



GS

GANJA SHARAB

SINCE 1984

ganjasharab.com



Domaine
HILLSIDE
PREMIUM

RESERVE
RED DRY WINE

PRODUCT OF AZERBAIJAN

Domaine
HILLSIDE
PREMIUM

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HILLSIDE
PREMIUM

Geographical position



Hillside vineyard is located on the slope of a hill in the Sari Gamish Valley of Samukh region at 30 km from Ganja city, on the right bank of the Kura River to the West of Azerbaijan. The shadow of the hill creates coolness and reduces the risk of overheating of berries in a hot season, which extends the maturation period of grape and allows it to retain more acids and freshness. The Kura River makes the climate more moderate, softening the heat in summer and cold in winter, and nourishes underground layers with water. Such a geographic position developed favorable climatic conditions for winemaking, at which intense heat coming from the Aran lowland is softened by fresh and moist breezes coming from the valley of the Kura River, allowing grape berries to mature in a balanced way.

HILLSIDE
— PREMIUM —

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Soil structure



The main component of soil is mainly limestone, rich with clay and stones. The clay structure of the soil allows it to absorb moisture and retain water in sufficient volumes, which enables the grapes to get water without stress under the warm sun, getting perfect harmony of sugar and phenolic ripeness.

HILLSIDE
— PREMIUM —

Production features

A close-up photograph of a person wearing a white lab coat pouring red wine from a wooden barrel into a glass. The person is holding a long, thin wooden spout that is being used to draw wine from the barrel. The background shows several other wooden barrels in a cellar setting.

All grapes are harvested by hand, oenologists choose the best grapes for Hillside wines, process and ferment them in stainless steel containers at a controlled temperature. After fermentation, wine is placed into 225 liter barrels, made of classic French and Caucasian oak, where it is aged at least 12 months for red wines. Consequently, wine storage takes place, which includes complicated biochemical and physicochemical processes of wine maturation and ageing. No biologically active and genetically modified additives included.

HILLSIDE
— PREMIUM —



RESERVE RED DRY



Cabernet Sauvignon



12 months



Full bodied wine with a refined taste of currant



Served with wild birds or red meat dishes and cheese varieties



Served at 16-20 °C



CAUCASUS RED DRY



Madrasa / Saperavi



6 months



Light bodied wine with a tender currant flavor



Served with wild birds or meat and hard cheese



Served at 16-18°C



SAPERAVI RED DRY



Saperavi



6 months



Full bodied wine with taste of ripe cherry



Served with roasted birds of prey, sea products, meat and varieties of cheese



Served at 16-20 °C



CUVÉE RED DRY



Shiraz / Merlot



6 months



Medium bodied with refined taste of blackberry and raspberry



Served with roasted birds of prey, meat and varieties of soft cheese



Served at 16-18 °C



IMAGE RED SEMI DRY



Madrasa / Cabernet Sauvignon



None



Full bodied wine with currant and plump flavor



Served with meat and varieties of soft cheese



Served at 14-18 °C



PRESTIGE RED SEMI SWEET



Madrasa / Cabernet Sauvignon



None



Full bodied with saturated taste of currant and plump



Served with deserts, fruits, and varieties of soft cheese



Served at 14-18 °C



ROSE DRY



Cabernet Sauvignon



None



Full bodied with bright, juicy strawberry and cherry flavored



Served with fish, chicken, seafood and deserts



Served at 8-12 °C



PINOT GRIGIO WHITE DRY



Pinot Grigio



None



With flavor of apples and flowers



Served with fish and seafood



Served at 8-12 °C



CHARDONNAY WHITE DRY



Chardonnay



None



With taste of apricot and citrus fruits



Served with fish and seafood



Served at 8-12 °C



BAYAN SHIRA **WHITE** SEMI DRY



90% Bayan Shira / 10% Rkatsiteli



None



Fresh wine with fruits and spice bouquet



Served with fish and seafood



Served at 8-12 °C



NECTAR RED DESERT



Cabernet Sauvignon / Madrasa



3 months



Perfect wine with rich taste of currant, plump and dried fruit



Served with desserts, fruits and variety of matured cheese



Served at 14-18 °C



CLASSICO WHITE DESERT 1990



Bayan Shira / Rkatsiteli



28 years



Notable for apricot and caramel taste



Served with dried fruit and ice cream



Served at 10-16 °C



POMEGRANATE RED SEMI SWEET



Gulovsha



12 months



Perfect wine with pomegranate bouquet



Served with fruits, desserts and matured cheese



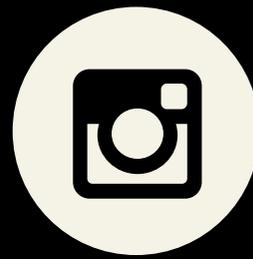
Served at 14-18 °C



GANJA SHARAB



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Thanks for attention