



NOMEN EST OMEN

**CRICOVA**

*Catalogue*



The Wine Production Enterprise “Cricova” is, by excellence, a company with a complex production cycle, located in a unique place, where the fruitful land and people’s hard work create legends.

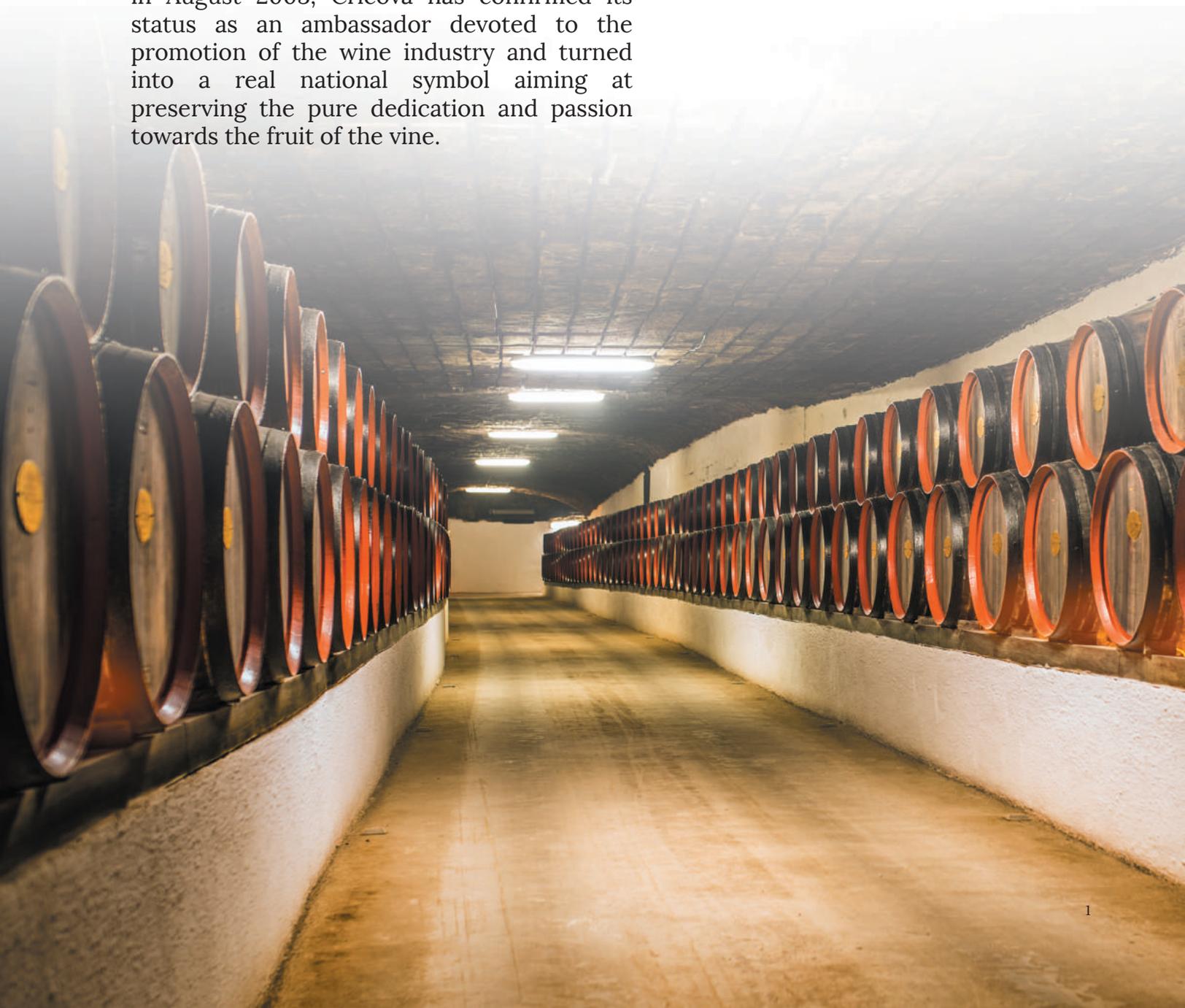
The history of the Wine Production Enterprise “Cricova” has began in 1952, along with a series of remarkable and memorable events, that have built the strong fundament on which rely the values of the most important sparkling wine and wine producer in the country.

## The Famous Cricova Cellars...

On such an inspirational note, we would like to share the impressions on the main attraction of Moldova.

Certainly, this is one of those rare cases when the enthusiasm is very much in evidence, while the reality goes beyond the most daring expectations. All this does not happen by hazard, since the Cricova cellars combine at least three of the most unique attractions: an ideal wine storage facility with a singular natural microclimate, the richest rare wines collection and a modern tourism complex.

Having become an object of the State Heritage in August 2003, Cricova has confirmed its status as an ambassador devoted to the promotion of the wine industry and turned into a real national symbol aiming at preserving the pure dedication and passion towards the fruit of the vine.



# Quality Sparkling Wine

## Grand Vintage

### Quality Brut White Sparkling Wine

It is produced from Pinot Noir grape variety vinified in white, by using the traditional French method, and is duly considered as the apogee of winemaking at Cricova.

The maturation of the bottle for a five-year period grants the sparkling wine a fine and persistent perlage, while the aroma of grapes that were rigorously selected could be perceived in the floral bouquet and the delicate taste with notes of green apples, pears and peaches.

🍷 Alc.13% vol. 🌡️ 6 ° - 8 °C

✘ Caviar, noble cheeses, white meat, risotto with truffles and oysters



## Cricova de Lux

### Quality Brut White Sparkling Wine

Cricova de Lux originates from the sap of the Chardonnay and Pinot Noir varieties that form a harmonious, always promising coupage.

Taking advantages from the decades of experience in making the classic sparkling wine, by rigorously respecting the traditional French method, the Cricova wine makers have obtained an outstanding result – a sparkling wine with a creamy and fresh texture and with an unmistakable aroma of quince.

Being sparkly and golden, with an unequal elegance, this effervescent wine is a luxurious choice that can bring any event to the highest standards.

🍷 Alc. 13% vol. 🌡️ 6 ° - 8 °C 🍴 Pineapple escalope with foie gras, smoked fish, lobster with asparagus and caramelised pears



## Cricova Gold

### Quality Brut White Sparkling Wine

Gold is the generic of the super-premium class collection produced by the famous Cricova brand. This encloses a range of matured sparkling wines made from Chardonnay and Pinot Noir variety of grapes, in line with the classic French method.

The sparkling wine can be rightfully considered the Cricova jewel due to the fine crystal golden-plated package, decorated with wine symbols – a genuine masterpiece of the glass crafting. Authentic and with a unique character, the Gold collection is intended for the most remarkable and festive events.

 Alc. 12,5% vol.  6 ° - 8 °C  Versatile in food matching, perfect for complex dishes and fine desserts with chocolate and fruits





### Cuvée Prestige

#### Quality Brut White Sparkling Wine

It is a coupage of Pinot and Chardonnay varieties, with secondary fermentation in the wine bottle, and further "cuvée" of minimum 2.5-year maturation.

The compound bouquet of the sparkling wine is perfectly balanced, displaying singular floral accents. The seducing pale-straw colour with warm beams of light, anticipate the fresh and creamy taste.

 Alc.13% vol.  6° - 8 °C

 Fine cheese platters, oysters, swordfish tartar and fresh fruits



### Cuvée Prestige

#### Quality Brut Rosé Sparkling Wine

It is made from European classic varieties of red and white grapes through fermentation and maturation in the wine bottle for at least nine months.

The sparkling wine is distinguished by its elegant pink colour and fine bouquet, with subtle aromas of wild flowers and currants. It is further harmonized by the full, balanced and soft taste.

 Alc.13% vol.  6° - 8 °C

 Sautéed vegetables, Carpaccio or fish tartar, dried fruits and dark chocolate dipped strawberries



### Cuvée Prestige

#### Quality Brut Red Sparkling Wine

Due to its three-year maturation in bottle, in special conditions of humidity and appropriate temperature, the sparkling ruby red wine is characterized by a soft and smooth taste.

The fine air bubbles and the gracious and intense aromas make of this sparkling wine a perfect drink for special occasions.

 Alc.13% vol.  6° - 8 °C  Salmon sandwiches, red meat and matured cold meats



## Chardonnay Blanc de Blancs

### Quality Extra Brut White Sparkling Wine

The sparkling wine is made from utmost quality grapes of Chardonnay variety, with secondary fermentation in bottle and minimum two-year "cuvée" maturation.

Due to the peculiarities of the variety, it displays a high potential of maturation and the fresh and floral taste with mild acidity is ennobled by quince and pear notes.

 6° - 8°C

 Alc. 13,5% vol.

 Fresh fruits, lobsters, crawfishes, crabs and fine sausages



## Pinot Noir Blanc de Noirs

### Quality Extra Brut White Sparkling Wine

The sparkling wine is vinified according to the classic French method, with maturation in bottles for at least two years. This very process induces its genuine character, fruitiness and fine minerality of the taste.

The colour of white gold along with the attractive creamy character, are the strengths of this sparkling wine aiming at cuddling your senses.

 6° - 8°C

 Alc. 13,5% vol.

 Versatile in food matching, perfect for complex dishes and fine desserts with chocolate and fruits



## Sauvage

### Quality Extra Brut Rosé Sparkling Wine

A sparkling wine produced according to the classic French method, from Pinot Noir and Cabernet-Sauvignon varieties of grapes, with fermentation and maturation in bottle, for at least nine months.

Displaying an excellent clarity and colour of the raw salmon, the sparkling wine has a delicate raspberry, currant and citrus fruits aromas. The final remaining creamy and savoury taste guarantees an absolute delight.

 Alc. 13,5% vol.

 6° - 8°C

 Salmon, trout, white meat, soft cheeses and fruit desserts



### Cricova

#### Quality Brut White Sparkling Wine

The sparkling wine resulting from the coupage of the Pinot and Chardonnay varieties is produced according to the classic French method, with secondary fermentation in bottle for minimum nine months.

Being of deep vibrant and bright straw-yellow nuances, the Cricova sparkling wine is a real masterpiece of the winemaking art.

Wine tasters will live an amazing sensorial experience due to the expressive and creamy taste.

🌡️ 6° - 8 °C

🍷 Alc. 13,5% vol.

🍴 Entrées, baked fish with spices, sea fruits, iberico ham



### Cricova

#### Quality Brut Rosé Sparkling Wine

It is vinified according to the traditional French method with minimum nine-month "cuvée" maturation.

Has a distinct aroma due to fresh flavours of May cherries and strawberries, nuanced by citrus and vegetal notes.

It is a fine, elegant and refreshing sparkling wine, suitable for all admirers of sparkling wines, offering both the complexity of a red wine and the lightness of a lively white wine.

🌡️ 6° - 8 °C

🍷 Alc. 13,5% vol.

🍴 Pan-fried salmon, chicken breast with black truffles, desserts with fruit sauces



### Cricova

#### Quality Sweet Red Sparkling Wine

Borrowing from the lively character of Cabernet and juvenility of Merlot, producing a harmonious blend, the Cricova sweet sparkling wine is convincing and authoritarian due to its intense purple colour.

It upholds the production trend of the Cricova range, being matured for a nine-month period.

Sweet and tantalising when tasted for the first time, the wine impresses with its exceptional evolution towards currant jams and freshly crushed blueberries.

🍷 Alc. 13,5% vol.

🌡️ 6° - 8 °C

🍴 Grilled beef fillet, venison, duck, hare, desserts



## Basarabia

### Quality Dry White Sparkling Wine

On its road to perfection, this sparkling wine is fermented in bottles, for a minimum nine-month period.

It is distinguished by its fine, moderate aroma with a mild residual sweetness and delicate perlage. The straw colour with solar highlights delivers a pleasant and harmonious visual impact.

The Basarbia sparkling wine is a tribute paid to the legendary land locked between the Dniester/Nistru and Pruth/Prut rivers and to the millenary wine making traditions.

 Alc. 12,5% vol.

 6 ° - 8 °C

 Flaky dough, apple dumplings, airy desserts



## Moldova

### Quality Medium Dry White Sparkling Wine

Moldova is the wine produced as a result of an experience of decades and by preserving the tradition of the sparkling wine fermented in the bottle. It is the effervescent wine bearing the name of the fertile land birthing the Pinot and Chardonnay varieties of grapes.

The pale-yellow colour with golden highlights reveals a plentiful and dynamic perlage, with the finest bubbling. The unforgettable floral perfume and the full, round taste determine the genuineness of the sparkling wine Moldova.

 Alc. 12,5% vol.

 6 ° - 8 °C

 Dried plums, old cheeses, desserts

# Sparkling Wine

## Crisecco

### Brut White Sparkling Wine

Produced in line with the original method, through fermentation in special stainless steel tanks, Crisecco is a sparkling wine made by using the Italian method Prosecco.

Being floral and fresh, the sparkling wine is characterized by its rich aroma specific to the local variety of Feteasca Albă from which it is produced.

Heart-warming and refreshing, it fully deserves the attention of those who are passionate about sparkling wines.

 Alc. 12% vol.

 6 ° - 8 °C

 Cheese platters, fruit tarts, Mediterranean salads





## Lacrima Dulce

### Medium Dry White Sparkling Wine

Made from the Muscat grape variety, by using a special method of fermentation, the sparkling wine preserves the virgin taste, having a high level of natural glucose and a reduced concentration of alcohol.

It is distinguished by its intense amber colour and a complex bouquet, complemented by the fresh taste of the overripe grape berry.

 Alc. 9,5% vol.

 6 ° - 8 °C

 Syruped fruits, chocolate creams, raspberry tarts



## Capriccio

### Quality Sweet Flavoured White Sparkling Wine

A high quality sparkling wine obtained from the classic European grape varieties Muscat Ottonel.

The brightness of this beverage is accompanied by the finesse and intensity of bubbles, while the white currant, lemon cream and lily aroma invites to live an outstanding sensorial experience.

The fruity and silky taste, with residual sweetness and wine finish of special complexity make it perfect for youth parties.

 Alc. 8,5% vol.

 6 ° - 8 °C

 Fresh fruits, cashew nuts, airy chocolate



## Muscat

### Medium Dry White Sparkling Wine

Due to the peculiarities of the Muscat variety, the sparkling wine gains a special aroma of fresh fruits and citrus fruits, with gentle notes of roasted almonds.

The intense amber colour is the continuity of the yellow in the freshly picked grape berry, and due to its compound structure and developed bouquet, the wine could be a perfect match to any sweet meals.

🌡️ 6° - 8 °C

🍷 Alc. 11,5% vol.

🍴 Desserts, chocolate cakes, puddings



## Chardonnay

### Medium Dry White Sparkling Wine

The long-lasting and sturdy taste provides with a broad range of orchard fruits aromas, with notes of quince jam, complemented with a balanced acidity.

The pale straw colour perfectly combines with the bubbles constantly emerging on the surface of the beverage. The aroma of peaches and candied orange peel make it elegant and singular.

🌡️ 6° - 8 °C

🍷 Alc. 12% vol.

🍴 Penne with mushroom sauce, chicken with oregano, ladyfingers



## Traminer

### Medium Dry White Sparkling Wine

It is an elegant sparkling wine, distinguished by a gorgeous perlage in the glass and a bright colour of golden yellow.

The nose is intense floral, with nuances of roses vanishing upon maturation, turning into lime and apricot nuances.

Upon first taste, the sparkling wine is ample and quite fresh, displaying specific variety nuances and a well integrated acidity.

🌡️ 6° - 8 °C

🍷 Alc. 12,5% vol.

🍴 Hard dough with fruits, crepes with jam and nuts, white meat



## Pinot Noir

### Medium Dry White Sparkling Wine

It is a wine with floral aroma, notes of melted wax and almonds, and its round taste has its own character full of life and complexity.

The personality of the sparkling wine is revealed by the nature of Pinot Noir grapes, which display a real union of savours vinified in white.

🌡️ 6° - 8 °C

🍷 Alc. 12,5% vol.

🍴 Arrabbiata shells, sautéed calamari, turkey breast in mustard sauce, chicken rolls



**Cricova**

**Medium Dry White Sparkling Wine**

The sparkling wine is a blend made from Chardonnay, Pinot, Sauvignon, Aligoté and Rkatsiteli varieties, all of them providing it with distinct features, the wine defining its personality in a very singular manner.

It has a clear colour of straw yellow, and a pure bouquet enriched with subtle aromas of sunflower, complemented with a delicate, perfectly balanced and fresh taste with notes of honey, linden and acacia.

-  6° - 8 °C
-  Alc. 12% vol.
-  Cheeses, chocolate muffins and crème brûlée



**Cricova**

**Medium Dry Rosé Sparkling Wine**

The product displays all the features of a qualitative Charmat: a strong fruitiness and a fine balance and perlage.

The sparkling wine is distinguished through its elegant pink colour and a fine and harmoniously developed bouquet, with a taste of blackberries, blackcurrant and raspberry, perfectly complemented with the extractive flavours with dominant accents of rose petal jam.

-  6° - 8 °C
-  Alc. 12% vol.
-  Fruit and berries desserts, sweet cheese-filled crepes



**Cricova**

**Medium Dry Red Sparkling Wine**

To produce this sparkling wine, the following classic European varieties of grapes are used: Cabernet-Sauvignon, Merlot and Pinot Noir.

In a balanced harmony, the coupage is distinguished through its dark garnet colour, and a consistent bouquet, enriched with nuances of blackcurrant and saffian.

The full, balanced and extractive flavour is characterized by a remarkable smoothness.

-  Alc. 12% vol.
-  6° - 8 °C
-  Ladyfingers cakes and pudding, éclairs and profiteroles



### Petiant

#### Medium Sweet Rosé Wine

The wine is remarkable through its pink medium intensity colour and a fine bouquet. The taste is refreshing and balanced, displaying fruits and citrus fruits nuances.

The fresh and energetic bouquet makes it perfect for summer consumption.

-  6° - 8°C
-  Alc. 12% vol.
-  Melted cheese, desserts, pastries



### Petiant

#### Medium Sweet White Wine

Being perfumed and with intense aroma of honey and flowers, with a fresh, slightly sweet and creamy taste, with notes of lemon and apricots, it contains a moderate quantity of alcohol.

Made from European varieties of grapes, the perlant wine preserves the natural freshness of the grape juice, being perfect as a starter.

-  6° - 8°C
-  Alc. 12% vol.
-  Cheeses, soufflés, marmalade



### Советское Игристое

#### Medium Dry White Sparkling Wine

Produced according to the Charmat method, the sparkling wine is distinguished through its balanced bouquet of field flowers and deep nuances of vine flowers.

The pale-yellow colour is combined with a vivacious effervescence and a fresh and harmonious taste.

-  Alc. 12% vol.
-  6° - 8°C
-  Pastries, desserts, chocolate



## *Cricova Premium*

### Virgin Wine

#### Dry Red Wine

By definition, it is an ideal wine, with an amazing pathway towards perfection, from the grape berry to the emblem of the saving stork which proudly describes its individuality.

As the name suggests it, the Virgin wine represents the mere expression of innocence and chastity as opposed to technologies. From grape-picking to fermentation, the oenologists of Cricova have surveilled the overripe grapes that turned into Bacchus liquor, without any interference, leaving the genuine nature of Merlot to display its gorgeousness.

Thus, through a long and hard gestation process, the Virgin wine rediscovers its origin, becoming a full wine, with smooth passages from currant to oak and wild cherries bouquet.



Alc. 14% vol.



16 ° - 18 °C



Camembert and Cheddar, lamb roast, wild boar with hunter's sauce and venison with grilled vegetables





## Nobil Wine

### Dry White Wine

The Nobil wine is an innovation in its range, with nuances of honeycombs, made from Chardonnay and Sauvignon varieties of grapes carefully picked during the first morning hours to preserve the special aromas.

It displays a velvety texture due to maturation in new French oak barrels made with care and dedication. It shows solar brightness with golden bundles and amazes through its elegant and seducing bouquet, with notes of white smoke.

Being a classic in its range, the Nobil wine can be savoured with a surprising lightness and freshness. It is an invitation to elegance and style offered by Cricova from the heart of Codrii!

 Alc. 12% vol.

 10 ° - 12 °C

 Grilled sturgeon, butter fried stellate sturgeon with parsley, duck with olives



## Magnific

### Liqueur Red Wine

An exceptional wine, made in line with a certified technology from the Cabernet-Sauvignon variety of slightly dried grapes.

The original procedure of manufacturing the Cricova dessert wine allowed the obtaining of a remarkable product with high concentrations of resveratrol, known for its strong antioxidant and antiradical properties.

Distinguished through its complex, well-structured bouquet with nuances of dry plums, ripe cherries and delicate notes of spices, the wine is indeed magnificent and matches the sweet meals.

 Alc. 17% vol.

 16 ° - 18 °C

 Apple dumplings, wild cherry jam desserts, vanilla and cinnamon puddings

 Sugar 190gr/dm<sup>3</sup>

# Cricova Prestige Collection



## Codru

### Dry Red Wine

Produced through the coupage of Cabernet - Sauvignon and Merlot varieties, Codru is an expressive wine of intense ruby colour of ripe pomegranate, well structured and rich in tannins.

It discloses an expressive bouquet, with noble signs of maturation in oak barrels. From a taste perspective, it confirms the sensations of roundness and smoothness with fruity notes of dry plum and forest fruits.



Alc. 13% vol.



16 ° - 18 °C



Lamb with aromatic herbs, game meat, pheasant roast, noble cheeses





## Chardonnay

### Protected Geographical Indication Codru Dry White Wine

Produced 100% from Chardonnay varieties of grapes picked manually, the wine is distinguished through its aroma intensity, displaying quince and honeycomb notes and a harmonious, soft taste and silky ending.

The strong concentration of colour and aroma, along with a slight butteriness in aftertaste, make this wine an example of elegance and fineness.



Alc. 12,5% vol.



10 ° - 12 °C



Lobster with saffron, sea fruits,  
Cheddar cheese, foie gras



## Sauvignon

### Dry White Wine

This is a wine with a strong expression of variety's character, being extraordinarily intense and fresh. It is distinguished by a pale yellow colour with greenish nuances and a typical aroma of blackcurrant buds.

It is an attractive, full of savour and opulent wine, that one is going to like upon first taste and which will become a good company for family dinners.



Alc. 13% vol.



10 ° - 12 °C



Baked fish, melon wrapped in Prosciutto,  
caviar and goat's cheese



## Rosé de Cricova

### Protected Geographical Indication Codru Dry Rosé Wine

The wine is made from the Cabernet-Sauvignon varieties of grapes, through a special procedure, that is cryomaceration, which implies the artificial refrigeration of grapes, followed by pressurization in order to extract the colour and aromatic substances.

It is characterized by a young colour, freshness and aromas of well-ripe grape. It is a feminine and refreshing wine having a good acidity.

 Alc. 12,5% vol. 
  10 ° - 12 °C 
  Mediterranean cuisine, pastry products and chicken meat



## Cabernet - Sauvignon

### Dry Red Wine

Produced from Cabernet-Sauvignon varieties and matured in oak barrels for at least one year, the wine is characterized by its intense ruby colour and the bouquet with saffian and violets nuances.

The full and corpulent flavour reveals a strong expression of its terroir.

 Alc. 13% vol. 
  16 ° - 18 °C 
  Grilled red meat, pork sausages, rabbit kidneys and meat

## Patriarh

### Liqueur Red Wine

Patriarh is vinified from Cabernet-Sauvignon varieties of grapes, through the process of alcoholization of the must, which allows the preservation of a natural colour and a balanced taste.

It is intense, fatty, with wood aromas harmoniously overlapping with the notes of dry plum and rose petal jam.

The singular peculiarities of this wine transform it into a real tasting experience, while the velvet after-taste invites to luxurious desserts.

 Alc. 16% vol.  16 ° - 18 °C

 Apple dumplings, wild cherry jam desserts, vanilla and cinnamon puddings

 Sugar 160 gr/dm<sup>3</sup>



# Vintage Collection

## Dionis

### Dry Red Wine

Produced through the coupage of Pinot Noir and Cabernet – Sauvignon varieties, matured in new oak barrels, Dionis is distinguished by its fine bouquet, the velvety and round taste, displaying noble maturation signs.

The intense ruby colour, with pomegranate reflections impresses by typicality and structure. It is a corpulent, strong and very expressive wine, being the pride of Cricova.

 Alc. 13% vol.

 16° - 18°C

 Oven beef roast, meals from duck and lamb, semi-matured cheeses





## Chardonnay

### Dry White Wine

Produced from the Chardonnay varieties – one of the fewest white varieties suitable to ageing, the Cricova wine displays a great personality.

Being light yellow with golden reflections, it reunites harmoniously the field flowers bouquet and the vanilla and hazelnuts aromas, due to its maturation in oak barrels.

Its freshness, delicate texture and mineral acidity provide the wine with a good structure and a specific elegance.

 10° - 12 °C

 Alc. 12% vol.

 Turkey breast, white fish, snails



## Sauvignon

### Dry White Wine

It is a Sauvignon abounding in blackcurrant buds and vine flowers aromas. The taste is fresh, balanced, and great, having an energizing acidity.

Of a straw colour with greenish nuances, the wine is savoury and easily recognized due to the aroma full of personality of the Sauvignon variety.

 10° - 12 °C

 Alc. 12% vol.

 Shrimps, sea fruits, poultry, white raisins, figs



## Codru

### Dry Red Wine

Codru is remarkable through its rich colour, with magnificent ruby colours. The maturation in oak barrels provides it with tannins which, in association with the wine tannins emphasize the vanilla and cinnamon notes. The finish is long, with nuances of sour cherry stone.

It is a velvet and well-balanced coupage, with a refined taste and a unique personality.

 16° - 18 °C

 Alc. 13% vol.

 Meals from red meat, beef, lamb, goose, smoked meat and sausages



## Cabernet-Sauvignon

### Dry Red Wine

This Cabernet – Sauvignon denotes a strong expression of the variety, but also its terroir's characteristics. It is a complex wine with blackberries, dry plums and vanilla aromas harmoniously combined with delicate notes of spices and mint.

With a very intense ruby colour displaying brick shades, being corpulent and balanced the red dry wine denotes style and refinement and a good development into ageing.

 16° - 18 °C

 Alc. 13% vol.

 Pasta with Bolognese sauce, game meat, medium steak, sausages

# Liqueur Wines

## Zeus

### White Liqueur Wine

It is produced from the Muscat variety, precisely preserving the typical aroma of the variety and the citrus notes in the aftertaste.

The golden colour with amber inflections and the velvet and fat taste make the wine a dignified rival of many renowned wines from this range.

Sweet and elegant, with a strong perfume, this is a festive wine that perfectly matches with luxurious desserts.



 Alc. 13,5% vol.  6 ° - 8 °C

 Sugar 250gr/dm<sup>3</sup>

 Chocolates, truffles, vanilla, caramel and hazelnut pie



# “Cricova” Collection Wines

The Collection wines encompass a series of matured wines dating back to the beginning of ‘80s. These are wines having a special history and an exceptional quality, being part of the Cricova National Oenotec Heritage.

The temperature conditions and constant humidity due to the unique climate of the Cricova underground galleries, the double maturation and the special care of wine makers are the key elements marking the genuine character of Grătiești, Dionis, Traminer and Cahor collection wines.

Vinified from the best grapes, picked in the exceptional harvest years, the wines reach the maturation peak in bottle and will tell stories about their pathway to perfection through the dust layer that preserves the footprint of a golden epoch.

## Dry White Collection Wine

🌡 10° - 12°C

✂ Cold snacks, cheeses, chicken in spicy sauce, fish and sea fruits

## Liqueur White Collection Wine

🌡 10° - 12°C

✂ Liver patés, light desserts, ice-cream

## Dry Red Collection Wine

🌡 16° - 18°C

✂ Duck meat, lamb roast with vegetables, beef roast with herbs, noble cheeses

## Liqueur Red Collection Wine

🌡 16° - 18°C

✂ Chocolate cakes, ice-cream, soufflés and crepes with jam



# “Orașul subteran” Range

## Rară Neagră

**Protected Geographical Indication Valul lui Traian  
Dry Red Wine**

Rară Neagră is the mirror of the soil, climate and wine-making tradition typical to the southern part of Moldova.

It is a representative wine of the terroir and is distinguished by the fruity taste and moderate astringency.

In the predominant nuances we can find wood fruits, blackberries, vanilla, but also tobacco leaves notes, due to maturation in new French oak barrels.

It is a strong wine, with vigorous, velvet and supple tannins.



Alc. 13% vol.



16° - 18 °C



Grilled red meat, rabbit sausages, kidney and meat





## Viorica

### Dry White Wine

An elegant wine with an intense basil and lemon peel aroma, of yellow-green colour with golden highlights.

It is produced from the local variety “Viorica” and is known for its complex and soft taste with nuances of acacia and wild strawberry.

Being well-balanced and fresh, the wine is an effective combination of nature’s generosity and high technology. “Viorica” leaves the consumer feeling genuinely pleased.

-  10 ° - 12 °C
-  Alc. 12% vol.
-  Pastry, fine desserts, chicken, cheeses



## Fetească Albă

### Protected Geographical Indication Codru Dry White Wine

Produced from the local variety, with pre-Dacian origins of Feteasca Albă, the wine is distinguished by its yellow to golden colour.

With a soft, ample and savoury taste displaying variety’s nuances, the wine is an imaginary voyage to the sunny vineyards of Moldova.

The surprising aroma is complemented with silky sensations and a finish with notes of ripe pears, mint and caramelized almonds.

-  Alc. 11,5% vol.
-  10 ° - 12 °C
-  Risotto with tuna, fish, barbecue, chicken dishes and meat jelly



## Chardonnay

### Dry White Wine

It is an elegant wine with a distinct floral aroma of golden-yellow colour with silver highlights.

The wine has a rich bouquet with nuances of almonds and honeycomb flavour enhanced by an amazing youthfulness sensation emerging from the vegetal notes.

-  10 ° - 12 °C
-  Alc. 12% vol.
-  Hard cheeses, white sauce dishes, turkey meat, puddings, butter cream cakes



## Cabernet-Sauvignon

### Protected Geographical Indication Valul lui Traian Dry Rosé Wine

With a pleasant acidity that provides it with freshness, the wine is the perfect delight of light summer dinners.

It is exciting and savoury, having a colour ranging from that of the onion peel to beige pink, golden salmon and rose. The aromas of red fruits combined with the final, remaining, long and seducing taste and with a slight creamy sensation are the strengths of this wine.

-  10 ° - 12 °C
-  Alc. 12,5% vol.
-  White meat, fresh cheeses, grilled vegetables, Asian cuisine



## Fetească Neagră

**Protected Geographical Indication Valul lui Traian Dry Red Wine**

The red local variety of Fetească Neagră fully reflects the legendary nobility of the Moldovan vine-growing. Of a pomegranate red, being pure, bright, well-built, corpulent and balanced, Feteasca Neagră is a fine, silky and elegant wine with a specific taste of vanilla and spices.

It surprises through its complex wood fruits perfumes and spices and displays an array of aromas both with a platter of peasant sausages, and with international cuisine dishes.

-  16° - 18 °C
-  Alc. 14% vol.
-  Salceson, spicy red meat dishes, hard cheeses



## Cabernet - Sauvignon

**Dry Red Wine**

The wine has an intense colour and a rich aroma, with a pleasant acidity and a balanced level of tannins.

It has an expressive aroma of fully ripened grapes and of black fruits bouquet, being fleshy, yet balanced, and with an elegant and long after-taste.

Being harmonious and expressive, the wine is produced in line with modern technologies, thus blending the high technologies and the hundreds of years of wine-making traditions.

-  16° - 18 °C
-  Alc. 13% vol.
-  Game meat with vegetables and cheeses such as Mozzarella, Brie or Cheddar



## Shiraz

**Protected Geographical Indication Valul lui Traian Dry Red Wine**

A robust wine with a seducing allure made from the Shiraz variety of grapes.

Being voluptuous, silky, rich in black fruits, with pepper and nutmeg, the wine is distinguished by the red-ruby colour with purple reflections and a delicate garnet note.

The finesse of the bouquet conquers on long-term and denotes style and refinement of the freshly picked Shiraz. It has a relatively high acidity, medium corpulence and a final remaining taste that is relatively long and spicy.

-  16° - 18 °C
-  Alc. 12% vol.
-  Stew of offal, rabbit ostropel, red meat with green pepper sauce

# "Dantelă" Range

## Medium Sweet Wines

"Dantelă" represents a range of natural wines, made from grapes of classic European varieties and it is unanimously remarked through their clear colour that is harmoniously supplemented with a soft, sweet and vivid taste.

The red wines are to be served at the temperature of +16 °C...+18 °C, while the white wines shall be served at +10 °C...+12 °C.

These can be savoured with desserts and pastries/sweet-shop products.



# "Papyrus" Range

## Dry Wines

“Papyrus” is a range of young wines, vinified from classic European varieties: Cabernet – Sauvignon, Merlot, Chardonnay, Sauvignon and Muscat.

These are light wines distinguished through their fine bouquet, harmonious taste and a colour peculiar to each variety.

The red wines are to be served at the temperature of +16 °C...+18 °C, while the white wines shall be served at +10 °C...+12 °C.

They match light dishes and cheeses.



# "National" Range

## Dry Wines

The range, stylised with national elements, comprises dry wines in a huge variety, among which: Cabernet, Merlot, Chardonnay, Sauvignon, and Muscat. The availability of wines in 3-liter packages that are very flexible and hermetic, allows for the easy manipulation and long-term preservation of wine's freshness.

The wines from this range are the perfect solution for picnics and holidays.

From the culinary viewpoint, the wines are very versatile due to their diversity.





1 Petru Ungureanu street,  
Cricova, MD – 2084,  
Chișinău, Republic of Moldova

T: +373 22 604 027  
F: +373 22 452 572  
office@cricova.md  
W: cricova.md