon blend.

Wines were made from Intensely flavored and extremely ripe Merlot and Cabernet Sauvignon grapes.

Wines were aged in new French, American and Romanian oak casks for 18-24 months, which complemented with soft and sweet oak nuances.

These wine will continue to excel, extending its maturation in bottle.



TARABOSTE Matur-reserva quality wine

Taraboste Cabernet Sauvignon 2014

Vintage: 2014

Region: VALUL LUI TRAIAN, BUGEAC, Moldova

Variety: Cabernet Sauvignon 100 %

Designation: Dry

Soil: Cernoziom (Black soil)

Available quantity: 15000 btls

Production: Vineyard age – 10-15 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection. Vinification: Cold Maceration- 100% for 4 days at 8° C Fermentation- 7 days at 28 ° C , Pumping over – 8 hours/day, Malolactic – 100% natural

AGEING Percent in oak- 100% of the wine, age of barrels- 100% New French oak Level of toast- medium, Aging- 24 months

Analysis: Alcohol: 14,5 % vol.

Residual sugar: 3,90 g/l

Acidity: 5,10 g/l

Tasting notes:

TARABOSTE collection includes the high premium quality wines. Wines were made from Intensely flavored and extremely ripe grapes.

Wines were aged in new French, American and Romanian oak casks for 24 months, which complemented with soft and sweet oak nuances.

These wine will continue to excel, extending its maturation in bottle.



TARABOSTE Matur-reserva quality wine

Taraboste Chardonnay 2013

Vintage: 2013

Region: CODRU, Moldova

Variety: Chardonnay 100 %

Designation: Dry

Soil: Cernoziom (Black soil)

Available quantity: 1250 bottles

Production: Percent in oak- 100% of the wine, age of barrels- 100%

New French oak Level of toast- medium, Aging- 6 months

Analysis: Alcohol: 14,00 % vol.

Residual sugar: 3,30 g/l

Acidity: 4,50 g/l

Tasting notes:

Gold color, fine bouquet of barberry and field flowers. Rich flavor.

Fermentation in new French barrique.



TARABOSTE Matur-reserva quality wine

Taraboste Pinot Noir 1,5 l bottle (Magnum)

Silver at IWC Bucharest 2016

Vintage: 2012

Region: CODRU, Moldova

Variety: Pinot Noir 100 %

Designation: Dry

Soil: Cernoziom (Black soil)

Available quantity: 300 btl

Production: Vineyard age – 10-15 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection.

Vinification: Cold Maceration- 100% for 4 days at 46° F Fermentation- 7 days at 84 F, Pumping over – 8 hours/day, Malolactic – 100% natural

AGEING PROCESS: Percent in oak- 100% of the wine, age of barrels- 100% New French oak Level of toast- medium, Aging- 12 months, Racking- 2 Batonnage- No Temperature- 57° F

Analysis: Alcohol: 13,50 % vol.

Residual sugar: 3,70 g/l

Acidity: 5,00 g/l

Tasting notes: The wine has a ruby, sparkling color. Its elegant flavor hides the aroma of fresh berries and fruits. The taste is harmonious with a pleasant vanilla and spicery aftertaste. The more you season this splendid wine, the more it becomes better.



TARABOSTE Matur-reserva quality wine

Taraboste RED 2014 3,0 l bottle (Double Magnum)

Vintage: 2014

Region: CODRU, Moldova

Variety: Cabernet Sauvignon 100 %

Designation: Dry

Soil: Cernoziom (Black soil)

Production: Vineyard age – 10-15 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection. Vinification: Cold Maceration- 100% for 4 days at 8° C Fermentation- 7 days at 28 ° C , Pumping over – 8 hours/day, Malolactic – 100% natural

AGEING Percent in oak- 100% of the wine, age of barrels- 100% New French oak Level of toast- medium, Aging- 24 months

Analysis: Alcohol: 14,5 % vol.

Residual sugar: 3,90 g/l

Acidity: 5,10 g/l

Tasting notes:

TARABOSTE collection includes the high premium quality wines. Wines were made from Intensely flavored and extremely ripe grapes.

Wines were aged in new French, American and Romanian oak casks for 24 months, which complemented with soft and sweet oak nuances.

These wine will continue to excel, extending its maturation in bottle.



Individo range

Traminer & Sauvignon Blanc

Silver at IWC Bucharest 2016

Bronze medal Decanter 2016

Commended at IWC London 2016

Vintage: 2016

Region: VALUL LUI TRAIAN, BUGEAC, Moldova

Variety: Traminer 85%, Sauvignon Blanc 15%

Designation: Dry

Region: Codru

Available quantity: 3000 cases – 6 x 0,75 L bottles

Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection. Vinification: Cold Maceration- 100% for 4 days at 8° C

Fermentation- 7 days at 27 ° C. Pumping over – 8 hours/day,

AGEING PROCESS: Percent in oak- 100% of the wine, age of barrels- 100%

New French oak. Level of toast- medium, Aging- 6 months

Analysis: Alcohol: 14,50 % vol.

Residual sugar: 4,00 g/l

Acidity: 5,60 g/l

Tasting notes:

Golden-green shades. Aroma of rose petals, specific Traminer, with lighter shades of black currant leaves. Taste fresh, mineral, with notes of citrus fruit (lime) typical for Sauvignon Blanc. Aged 6 months.



Individo range

Feteasca Regala & Riesling

Gold at Portugal Wine Trophy 2016

Silver at IWC Bucharest 2016

Bronz at IWC London 2017

Vintage: 2016

Region: Codru, Moldova

Variety: Feteasca Regala 65%, Riesling 35%

Designation: Dry

Region: Codru

Available quantity: 5000 cases – 6 x 0,75 L bottles

Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – Italian, Romanian selection.

Analysis: Alcohol: 13,50 % vol.

Residual sugar: 3,00 g/l

Acidity: 5,60 g/l

Tasting notes:

In the aroma: field flowers and a fragrance of new-mown hay combined with minerality of Riesling In taste gentle, easy, and silky.



Individo range

Cabernet Sauvignon & Merlot Rose

Gold medal at Concours Mondial de Bruxelles 2017

Silver medal at Concours Mondial de Bruxelles 2016

Silver at IWC Bucharest 2016

Bronze at Decanter UK 2016

Vintage: 2016

Region: VALUL LUI TRAIAN, BUGEAC, Moldova

Variety: Cabernet sauvignon 55%, Merlot 45%

Designation: Dry

Region: Valul lui Traian

Available quantity: 5000 cases – 6 x 0,75 L bottles

Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection. Vinification: Cold Maceration- 100% for 4 days at 46° F Fermentation- 7 days at 84 F, Pumping over – 8 hours/day, Malolactic – 100% natural

Analysis: Alcohol:	12,50 % vol.
Residual sugar:	6,50 g/l
Acidity:	5,00 g/l

Tasting notes:

Pale rose colour. Balanced freshness of cabernet Sauvignon with blackberry finish of Merlot



Individo range

Feteasca Neagra

Bronze medal Decanter 2016

Vintage: 2015

Region: VALUL LUI TRAIAN, BUGEAC, Moldova

Variety: Feteasca Neagra 100%

Designation: Dry

Region: Valul lui Traian

Available quantity: 3000 cases – 6 x 0,75 L bottles

Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – Romanian selection. Vinification: Cold Maceration- 100% for 4 days at 8° C. Fermentation- 7 days at 27° C. , Pumping over – 8 hours/day, Malolactic – 100% natural

AGEING PROCESS: Percent in oak- 100% of the wine, age of barrels- 100% New French and Romanian oak. Level of toast- medium, Aging- 6 months

Temperature- 14° F

Analysis: Alcohol:	14,0 % vol.
Residual sugar:	4,00 g/l
Acidity:	4,70 g/l
SO ₂ :	16,0 g/l

Tasting notes:

Pomegranate red. Complex, fruity, cherry and black cherry, slightly spicy with fine nuances of dark chocolate, full, harmonious. Aged 6 months.



Individo range

Rara Neagra, Malbec & Syrah

Gold at Mundus Vini 2017

Gold at Portugal Wine Trophy 2016

Silver medal at Concours Mondial de Bruxelles 2016

Bronze at IWC London 2015

Bronze at IWC London 2016

Vintage: 2015

Region: VALUL LUI TRAIAN, BUGEAC, Moldova

Variety: Rara Neagra 42 %, Malbec 30% Syrah 28%

Designation: Dry

Region: Valul lui Traian

Available quantity: 9000 cases – 6 x 0,75 L bottles

Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – Romanian & French selection. Vinification: Cold Maceration- 100% for 4 days at 8° C Fermentation- 7 days at 28 C, Pumping over – 8 hours/day, Malolactic – 100% natural

AGEING PROCESS: Percent in oak- 100% of the wine, age of barrels- 100% New French oak. Level of toast- medium, Aging- 6 months

Analysis: Alcohol: 14,5 % vol.

Residual sugar: 3,40 g/l

Acidity: 5,20 g/l

Tasting notes:

Ruby red with violet tint. Ripe cherries, chocolate breeze, black pepper, dried fruit, nuances of noble oak, soft. Aged 6 months



Individo range

Merlot & Cabernet Sauvignon

Vintage: 2015
Region: VALUL LUI TRAIAN, BUGEAC, Moldova
Variety: Merlot 55%, Cabernet sauvignon 45%
Designation: Dry
Region: Valul lui Traian
Available quantity: 5000 cases – 6 x 0,75 L bottles
Production: Vineyard age – 5 years, Climate – Temperate, lots of luminosity and warm during summer, rainfall 540 mm/yr, Clone – French selection. Vinification: Cold Maceration- 100% for 4 days at 46° F Fermentation- 7 days at 84 F, Pumping over – 8 hours/day, Malolactic – 100% natural
AGEING PROCESS: Percent in oak- 100% of the wine, age of barrels- 100% New French and Romanian oak. Level of toast- medium, Aging- 12 months
Analysis: Alcohol: 14,50 % vol.
Residual sugar: 3,50 g/l
Acidity: 5,30 g/l

Tasting notes:
Dark ruby red. Complex, soft, sweeping in all flavors of cherry and pomegranate are desting morocco nuances and spices. Aged 12 months.



IGP Wines (screw cap) Geographical Protected Indication

Wines from this range are made from hand-selected grapes. The freshness and fruit aromas are characteristic for these wines. The oak aging is applied selectively and only for refining the aromas and taste of the wine. These wines are fresh and could be enjoyed either with a meal, or without it.

Name	Alc. %vol.	Volum e, L	Bottl es/ carto n	Cases per palet
Cabernet-Sauvignon 2015 <i>Silver at IWC Bucharest 2016</i> <i>Bronze Global masters, London, UK 2015</i>	13,0	0,75	6	105
Merlot 2015	13,5	0,75	6	105
Pinot Noir 2015	12,5	0,75	6	105
Malbec and Syrah Rose 2016 semidry <i>Silver at IWC Bucharest 2016</i> <i>Bronze at Sakura Awards 2016 Japan</i>	13,0	0,75	6	105
Traminer 2016	14,0	0,75	6	105
Feteasca Regala 2016 <i>Gold at Sakura Awards 2016 Japan</i> <i>Bronze medal Decanter 2016</i>	13,0	0,75	6	105
Sauvignon Blanc 2016 <i>Silver at IWC Bucharest 2016</i>	12,5	0,75	6	105
Chardonnay 2015	13,5	0,75	6	105



Dessert wine

MUSCAT

Connoisseurs of dessert wines will be pleasantly surprised with its intense aroma of over ripe melon and honey.

Alc 16%, Sugar 120g/l

PASTORAL (KAGOR)

PASTORAL (Kagor) is very popular in Moldova and is considered "the king" of dessert wines.

It's made from the best grapes of Cabernet-Sauvignon, which has been grown under the hot southern Moldavian sun.

Connoisseurs of dessert wines will be pleasantly surprised with its intense aroma of smoked plums and black cherries and chocolate and fruit syrup shades in the palate. The wine will ideally accompany any dessert.

Kagor is very often used by Orthodox Church for ceremonies.

Alc 16%, Sugar 160g/l, Acidity: 4,40g/l



Ice Wine Riesling 2013

Unique natural sweet wines from Qualitätswein mit Pradikat group (German classification of qualitative wines, also named as "ice wines").

These extraordinary wines are prepared by special technology from white grapes frozen on vine at temperature of -6 ...-10 °C. Wines are ideally balanced and surprise with rich aromas of exotic fruits and honey on the palate with many nuances. Well cooled wines can serve themselves as a finest dessert. The quantity of these noble wines is limited.

<i>Name</i>	<i>Alc. %vol.</i>	<i>Sugar, g/l</i>	<i>Volume, L</i>	<i>Bottles/ carton</i>	<i>Cases per palet</i>	<i>Availa ble qnty, btl</i>
<i>Ice Wine Riesling</i>	<i>11</i>	<i>210</i>	<i>0,375</i>	<i>6</i>	<i>116</i>	<i>8000</i>



Chardonnay sweet (noble rot or botrytis)

Platinum Medal at Decanter 2017 and Best in Category - Best Central & Eastern European Sweet

Great Gold medal at IWC Bucharest 2016

Gold at Mundus Vini 2017 and Best of Show

Gold at Black sea region Wine & spirits 2017

Gold at Mundus Vini Germany 2015

Silver at IWC London 2017

Silver medal at Concours Mondial de Bruxelles 2016

Bronze at IWC London 2016 Bronze at IWC London 2015

Chateau Vartely Chardonnay made from botrytis-affected grapes is very sweet.

Botrytis cinerea, or noble rot, is a mold that causes grapes to lose nearly all of their water content. This happens rare but if there are such year we convert the affected grapes into noble wines.

Botrytis cinerea is a fungus that affects many wine grapes and causes them to shrivel into moldy raisins. The fungus responds to the humidity and warmth in the climate and attacks the grapes. With the absence of water the sugar becomes more concentrated and the botrytis begins to alter the acidity within the grape. Typically botrytis infection begins to take place in late September and can last till late October.

Chardonnay botrytis is noted for the balance that complements the honeyed sweetness. This sweet but balanced dessert wine offers aromas of orange blossom, dried apricot, and honey. The palate is bright and lively with citrus and tropical notes. This wine pairs well with cheeses, nuts, and lighter desserts.

Bottle of Chardonnay botrytis can bottle age for over 30 years though they normally hit their peak 10 years after the vintage date.

Name	Alc. %vol.	Sugar, g/l	Volume, L	Bottles/ carton	Cases per palet	Available qnty, btl
Chardonnay2013 Great Gold at IWC Bucharest 2016 Gold at Mundus Vini 2015 Bronze at IWC London 2015 Bronze at IWC London 2016 Bronze Bruxelles 2016	11	171	0,5	6	144	34000



Brut

Château Vartely Brut - a nice sparkling wine with a tiny bead of bubbles. Made from 100% Pinot Noir grapes, the wine has a lovely ripe yeasty fizz factor in the mouth with underlying floral, lemony and apple cider flavors.

Straw gold color, dry but a pleasant finish with fruit sweetness.

Made by "method classique" with 12 months in cellar. Enjoy the floral-fruity character of this lively and refreshing brut.

This wine will become a irreplaceable attribute of any celebrations.

Analysis:	Alcohol:	13,50 % vol.
	Residual sugar:	8,50 g/l
	Acidity:	7,4g/l



Brut Rose

Château Vartely Brut Rose - Intense ripe strawberry, juicy watermelon, and fresh red cherry fruit aromas and flavors are interwoven with apple, pear, and stone fruit. On the palate, the wine is creamy and seductive, with defined structure from the addition of still Pinot Noir at triage. - a nice sparkling wine with a tiny bead of bubbles. Made by "methode classique" with 12 months in cellar. Enjoy the floral-fruity character of this lively and refreshing brut.

This wine will become a irreplaceable attribute of any celebrations.

Analysis:

<i>Alcohol:</i>	<i>12,50 % vol.</i>
<i>Residual sugar:</i>	<i>15,00 g/l</i>
<i>Acidity:</i>	<i>6,7g/l</i>



Brandy 0,5 l

These Chateau Vartely 5years old brandy are produced according to the classical cognac technology. They have a nice amber color and slightly nutty and sunflower flavors. Subtle yellow fruits with an elegant smoky characteristic predominate on the palate.

These divins are fresh, smooth yet spicy with well integrated oak and alcohol.

There's couple type of bottle where you can choose.



Distillates

Rachia di Moscato -a unique product created by Château Vartely's winemaker. It is a spirit produced by distillation of wine made from selected grapes of Muscat. As a result, we have obtained a drink with a 41% strength which is unusually soft, with an intense flavor, and with nuances of a range of flowers with notes of Muscat.



Distillates from fruits

Fruit distillates -a unique product created by Château Vartely's winemaker. It is a spirit produced by distillation produced from fully ripe fermenting cherries, prunes or apples. As a result, we have obtained a drink with a 41% strength which is unusually soft, with an intense flavor, and with nuances of a range of flowers with notes of fruits.

