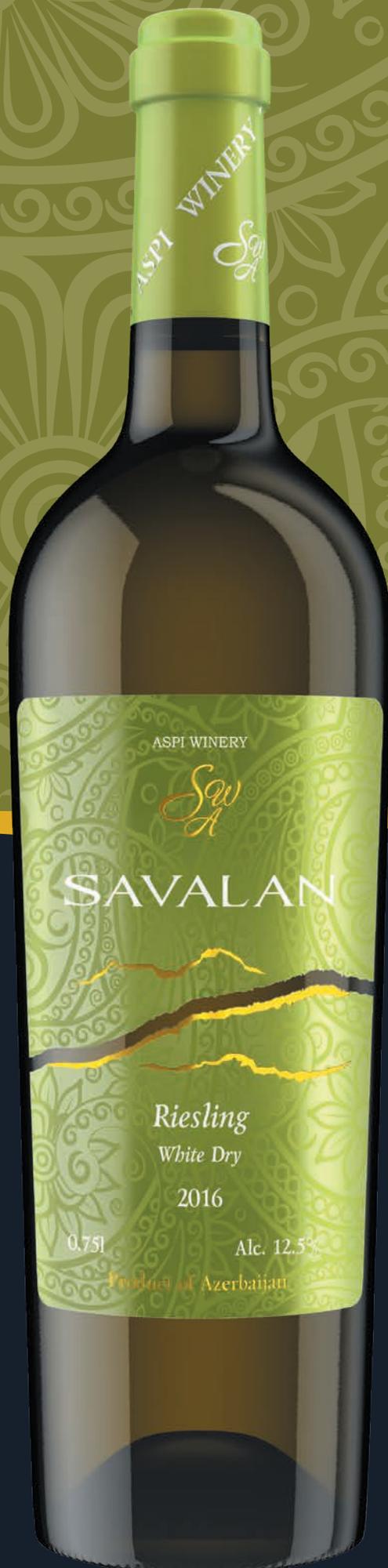


Riesling

White Dry
2016

An elegant, refreshing and versatile natural dry white with a light yellow colour. Produced from handpicked grapes using modern Italian production technology. The sun of the Savalan Valley in the foothills of the great Caucasus mountains has endowed this wine with a rich floral aroma, citrus undertones and a hint of minerality in the aftertaste.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Riesling.

Harvest: Handpicked fully ripe grape, manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

Alc.: 12,5%

Sugar: 0-4 gr/l

Chardonnay

White Dry
2017

White natural dry with yellowish gold colour. Produced from handpicked grapes using modern Italian production technology from the Savalan Valley in the foothills of the Great Caucasus mountains. Rich bouquet of ripe tropical fruits and a pleasant aftertaste of almond bitterness. Recommended for white meat and fish.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Chardonnay.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

Alc.: 13%

Sugar: 0-4 gr/l

Viognier

White Dry
2018

A well-balanced natural dry white with a straw like colour, produced using modern Italian technology. From hand-picked and visually sorted grapes grown under the Sun of the Savalan Valley, in the foothills of the great Caucasus mountains. A bouquet of tropical fruits and light, flowery scents. Recommended for white meat, fish and spicy dishes.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Viognier.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: White, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

Alc.: 12.5%

Sugar: 0-4 gr/l

Verdejo

White Dry
2014

Versatile and refreshing white natural wine with yellow greenish colour. Rich bouquet of citrus aroma and nut undertones, elegant acidity and with a hint of minerals in aftertaste. Recommended with variety of dishes – white meat, fish, spicy Asian food, snacks and salads, sushi.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Verdejo.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

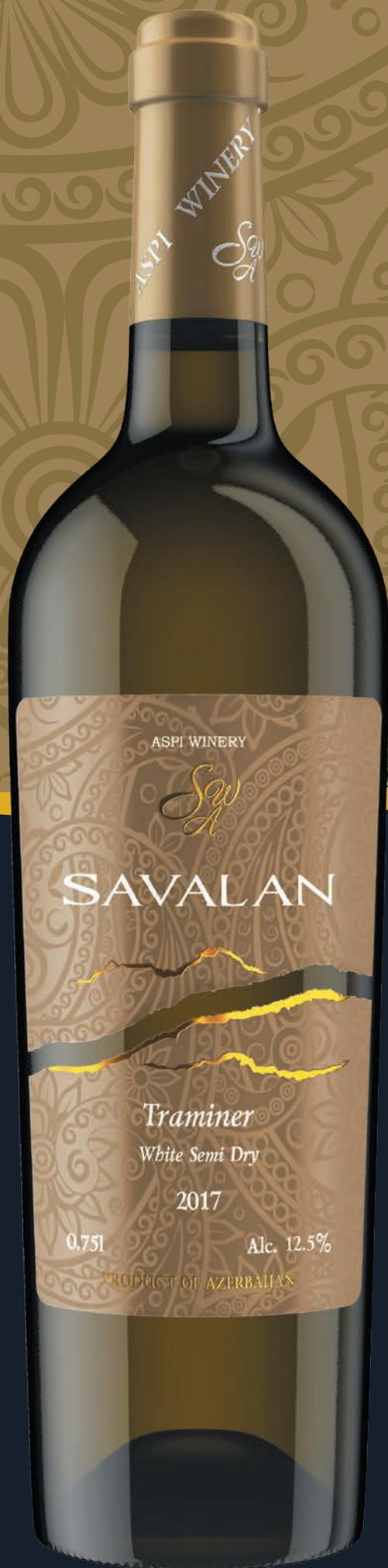
Alc.: 14%

Sugar: 0-4 gr/l

Traminer

White Semi-dry
2017

A natural semi-dry white wine with a golden straw colour and a light nose of apricot and mango well balanced with the fresh scent of white flowers. Ideal as an aperitif. Recommended with rich cheese, fish and meat dishes.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Traminer.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

Alc.: 12.5%

Sugar: 4-18 gr/l

Moscato

White Semi-dry

2018

A white, naturally semi-dry, straw-yellow coloured wine with a delightful taste supplemented by a bouquet of orange blossom and jasmine. With its full balance this wine would be ideal as an aperitif, served with dry fruits and cheese, or also with desserts.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Moscato

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 10-12°C

Alc.: 12%

Sugar: 4-18 gr/l

Sauvignon Blanc

White Dry
2018

Exceptional red wine produced from grapes grown in a small canyon of limestone within the valley. Aged in an oak barrel to obtain a rich and round body with elegant tannins. Deep ruby color, intense bouquet of ripe red fruits with piquant notes of chocolate and nuts. Excellent with cheese, game, meet and alone as a meditation wine.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Sauvignon blanc.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented without skins for 10-12 days, with the use of selection yeast, at the temperature of 16°C maximum.

Elevage: In stainless steel tanks.

Serving temperature: 10-12°C

Alc.: 11v%

Sugar: 0-4 gr/l

ELISA

Winemaker Reserve Dry Wine 2017

A special wine made from grapes in secret percentages chosen by our oenologist. The highest quality grapes are harvested and selected by hand then fermented in oak barrels to impart a fantastic tasting experience. Hints of white and yellow fruit, slightly floral surrounded by vanilla notes. Excellent with fish dishes, white meats or enjoyed alone.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: White grape varieties native to the Savalan Valley.

Harvest: Chardonnay, Traminer, Moscato White, Moscato Yellow.

Vinification and alcoholic fermentation: Fermented and aged in oak cask without skins with selected yeast.

Elevage: In French oak barrels.

Serving temperature: 8-10°C

Alc.: 13%

Sugar: 0-4 gr/l



Rose Dry Wine 2018

A natural, dry rose' wine with a pink raspberry colour produced by cold maceration of Pinot Noir and Black Muscat grapes. It exhibits the soft texture, freshness and pleasant acidity of white wines balanced with a nose of blackcurrant and blackberry found in red wines. Recommended with fish, white meat dishes and excellent as an aperitif.

Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: Pinot Noir, Black Muscat.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: After maceration in contact with the skin for 16 hours at 10°C, fermentation is carried out at 15°C.

Elevage: In stainless steel tank.

Serving temperature: 8-10°C

Alc.: 11,5%

Sugar: 0-4 gr/l

Cabernet Merlot

Red Semi-sweet
2019

Red semisweet natural wine. Ruby colour with a tint of violet, light nose of ripe red berries. Produced from handpicked grapes using modern Italian production technology from the Savalan Valley in the foothills of the Great Caucasus mountains. With its natural residual grape sugar it gives a discreet sweetness plus its rich balanced structure. Recommended for desserts, cheese and as an aperitif.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 80% of Merlott, 20% of Cabernet.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 12-14°C

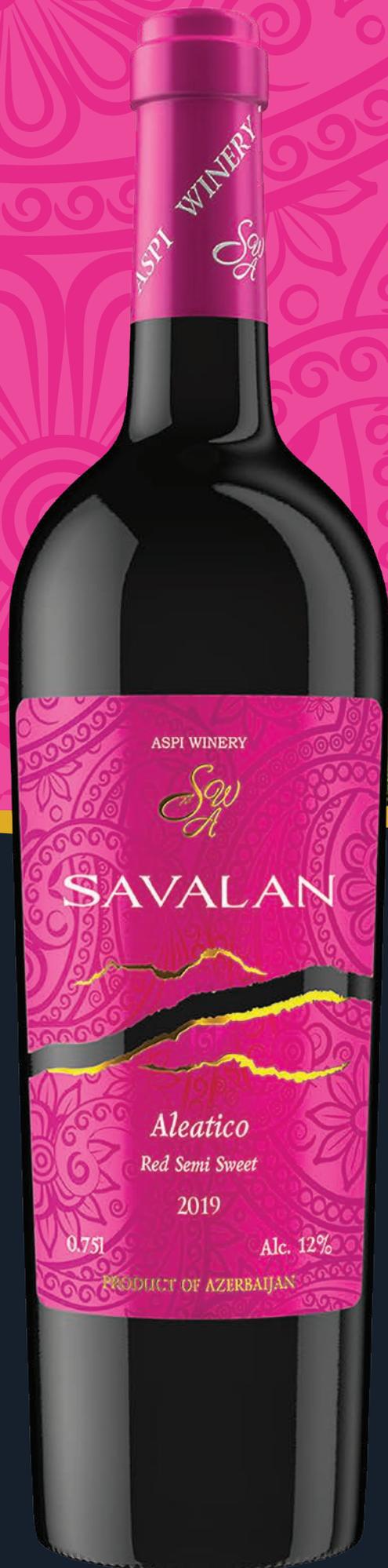
Alc.: 12%

Sugar: 18-45 gr/l

Aleatico

Red Semi-sweet
2019

A naturally semi-sweet red wine combining a delightful alliance of the purple colour and a nose of violet and rose, lightly scented with grapefruit and wild berries. The discrete sweetness from the residual grape sugar will make this wine interesting with fish dishes. Recommended for desserts or as an aperitif.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Aleatico.

Harvest: Handpicked fully ripe grape, manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In stainless steel tank.

Serving temperature: 14-16°C

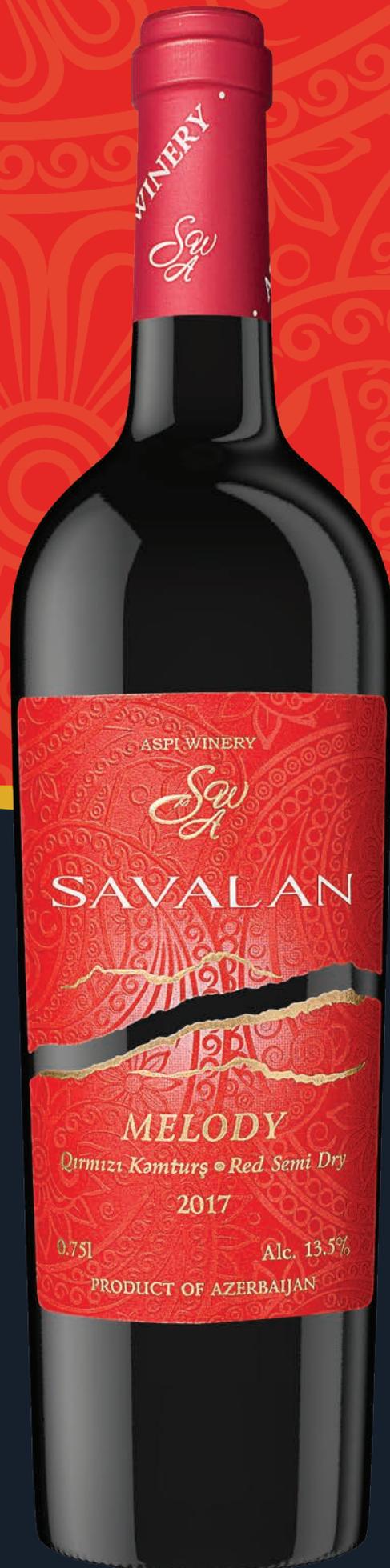
Alc.: 12%

Sugar: 18-45 gr/l

MELODY

Red Semi-dry
2017

A semi-dry red wine of dark ruby color with delicate notes of ripe red berries and spices. It has a subtle sugar note and a rich, harmonious structure. Recommended with for fried meat with vegetables, pilaf with dried fruits and chicken. For mature cheeses, desserts or as an aperitive.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: Red grape varieties native to the Savalan Valley.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In stainless steel tanks.

Serving temperature: 12-14°C

Alc.: 13,5%

Sugar: 4-18 gr/l

Merlot

Red Dry Reserve
2017

A ruby colour natural red wine, matured in oak barrels to gain its rich texture and distinctive bouquet of black currant and spice. Recommended with aged cheeses, meat and game dishes.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Merlot.

Harvest: Handpicked fully ripe grape, manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In French oak barrels.

Serving temperature: 16-18°C

Alc.: 13.5%

Sugar: 0-4 gr/l

Marselan-Syrah

Red Dry
2018

Red dry natural wine produced from the varieties Marselan and Syrah. Ruby color with a hint of violet. Matured in oak barrels to obtain its round body with very soft tannins balanced with a nose of red berries and light spices. Recommended with cheese and meat dishes.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: Syrah, Marcelan.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In Italian big barrels.

Serving temperature: 16-18°C

Alc.: 12.5%

Sugar: 0-4 gr/l

Syrah

Red Dry Reserve
2014

Red with ruby tints, delightfully dry, produced with special Italian production techniques giving a rich wine typical for this grape piquant taste of cherry, blackberry and spice. Complete and smooth structure. From sun of Savalan Valley located in the foothills of the Great Caucasus. Recommended for game and red meats.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Syrah.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In Italian big barrels.

Serving temperature: 16-18°C

Alc.: 14,5%

Sugar: 0-4 gr/l

Alicante Bouschet

Red Dry Reserve
2015

A natural dry ruby red wine with a tint of violet, matured in oak barrels. An ample bouquet of ripe, red, berries with a hint of spice. Recommended with meat dishes, cheese and dark chocolate.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Alicante Bouschet.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In French oak barrels for at least 12 months.

Serving temperature: 16-18°C

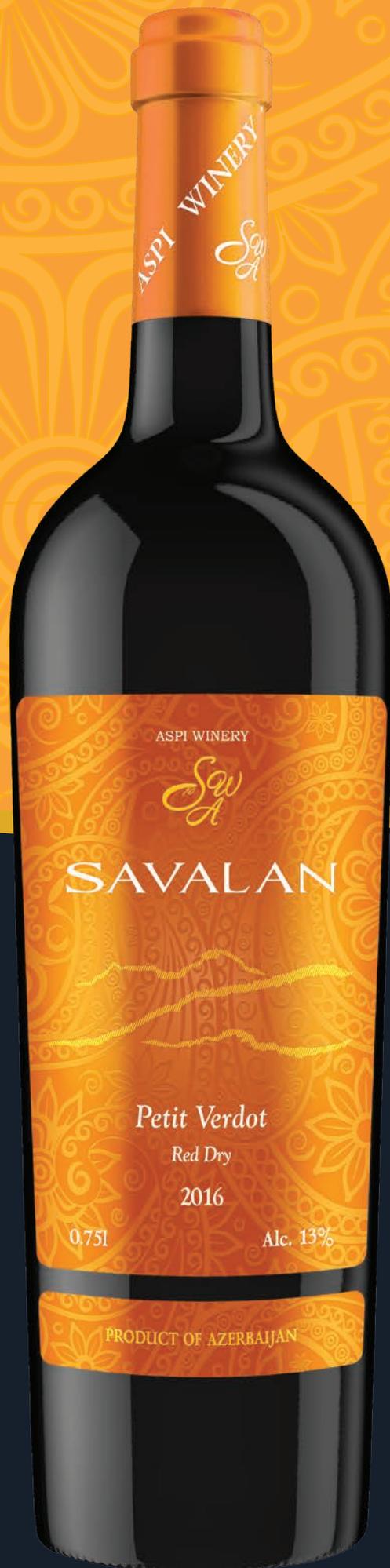
Alc.: 15%

Sugar: 0-4 gr/l

Petit Verdot

Red Dry
2016

An elegant round-bodied natural wine. Red colour with a tint of purple complimented with rich red fruit aroma. Aged in an oak barrel to obtain its velvety tannins and smooth structure with spicy notes in aftertaste. Excellent with meat, game and hard cheese.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Petit Verdot.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In Italian big barrels.

Serving temperature: 16-18°C

Alc.: 13%

Sugar: 0-4 gr/l

Limited Release

Red Dry Reserve
2015

Red dry produced from handpicked grapes from the varieties Alicante Bouschet, Grenache and Sirah from sun of Savalan Valley located in the foothills of the Great Caucasus. Produced using Italian technology, matured in French oak barrels to fulfill this wines promise of high quality ruby colour and a rich structure with a taste of blackberry, vanilla and spice. Recommended for game and red meat dishes.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 33% of Alicante Bouschet, 33 % of Grenache, 34% of Syrah.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation in skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In French oak barrels for at least 12 months.

Serving temperature: 16-18°C

Alc.: 13%

Sugar: 0-4 gr/l

Cabernet Sauvignon Ripassato

Red Dry Reserve

2014

Red dry natural wine, with ruby colour, produced using Italian "Ripasso" technology by adding fresh grape of Cabernet Sauvignon over the skins already fermented. Matured in oak barrels to obtain full body structure and very soft tannins. The bouquet is of red fruits with a hint of nutmeg and tobacco. Recommended with meat, lamb and game.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Cabernet Sauvignon.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Fermented with skins for 7-10 days by "Ripasso" technology.

Elevage: In oak barrels.

Serving temperature: 16-18°C

Alc.: 14%

Sugar: 0-4 gr/l

Nobel Exclusive Collection

Red Dry
2016

Exceptional red wine produced from grapes grown in a small canyon of limestone within the valley. Aged in an oak barrel to obtain a rich and round body with elegant tannins. Ruby red dry wine with purple highlights. NOBEL wine - dry red wine from the exclusive SAVALAN collection. Elegant, full-bodied wine with fine and dense tannins. The taste is spicy, sweet, with notes of black fruits, toast and spices. Excellent for meat dishes, especially with steaks, lamb fillets, game and cheeses.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: Alicante Bouschet, Cabernet Sauvignon and Cabernet Franc.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Natural fermentation is carried out in Ganimed tanks, using a selection of yeast, at a temperature of 25°C maximum.

Elevage: In Italian big barrels two year.

Serving temperature: 16-18°C

Alc.: 14%

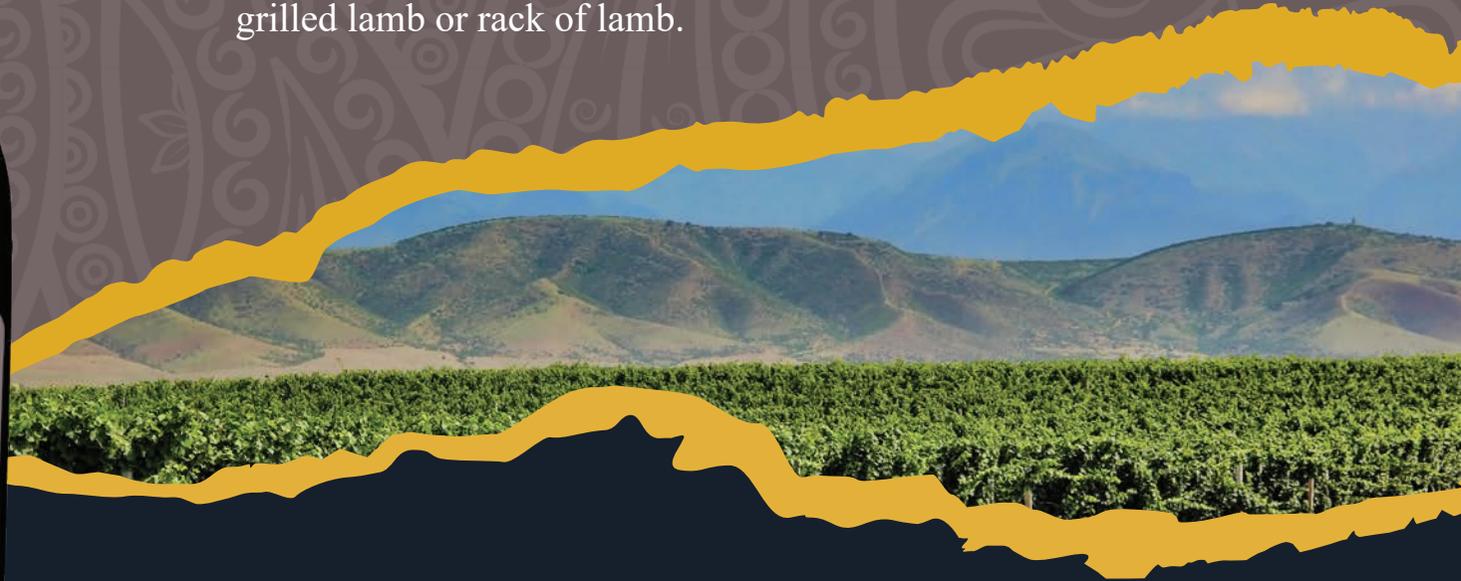
Sugar: 0-4 gr/l

Canyon Exclusive Collection

Red Dry

2016

Exceptional red wine produced from grapes grown in a small canyon of limestone within the valley. Aged in an oak barrel to obtain a rich and round body with elegant tannins. Dry red wine of dark ruby color. CANYON wine – dry red wine from the exclusive SAVALAN collection. The wine demonstrates a generous, well-balanced taste with bright notes of spices, pleasant tannins and a long intriguing aftertaste. The rich aroma of the wine is replete with hints of black berries, spices, tobacco and cedar. Serve with lamb or lamb dishes such as lamb chop with vegetables, grilled lamb or rack of lamb.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: Cabernet Franc, Merlot and Petit Verdot.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Natural fermentation is carried out in Ganimed tanks, using a selection of yeast, at a temperature of 25°C maximum.

Elevage: In Italian big barrels two year.

Serving temperature: 16-18°C

Alc.: 15%

Sugar: 0-4 gr/l

Special Edition

Red Wine
2012

Exceptional red wine produced from grapes grown in a small canyon of limestone within the valley. Aged in an oak barrel to obtain a rich and round body with elegant tannins. Deep ruby color, intense bouquet of ripe red fruits with piquant notes of chocolate and nuts. Excellent with cheese, game, meet and alone as a meditation wine.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Syrah.

Harvest: Grape handpicked and manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In Italian big barrels.

Serving temperature: 16-18°C

Alc.: 16,5%

Sugar: 4-18 gr/l

Merlot

Red Sweet Reserve 2012

Sweet ruby red with violet tint, ideal as a dessert wine made from very mellow grapes collected by hand and visually sorted individually. Coloured palette of rich flavor with warm tints of ripe red fruits. Produced using Italian technology, matured in French oak barrels. From sun of Savalan Valley located in the foothills of the Great Caucasus. Recommended for a variety of cheeses and as a dessert wine.



Geographical production area: Vineyards in the Savalan Valley, 40 km from the Qabala City, North-East of Azerbaijan.

Terrain: Deep, mixed, principally clayey, South-East exposition, in a well ventilated, sunny area in the foothills of the great Caucasus mountains.

Altitude: Hillside soil, 400 meters above sea level.

Cultivation system: Vertical espalier structure with short double guyot.

Varieties: 100% Merlot.

Harvest: Handpicked fully ripe grape, manually selected.

Vinification and alcoholic fermentation: Red, maceration and fermentation with skins for 7 days, with a use of selection yeast, at the temperature of 25°C maximum.

Elevage: In French oak barrels for at least 12 months.

Serving temperature: 16-18°C

Alc.: 15%

Sugar: >45 gr/l