

Cimișlia Wineries

Chi

Product presentation



Jordan Global Trading Ltd. , July, 2013

SAUVIGNON BLANC



Appellation: Cimișlia region, South of Moldova

Variety: 100% Sauvignon Blanc

Harvesting method: hand picked

Natural dry white wine. Produced from selected grape varieties Sauvignon Blanc collected in the southern zone of Moldova.

It has brights pale straw yellow colour, with fresh green apple, the bouquet is delicate and expressive, with scents of white flowers, honeysuckle and boxwood, enhanced by delicate citrus notes. Sauvignon is very good with asparagus, vegetable, pulses soups and with pickled fish.

Best serve at +10 +12°C

Alcohol: 12,5% vol.

Vol. 0.75l

ISO 9001

QUALITY ASSURANCE

ISO 22000



Cimișlia Wineries



CHARDONNAY

Appellation: Cimișlia region, South of Moldova

Variety: 100% Chardonnay

Harvesting method: hand picked

Natural high quality seasoned white semi dry wine. Produced from selected european grape varieties Chardonnay, collected in the southern zone of Moldova.

The wine has straw yellow colour with refined, complex, wide, intense and elegant scent with clear hints of tropical and exotic fruits. Chardonnay has very structured taste of apple and pear, dense, excellent acid balance, with very clear hints of toast and vanilla. Seasoned in oak casks. Chardonnay is excellent with fish, vegetable risotto, white meat and cheeses.

Best serve at +10 +12°C

Alcohol: 11,5 vol.

Vol. 0.75l

ISO 9001

QUALITY ASSURANCE

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MERLOT



Appellation: Cimișlia region, South of Moldova

Variety: 100% Merlot

Harvesting method: hand picked

Natural grape seasoned red wine. Produced at "Cimișlia wineries" from selected Merlot grapes, grown in the Southern area of Moldova.

Its noble color, with purple shade has the aroma of dried fruit and vanilla, with gentle tones of berries. The full and harmonious taste is accentuated by a silky aftertaste. A splendid wine for experts and amateurs. This wine goes well with grilled or roasted meat, game, pates and cured cheeses.

Best serve at +16+18°C

Alcohol: 12,5% vol. Vol.

0.75l

ISO 9001

QUALITY ASSURANCE

ISO 22000



Cimișlia Wineries



CABERNET SAUVIGNON

Appellation: Cimișlia region, South of Moldova

Variety: 100% Cabernet Sauvignon

Harvesting method: hand picked

Natural grape seasoned red dry wine. Produced from selected Cabernet Sauvignon grapes, grown in the Southern area of Moldova.

The wine has a saturate ruby color with a slight onion shade. Its sorted race fascinates with morocco, black currant, cherry stone, vanilla and oriental spicery, accentuated by the aroma acquired in the oak casks. Is matching with the grilled fillet steak, semi-aged cheeses, roasted mushrooms.

Best serve at +16+18°C

Alcohol: 12,5% Vol.

0.75l

ISO 9001

QUALITY ASSURANCE

ISO 22000



Cimişlia Wineries



CHARDONNAY

Appellation: Cimişlia region, South of Moldova

Variety: 100% Chardonnay

Harvesting method: hand picked

Natural high quality seasoned white semisweet wine. Produced from selected european grape varieties Chardonnay, collected in the southern zone of Moldova.

The wine has straw yellow colour with refined, complex, wide, intense and elegant scent with clear hints of tropical and exotic fruits. Chardonnay has very structured taste of apple and pear, dense, excellent acid balance, with very clear hints of toast and vanilla. Seasoned in oak casks. Chardonnay is excellent with fish, vegetable risotto, white meat and cheeses.

Best serve at +10 +12°C

Alc. 11,5% vol.

Vol. 0.75l

ISO 9001

QUALITY ASSURANCE

ISO 22000



CABERNET SAUVIGNON



Appellation: Cimșlia region, South of Moldova

Variety: 100% Cabernet Sauvignon

Harvesting method: hand picked

Natural grape seasoned red semisweet wine. Produced from selected Cabernet Sauvignon grapes, grown in the Southern area of Moldova.

The wine has a saturate ruby color with a slight onion shade. Its sorted race fascinates with morocco, black currant, cherry stone, vanilla and oriental spicery, accentuated by the aroma acquired in the oak casks.

Is matching with the grilled fillet steak, semi-aged cheeses, roasted mushrooms.

Best serve at +12 +14°C

Alc. 12% vol.

Vol. 0.75l

ISO 9001

QUALITY ASSURANCE

ISO 22000



THANK YOU FOR YOUR TIME!

Jordan Global Trading Ltd.

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