



PURCARI

• CHATEAU •



1827
SINCE

*Founded in 1827,
Chateau Purcari is one of the most valuable
and renown domains of Eastern Europe.*



Purcari wines maintain their quality standards for about 200 years.

There are few things in the world this constant.

Even more so – in Moldova.

Constancy in perfection is the best thing that

Purcari brings to its customers.

Since 1827.



Victor Bostan
CEO "Vinaria Purcari"

GOOD WINE, A SONG FOR THE SOUL...

For most it is just good wine, but for me – it is a song for the soul, it is art, inherited from ancient times. I am convinced that wine making is my vocation and I'm satisfied with the results I have achieved.

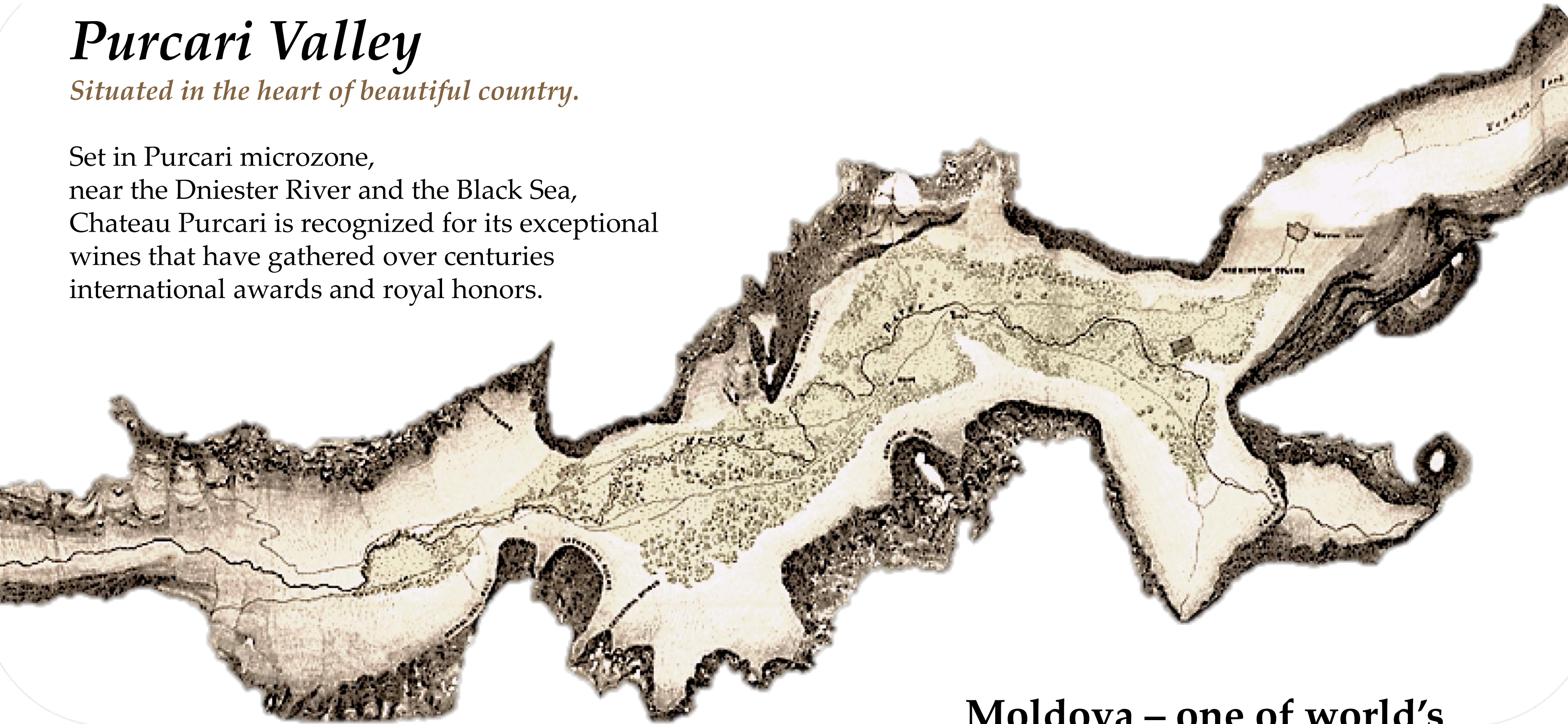
For a long time I have had a dream – to create premium quality wines and develop a culture of proper wine consumption. And isn't the desire to fulfill one's dream – the main purpose of life?

This is why I decided to follow in the footsteps of legendary Purcari winemakers and resume the production of fine wines in a place where great potential and traditions meet.

Purcari Valley

Situated in the heart of beautiful country.

Set in Purcari microzone,
near the Dniester River and the Black Sea,
Chateau Purcari is recognized for its exceptional
wines that have gathered over centuries
international awards and royal honors.



**Moldova – one of world's
secret premier wine regions**



founded
1827



250 h
of vineyards



*The cellars of Chateau
Purcari contain an
amazing wine collection,
some of bottles dating
back to*

1948





*First international
gold award – Paris
World Exhibition in*
1878



76
awards
From 1827-1983



71
awards

From 2004-2013

*Decanter, Challenge
International du vin, China
wine and spirits and others.*





Vintage Collection



Negru de Purcari Anniversary Edition, Vintage 2009

Aged red dry wine

65% Cabernet-Sauvignon, 25% Saperavi, 10% Rară Neagră.

Negru de Purcari is the king of Purcari wines – noble, with a rich structure and a generous bouquet it truly has a regal palate. After tasting Negru de Purcari, Federico Giotto, the famous Italian wine expert, said: "This wine is like an iron fist, dressed in a velvet glove!"

Intense ruby color with a garnet hue. This wine seduces with a velvety taste, balanced with oak and fruit tones. The bouquet surprises with fine shades of plums, chocolate and figs and develops, in time, revealing fine aromas of vanilla and saffron. Negru de Purcari fascinates with a noble and magnificent taste, its value continuously increasing each year.

Vol. 750 ml Alc. 13%



Roșu de Purcari, Vintage 2010

Aged red dry wine

50% Cabernet-Sauvignon, 40% Merlot, 10% Malbec

Rosu de Purcari is a revelation of traditions: mature, rich and full of flavor. The wine has a festive ruby color with garnet hues.

Grapes are harvested in October, manually sorted, fermented in oak barrels, pass the process of malolactic fermentation and aged in French oak barrels for 18 months, after which the wine is stabilized and bottled under sterile conditions, and finally, further matured in bottles. Being kept in bottles for six months fills the wine with shades of almond in the aftertaste.

Vol. 750 ml Alc. 13%



Alb de Purcari, Vintage 2011

Aged white dry wine

50% Chardonnay, 30% Pinot Gris, 20% Pinot Blanc.

Its light golden color conquers with a waltz of aromas of honey, sweet fruit and a lasting incense aftertaste.

Grapes are manually harvested and chilled to +3 ° C, pass the process of fermentation in French oak barrels, after which the wine is bottled in a sterile environment, where it is further matured.

Vol. 750 ml Alc. 13%



Purcari Icewine

Aged white dessert wine
Muscat-Ottonel and Traminer

Icewine – is a duo of ice and fire, a historical gastronomical experience – emotional, new and extraordinary.

This elegant, full of subtlety wine is created from grapes of Muscat Ottonel and Traminer varieties frozen at -6 to -10 ° C.

Intense and rich bouquet with notes of honey and sweet fruits develops over time and opens with a fine vanilla aroma. Sweet and juicy taste with deep, but subtle hints of oak.

Vol. 375 ml Alc. 12,5% Sugar 125g/dm³



Rara Neagra de Purcari, Vintage 2011

Aged red dry wine
100% Cabernet-Sauvignon

Moldovan grape, late ripening period
Hand picked, manual grape sorting
Aged red wine Rara Neagra – reserve category.

The taste is full, velvety, remains in memory with light notes of dried fruits and vanilla
Wine is perfect for red meat : venison, beef, lamb, kebabs and grill.

Rara Neagra is recommended to be served at room temperature 16-18* C

Vol. 750 ml Alc. 13%



Cabernet Sauvignon de Purcari, Vintage 2011

Aged red dry wine
100% Cabernet-Sauvignon

A deep ruby red wine made from hand- picked fruit from the vineyards in the Purcari region;

The wine was aged in French oak barrels for around 12 months;
This dry red wine shows aromas typical of Cabernet Sauvignon with notes of black currant and crushed box leaves, and a hint of smoky oak;

Best served around 18*-20°C.

Vol. 750 ml Alc. 13%



Merlot de Purcari, Vintage 2011

Aged red dry wine
100% Merlot

A mid ruby red wine made from hand-picked fruit from the vineyards of Purcari;

The wine was aged in French oak barrels for around 12 months;
The wine is starting to show some maturity with aromas of plums, tobacco and wood-smoke;

On the palate, the wine is well-balanced with plummy fruit notes and mellow tannins;
Fresh acidity and good length, with just a subtle hint of oak, is felt;

Best served around 18-20°C.

Vol. 750 ml Alc. 13%



Pinot Noir de Purcari, Vintage 2011

Aged red dry wine
100% Pinot Noir

A light ruby red wine made from hand-picked fruit from the Purcari vineyards;
The wine was aged in French oak barrels for around 12 months;

On the nose, this wine shows spicy, smoky overtones and ripe strawberry fruit;
On the palate, it is medium weight and shows the delicacy typical of the variety;
It has supple fine tannins, good acidity and plenty of spicy, berry fruit;
Best served slightly cool at around 16-18°C.

Vol. 750 ml Alc. 13%



Rose de Purcari, Vintage 2012

Rose dry wine

70% Cabernet-Sauvignon, 15% Merlot, 10% Rara Neagra

Rose wine, produced from hand-picked grapes grown in the Purcari region;
The wine was selected manually;

To taste, this is a delicate wine, crisp and dry with typical varietal characters and subtle hints of lemon and tropical fruits;

Vol. 750 ml Alc. 13%



Chardonnay de Purcari, Vintage 2012

Aged white dry wine
100% Chardonnay

Vintage white dry wine Chardonnay de Purcari remains in memory with its extraordinary delicate flowery aroma, a hint of exotic fruits and balanced round palate with slight notes of almond

Grape hand picking, cold alcohol fermentation in stainless tanks, oak aging in French barrels

It is recommended to enjoy the aromas and taste of this wine at the temperature of 14°C

Vol. 750 ml Alc. 13%



Sauvignon de Purcari, Vintage 2012

White dry wine
100% Sauvignon

Dry white wine, produced using classical technology for white wines obtained from high-quality Sauvignon grapes.

Sauvignon Blanc de Purcari has a delicate taste, with tropical, herbaceous aromas and slight citrus notes;
Best served lightly chilled around 10 - 12°C.

Vol. 750 ml Alc. 13%



Pinot Grigio de Purcari, Vintage 2012

White dry wine
100% Pinot Grigio

Great dry wine with a fresh aroma, with subtle notes of ripe fruit. The taste is fresh; braces that finishes harmonious slight almond tones, combined with hints of ripe fruit, pear and apple and rich long aftertaste. The grapes was selected manually.

The wine is perfect with rich and spicy dishes, with fish dishes, shellfish, strong cheeses, succulent chicken dishes and grilled vegetables. Best accompaniment for any appetizer. Best served chilled around 8-10°C.

Vol. 750 ml Alc. 13%



Pastoral de Purcari, Vintage 2011

Aged red dessert wine
100% Cabernet-Sauvignon

This deep purple-red wine is made from pure Cabernet Sauvignon, hand-picked from the vineyards in the Purcari region;

It is sweet and mouth-filling to taste, with velvety texture and notes of dried fruit, black cherry and cocoa and a harmonious finish;

Serve at around 16°C

Vol. 750 ml Alc. 16%