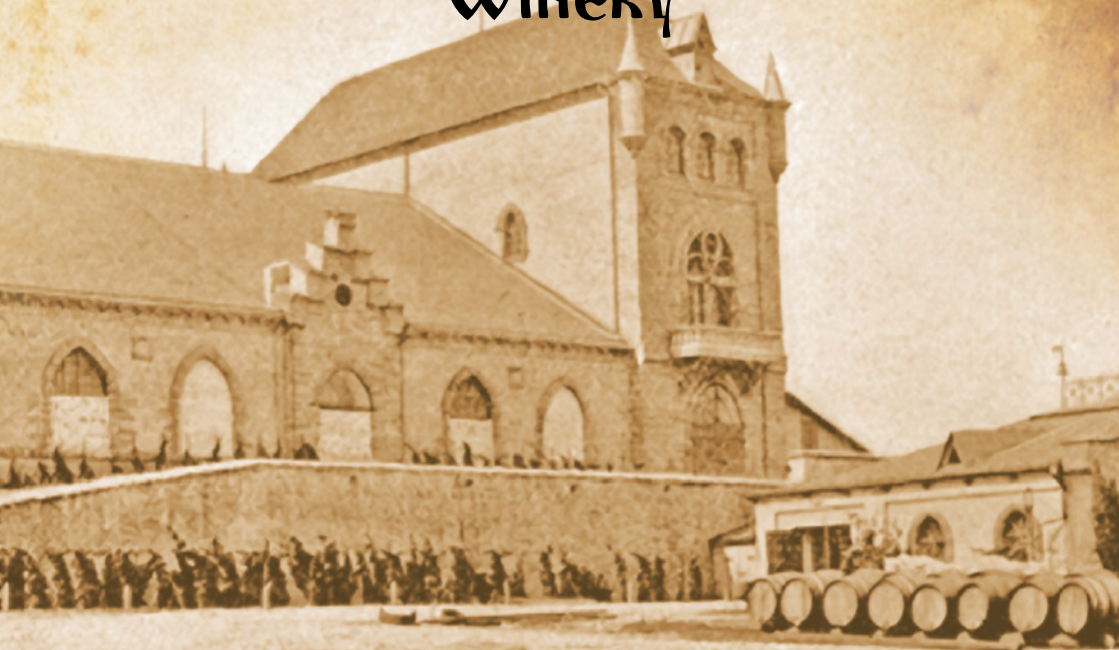


1889

PRINCE TRUBETSKOI WINERY





Special terroir

Prince Trubetskoï Winery uses exclusively own grapes to produce wine. Trubetskoï's vineyards are scattered across 200 ha of the Dnieper hills in Kherson region.



The main varieties of vineyards: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc, Aligote. All rootings are imported from Italy and France. It is high quality grapes that make wine so subtle and exquisite that can be felt in taste and flavor.

European values of winery in Ukraine



Grapes

Wine taste depends mainly on the grapes used in the process of wine production. That is why the company pays careful attention to grape growing. Taste and flavor properties of the grapes are the result of many factors: terroir (soil and climate characteristics of the location where the grapes are grown), variety assortment, way and time of grapes picking. Here, at Prince Trubetskoï Winery, we are very careful with grapes picking. Every sort is hand-harvested at the best time, guaranteeing the highest quality of the raw material for producing high-quality Ukrainian wine. The plant of primary winemaking is very close to the vineyards so the grapes are delivered to the processing site in less than an hour. It helps to preserve the taste, the flavor and the freshness that are so required for producing high quality wines.

Equipment

Cutting-edge equipment at Prince Trubetskoi Winery helps to preserve the taste of the grapes and produce vibrant wine. The factory is equipped with the professional equipment of the market leader Della Toffola. Unfortunately, not all winemaking plants can be proud of possessing modern equipment. The entire complex of primary production at Prince Trubetskoi Winery — from grape-receiving tanks, crushers, presses, containers, and even the smallest equipment, such as pumps — is designed and selected by Della Toffola's specialists and forms an integrated system.



Strive for perfection

The winemakers of Prince Trubetskoi Winery have all the options to create real wine masterpieces: terroir, European grape varieties, advanced equipment, and technologies. As a team of real perfectionists, they constantly strive for perfection and follow all winemaking world trends.



New wines collection

Malbec



Variety assortment Malbec 100%

The grapes for this wine were assembled entirely by hand from a site of 5.0 hectares located on the Dnieper slopes with the south-eastern exposition. With the aim of obtaining the highest quality of grapes, the yield was limited to 50ts / ha.

Tasting notes

Color: deep saturated with ruby tone.

Bouquet: berry with a tint of milk chocolate with notes of dark cherry, pomegranate, plum, raspberry, blackberry and blueberries.

Taste: bright harmonious, berry with a gentle aftertaste and rounded tannins.

Recommended to be paired: Savors with meat dishes: stewed and roasted meat, roast beef, steaks.

Merlot select

Variety assortment Merlot 100%

Vinification of grapes for this wine was assembled entirely by hand from a site located on the Dnieper slopes with the south-eastern exposition. Fermentation of wine occurs at constant temperature control in neutral tanks.

Tasting Notes

Color: dark ruby .

Bouquet: dark cherry aroma, raspberry, plum with notes of tobacco and chocolate.

Taste: well-structured wine with soft tannins.

Recommended to be paired: Wine will taste with stewed meat, bird meat, mushroom dishes, fried vegetables, Camembert and Goud cheeses.



Vintage wines collection

Cabernet Sauvignon Reserve

Variety assortment

Cabernet Sauvignon 100%

Wine is aged in new French barrels for 12 months

Color: intense pomegranate

Bouquet: a thick flavor of currant, ripe cherries, notes of coffee and spices

Taste: full, deep wine with velvety tannins and long finish.

Recommended to be paired with: perfect for juicy meat, prosciutto, and ripe cheeses



Merlot Reserve

Variety assortment

Merlot 100%

Wine is aged in new French barrels for 8 months.

Color: ruby

Bouquet: a flavor of cherries and plums with notes of chocolate and spices.

Taste: delicious wine with soft tannins.

Recommended to be paired with: grilled vegetables, fried quail



Cabernet Franc reserve



Variety assortment

Cabernet Franc 100%

The grapes for this wine were assembled entirely by hand from the site located on the Dnieper with the south-eastern exposition. Wine fermentation was carried out for 14 days in stainless steel tanks, with daily stirring of the cap. Controlled malolactic fermentation was conducted.

Tasting notes

Color: Deep ruby red with bright living reflection.

Bouquet: aromas of black cherry currant and blackberry are complemented with notes of Bulgarian pepper, spices and tobacco.

Taste: full and balanced with rich soft tannins, excellent acidity, tones of ripe berries, pepper and spicy aftertaste.

Recommended to be paired: Perfectly combined with meat dishes and hard cheeses.

Chardonnay Reserve

Variety assortment

Chardonnay 100%

Wine is aged in new French barrels for 9 months.

Color: golden-straw tinge.

Bouquet: a light flavor of flowers, ripe fruits, and vanilla tones.

Taste: soft covering wine with a pleasant note of grapefruit.

Recommended to be paired with: perfect for the Caprese salad, seafood sauce, grilled chicken, and Camembert cheese.



Prince Trubetskoi



1889

Виноробне господарство
Князя П.М. Трубецького



Князь Трубецькой
Витримиане

Міц: 13,7% об.

Об'єм 0,75 L(A)

Вино ординарне витримиане столове сухе червоне

Variety assortment

The blend of Merlot and Cabernet Sauvignon.

Vinification

The Merlot and Cabernet Sauvignon hand-picked grapes are sorted and processed on the lines of Italian firm Della Toffola with grape stalks separated. The pulp is fermented on a pure yeast culture from the leading

European producers specially for the grape variety, in vertical thermally insulated vinifiers with a surface "cap" irrigation at least 4 times a day, at a temperature not exceeding 32 °C. Fermented and clarified wine-making material is decanted from yeast sediment and sent for aging each variety separately. The wine is celled at a temperature of 10 to 15 °C in oak barrels for a period of at least 9 months. After aging, the wine-making material is decanted, blended, and sent for cold sterile bottling.

Degustation notes

Color: dark-burgundy wine with an intense color palette

Bouquet: is characterized by a range of intense flavor of berry, prunes, spices, and coffee

Taste: bold, covering, with a long astringent finish and very pleasant slightly sweet notes

Recommended to be paired with: best tastes with ripe cheeses, game dishes, and stewed meat dishes.

Vintage Pinot Noir

Variety assortment

Pinot Noir 100%.

Wine is aged in new French barrels for 9 months

Tasting notes

Color: transparent ruby with a bright red tinge.

Bouquet: a harmonious bouquet with shades of ripe black and red berries, fruits, vanilla, coffee, and chocolate.

Taste: balanced, silky, with tones of plum, raspberry, cinnamon, and mocha.

Recommended to be paired with: best tastes with duck, beef, mushroom dishes, fried tuna, and Comté or Emmental cheese.



1889

Виноробне господарство
Князя П.М. Трубецького



Піно Нґар
Витримиане

13,5%

Об'єм 0,75 L(A)

Вино ординарне витримиане столове сортове сухе червоне

Україна, Київська область, м. Києво-Печерський район, с. Виноградів, вул. Свободи, 1

Україна, Київська область, м. Києво-Печерський район, с. Виноградів, вул. Свободи, 1

Brand wines collection

Oksamyt Ukrainy



1889

Виноробне господарство
Князя П.М. Трубецького

Оксамит України
Марочне



Міц: 13 % об.

Об'єм 0,75 L (л)

Вино марочне столове сухе сортове червоне

«Oksamyt Ukrainy» is translated from Ukrainian as velvet of Ukraine.

Variety assortment

Cabernet Sauvignon 100%

Exposition

Landing is located on the hill of Kakhovka reservoir within the Black Sea cavity of the East European Plain at 46 degrees 48 minutes north latitude and 33 degrees 21 minutes east longitude.

Climate

Moderate continental climate. The sum of the active air temperatures above 10 degrees is 3300-3400 degrees Celsius, precipitation for the period with such temperatures is 200-220 mm, during a year it is 330-380 mm. The average duration of vegetation period is 225-230 days. The duration of the frosty period is 85-100 days. The sum of evaporation from the soil surface is 320-380 mm.

Soil

The cover of the terroir is southern, weakly humus-accumulating medium argillaceous black earths.

Vinification

The hand-picked grapes are sorted and processed on the lines of Italian firm Della Toffola with grape stalks separated. The pulp is fermented on a pure yeast culture from the leading European producers, especially it is used for the Cabernet-Sauvignon grape variety, in vertical thermally insulated vinifiers with a surface "cap" irrigation at least 4 times a day, at a temperature not exceeding 32 °C. If there is residual sugar in the amount of 10-20g/dm³, the pulp is pressed and then fermented with the adding of pure cultures of bacteria of the premium selection for controlled malolactic fermentation. Fermented and clarified wine-making material is decanted from yeast sediment and sent for aging. The wine is cellared at a temperature of 10 to 15 °C in oak barrels for a period of at least 2 years. During the period of aging, the wine is twice racked with aeration and twice racked without aeration. After aging, the wine-making material is decanted, pasted over, treated with cold, filtered, and sent for cold sterile bottling. Bottled wine is being cellared in horizontal position at a temperature of 10 to 15 °C. Wine is aged in new French barrels for 18 months.

Degustation notes

Color: dark ruby with a violet tinge

Bouquet: a flavor of berries and fruits with notes of blackcurrant, cherries, and ripe plum, and tender notes of black pepper

Taste: medium intensity, soft and covering wine with velvety tannins and long fruit finish.

Recommended to be paired with: Veal with berry sauce, hard cheeses.

Perlyna stepu



1889

Виноробне господарство
Князя П.М. Трубецького

Перлина Степу
Марочне



Міц: 12,2 % об.

Об'єм 0,75 L(A)

Вино марочне столове сухе сортове біле

«Perlyna Stepu» is translated from Ukrainian as pearl of the steppe.

Variety assortment

Aligote 100%

Exposition

Landing is located on the hill of Kakhovka reservoir within the Black Sea cavity of the East European Plain at 46 degrees 48 minutes north latitude and 33 degrees 21 minutes east longitude.

Climate

Moderate continental climate. The sum of the active air temperatures above 10 degrees is 3300-3400 degrees Celsius, precipitation for the period with such temperatures is 200-220 mm, during a year it is 330-380 mm. The average duration of vegetation period is 225-230 days. The duration of the frosty period is 85-100 days. The sum of evaporation from the soil surface is 320-380 mm.

Soil

The cover of the terroir is southern, weakly humus-accumulating medium argillaceous black earths.

Vinification

The hand-picked grapes are sorted, separated from stalks, cooled down with a heat exchanger to 10 °C and sent for pulp digestion within 10-12 hours, and then pressed. After that, the pressed must is debourbaged at a temperature of 10-12°C for at least 24 hours. The clarified must is removed from the sediment and fermented at a temperature of up to 15 °C in vertical insulated containers on a pure yeast culture from the leading European producers specially for the Aligote grape variety. Fermented and lighted wine-making material is decanted from yeast sediment and sent for aging. The wine is cellared at a temperature of 10 to 15 °C in oak barrels for a period of at least 1,5 year. During the period of aging, the wine is twice racked with aeration and once racked without aeration. After aging, the wine-making material is decanted, pasted over, treated with cold, filtered and sent for cold sterile bottling.

Degustation notes

Wine is aged in new French barrels for 18 months

Color: dark golden

Bouquet: a flavor of wild flowers and fruits with notes of pears, vanilla, and spices

Taste: dense, rich wine with an excellent balance of acidity and very long finish.

Recommended to be paired with: Seafood lasagna, turkey.

Naddniprianske



1889

Виноробне господарство
Князя П.М. Трубецького

*Надніпрянське
Марочне*



Міц: 12% об.

Об'єм 0,75 L (A)

Вино марочне столове сухе сортове біле

«Naddniprianske» is translated from Ukrainian as «located on the Dnieper slopes.»

Variety assortment

Riesling 100%

Exposition

Landing is located on the hill of Kakhovka reservoir within the Black Sea cavity of the East European Plain at 46 degrees 48 minutes north latitude and 33 degrees 21 minutes east longitude.

Climate

Moderate continental climate. The sum of the active air temperatures above 10 degrees is 3300-3400 degrees Celsius, precipitation for the period with such temperatures is 200-220 mm, during a year it is 330-380 mm. The average duration of vegetation period is 225-230 days. The duration of the frosty period is 85-100 days. The sum of evaporation from the soil surface is 320-380 mm.

Soil

The cover of the terroir is southern, weakly humus-accumulating medium argillaceous black earths.

Vinification

The hand-picked grapes are sorted, separated from stalks, cooled down with a heat exchanger to 10 °C and sent for pulp digestion within 10-12 hours, and then pressed. After that, the pressed must is debourbaged at a temperature of 10-12°C for at least 24 hours. The clarified must is removed from the sediment and fermented at a temperature of up to 15 °C in vertical insulated containers on a pure yeast culture from the leading European producers specially for the Riesling grape variety. Fermented and clarified wine-making material is decanted from yeast sediment and sent for aging. The wine is cellared at a temperature of 10 to 15 °C in oak barrels for a period of at least 1,5 year. During the period of aging, the wine is twice racked with aeration and once racked without aeration. After aging, the wine-making material is decanted, pasted over, treated with cold, filtered, and sent for cold sterile bottling.

Wine is aged in new French barrels for 18 months.

Degustation notes

Color: light-golden yellow with greenish shades

Bouquet: notes of vanilla, citrus, and nut

Taste: a body of medium intensity and soft acidity.

Recommended to be paired with: fish in creamy sauce, grilled seafood.

Vintage Pinot Noir limited series



Variety assortment

Pinot Noir 100%

Vinification

Selected grapes for this wine were picked from the area of 2 ha. The yield is 45c/ha. The hand-picked grapes are sorted and processed on the lines of Italian firm Della Toffola with grape stalks separated. The pulp is fermented on a pure yeast culture from the leading European producers specially for the Pinot Noir grape variety, in vertical thermally insulated vinifiers with a surface "cap" irrigation at least 4 times a day, at a temperature not exceeding 32 °C. The wine is cellared at a temperature of 10 to 15 °C in oak barrels for a period of at least 12 months.

Degustation notes

Color: transparent ruby, with a bright red tinge.

Flavor: a harmonious bouquet with tones of ripe black and red berries, fruits, vanilla, coffee, and chocolate.

Taste: balanced, silky with tones of plum, raspberry, cinnamon, and mocha.

The wine has a great tannin structure and long finish.

Recommended to be paired with: best tastes at a temperature of 16-18 °C with duck, beef, mushroom dishes, fried tuna, and Comté or Emmental cheese.

Blanc de Cabernet Franc

Variety assortment

Cabernet Franc 100%

Amazing White Wine was made from Red Grape Cabernet Franc.

Vinification Wine is produced by a limited edition. The grapes for this wine were assembled entirely by hand from the area located on the slopes of the Dnieper with the south-eastern exposition. The juice, as quickly as, was possible separated from the skin, which allowed to get a wonderful light color. Fermentation was carried out on a pure yeast culture in stainless steel tanks.

Tasting Notes

Color: Brilliant light-straw.

Bouquet: bright floral with tones of cherry plum, pears, green apples and dry spicy herbs.

Taste: fresh harmonious, well-structured with notes of white plum, juicy apple, in the aftertaste pleasant live sourness with shades of gooseberry.

Recommended to be paired with: is excellent as an aperitif, as well as to the courses of white meat, seafood and fish on the grill



Rose limited series



Variety assortment Syrah 100%

Vinification

Limited series wine. The grapes for this wine are exclusively hand-picked from the area of 5.0 ha located on the Dnieper hills with a south-eastern exposition. Aiming at getting the highest quality grapes, the yield was limited to 25 c/ha. To obtain intense color, a 2-hour maceration was used.

Fermented in steel containers for 14 days.

Tasting Notes

Color: intense pink

Flavor: fresh sort flavor with tones of strawberry, cherry, raspberry, and hints of rose

Taste: soft with tones of ripe forest berries, strawberry, and garnet

Recommended to be paired with

The wine is a great aperitif, best combined with light meat meals, sea

products, fish, vegetable appetizers.

Riesling limited series

Variety assortment Riesling 100%

Vinification

Selected grapes for this wine were picked from the area of 2.3 ha located on the Dnieper hills. The hand-picked grapes are sorted, separated from stalks, cooled down with a heat exchanger to 10 °C and sent for pulp digestion within 10-12 hours, and then pressed. After that, the pressed must is debourbaged at a temperature of 10-12°C for at least 24 hours. The clarified must is removed from the sediment and fermented at a temperature of up to 15 °C.

The wine is celled at a temperature of 10 to 15 °C in vertical containers made of stainless steel for a period of at least 3 months. After aging, the wine-making material is decanted, pasted over, treated with cold, filtered and sent for cold sterile bottling.

Tasting Notes

Color: gently-straw with a light greenish tinge

Bouquet: a flavor of citrus and tropical fruits, with notes of flowers and special benzene

Taste: the wine is fresh, round, has a great vertical structure. Long, rich, and juicy finish.

Recommended to be paired with

for white meat, poultry, fish dishes, ripe cheeses, and salads like Caesar or Olivier (Russian salad).



Ukrainian wine with history



*“The only historical
chateau of Ukraine”*



Prince Trubetskoi Winery is the only historical chateau of Ukraine. 2016 was the winery's anniversary. High quality Ukrainian wines has been produced here for 120 years with hand-picked grapes grown on own vineyards.



Основа виноградных выеток.

First vineyards of one of the oldest and most famous wineries of Ukraine were based in «Kozatske» mansion (Kherson province) in 1896. The chief vigneron of the Russian Empire, Lev Golytsyn, was selecting the lands for Trubetskoi's plantations and varieties of grape wine.

Unique climate conditions, slope angle, composition of the soil, usage of advanced technologies in the vineyard and winery showed the result pretty quickly. In 1900 at the world-wide expo in Paris the Riesling of the winery was awarded Grand Prix. In 1902 Trubetskoi's vigneroners were awarded the first premium named after Emperor Oleksandr III «for the best Russian grape table wine», in 1903 «for the excellent culture of the vineyards».

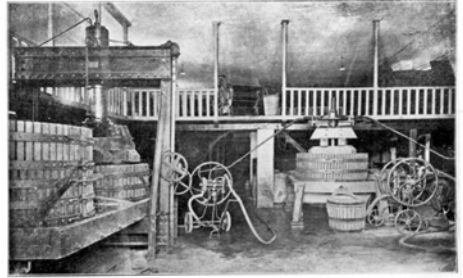


After 1917, the vineyard and the lands of Petro Mykolaiovych Trubetskoi were nationalized. The flagship of the soviet winery – winery named after Lenin – introduced to the winery history such legendary brand wines as «Oksamyt Ukrainy», «Perlyna Stepu», «Naddniprianske» that were considered a visiting card of Ukraine since 1949 and were imported to British royal palace.

Since 1964 the brand wines have been awarded 33 golden and silver medals on the international expos of that time.

From 2003 to 2011 the enterprise underwent a global reconstruction. There was launched a project of European level for producing dry wines following the classic French technologies. New vineyards were planted on historical lands with the total area of 200 ha. These are exclusively grapes of international varieties from the best Italian and French nurseries: Cabernet Sauvignon, Merlot, Pinot Noir, Cabernet Franc, Petit Verdot, Syrah, Malbec, Chardonnay, Riesling, Aligote, Pinot Blanc.

Trubetskoi's natural high-quality wines won over international recognition and took rightful place on Ukrainian market as a premium author terroir Ukrainian wines. Following the terroir principle, Prince Trubetskoi Winery produces wines made 100% of grapes grown at own vineyards thus guaranteeing the quality control at all stages of wine-making.



Винокурня



Сбор винограда





Production power: 3 Svyrydova str.,
Vesele village of

Beryslav district of Kherson region, 74344

tel. / fax +38 (05546) 52-7-50

tel. in Kyiv +38 (044) 254-53-24

Tours to the winery and excursion orders,
mob. +38 (050) 878-47-38

www.vina-trubetskogo.com.ua