

LOCATION

Unique natural zone

between warm Black Sea and
natural reserve – Tiligulskiy liman.

46th magic parallel

the same as the
famous Beaujolais wines
region in France.





FAVORABLE CLIMATE

290 sunny
days

**two
suns** one in the sky and
sun's reflection in
the estuary

27° summer
avg. temp.

**sea breeze
cooling**

OWN VINEYARDS



2500
hectares
own vineyards

Fertile soil

15 Classic European
grape varieties

**5 authentic
Ukrainian
grape varieties**

Bastardo Magarachsky,
Muscat Odessa, Odessa
Black, Irsai Olivér,
Traminer rose

EXPERIENCE + INNOVATION



**harvested
by hand**
for elite wines

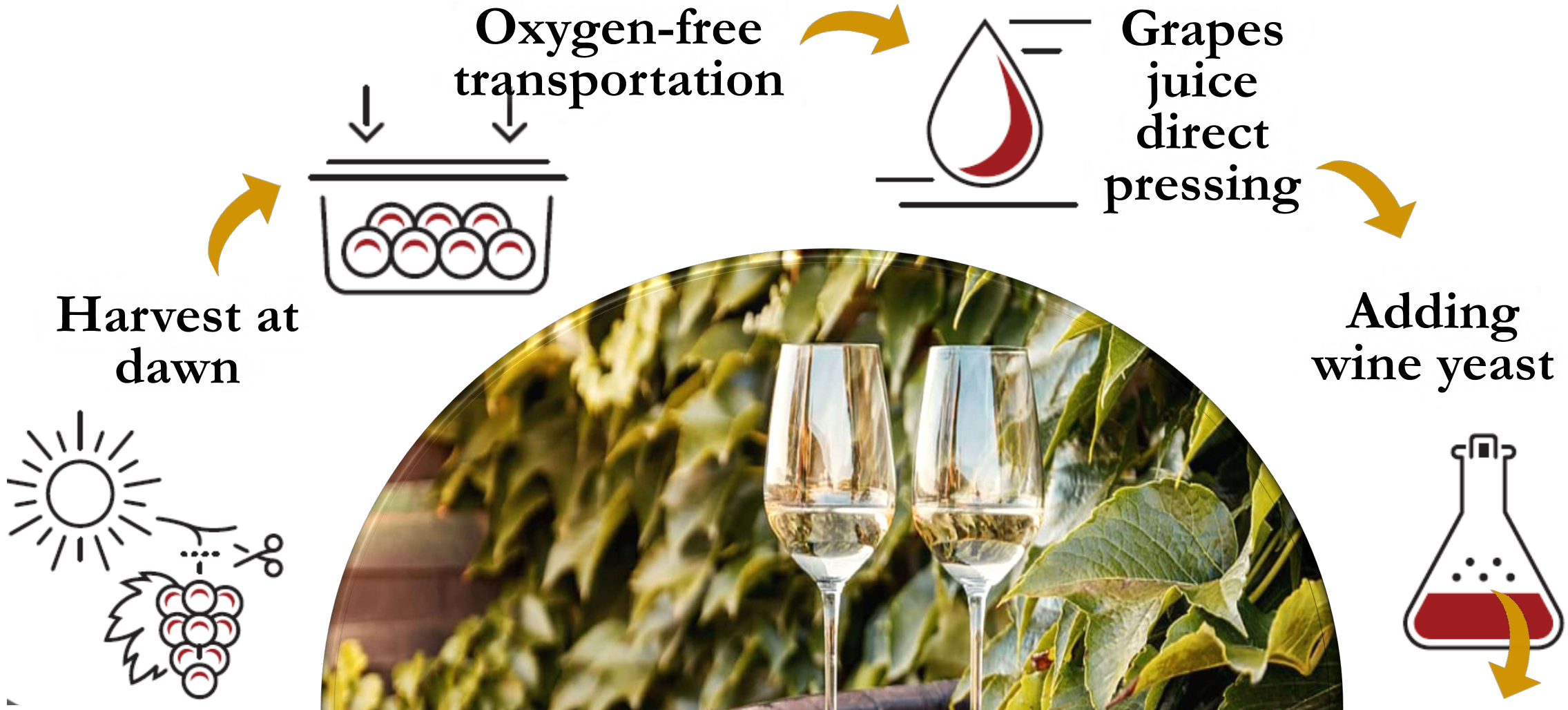
**cold sterile
bottling**

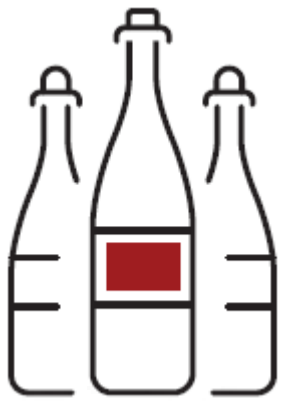
**harvested
at dawn**

**best
equipment**

Italian lines for processing grapes,
sterile filtration & bottling,
French membrane presses

360° PRODUCTION

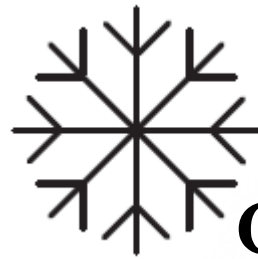
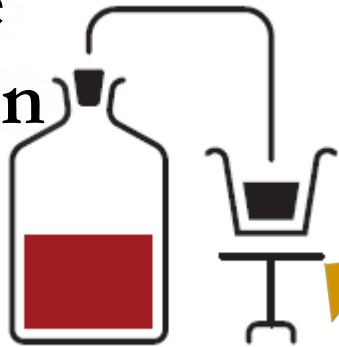




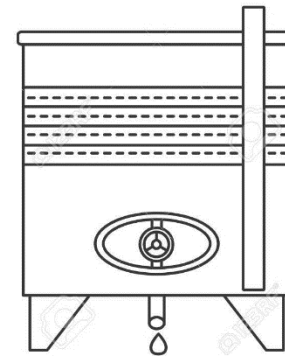
Bottling



**Sterile
filtration**



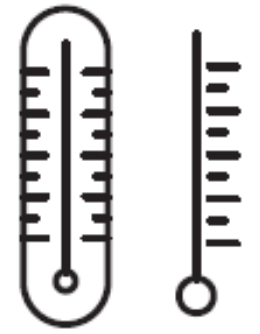
**Cold
stabilization**



**Aging in
the tank**



**Low
temperature
fermentation**



360° PRODUCTION

KEY ACHIEVEMENTS

Best Kagor wine of Ukraine (Consumer Choice Award 2020)

The Wines Of Friuli Venezia Giulia (Verona, Italy 2018)

Choice of the year (Kyiv, Ukraine 2011)

Trade Leaders' Club (Madrid, Spain 2011)

TOP-100 best products of Ukraine (Kyiv, Ukraine 2010)

Alkosoft (Kyiv, Ukraine 2009)

World Food Ukraine (Kyiv, Ukraine 2007)

Classic

Unique grape varieties of the Black sea region – Muscat Odessa, Bastardo Magarachsky

Muscat is considered one the oldest domesticated grape variety famous through ages for its floral aroma and sweetest taste



0,75L

Patriotic

This line of wine was created during the war.

The names of the individual wines resonate in the hearts of all people who oppose Russian aggression and support each other in this difficult time.

The bottles contain the most favorite wines of our consumers, so everyone who supports Ukraine and fights for the freedom of the whole world will like its taste.



0,75L

Select

To produce wines of Select line, only grapes from certain areas of the vineyards are used

The line is characterized by the use of one (dominant) grape variety, hand-harvested using the “cold bottling” technology

Koblevo Select are exclusively ordinary table dry wines



0,75L

Vermouth MARENGO



- #1 in Ukraine
- Classic Italian recipe with slight bitter aftertaste
- 100% natural local botanicals



Vol: 1L

The logo for MARENGO features the brand name in a bold, white, sans-serif font. The text is centered within a dark blue rectangular background that has rounded corners and a slight 3D effect. This blue rectangle is set against a red background that also has rounded corners and a slight 3D effect, creating a layered appearance. The entire logo is centered on a black background.

MARENGO

S P A R K L I N G

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Assortment

MARENGO



Exquisite Marengo sparkling wine doesn't need any special occasions.

Where is Marengo, there is a bright mood or festive celebration.

A special feature of Marengo sparkling wines is a balanced refreshing smooth taste and a delicate floral aroma that is reached by Muscat grapes.





THE SOIL



CLIMATE



GRAPE



In 2014, the Mykolaiv brandy plant was launched specifically for the production of TM KOBLEVO brandy

This is a modern enterprise with a full production cycle - from distillation of brandy wine materials to bottling of finished products.



**KOBLEVO**

PRODUCTION



1. Growing and harvesting grapes Special vineyard terroir - mild climate and the optimal number of sunny days - create ideal conditions for growing grapes



2. Fermentation

Selected varieties of white grapes (mainly Rkatsiteli, Aligote, Sauvignon, Pinot Blanc, Chardonnay) produce a young wine with a floral aroma and a light fruity taste with a strength of 8-11%.



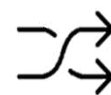
3. Distillation

For the production of our own brandy spirits, French copper alambicas of the company "Chalvignac" of the type "Charente" and "Armagnac" are used, which are known all over the world and have been produced since 1948.

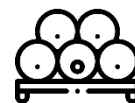


4. Exposure

Carpathian oak barrels are used for laying out brandy spirits, the age of the wood is at least 80 years. During the aging process, a significant part of the alcohol evaporates through the pores of the wood.



5. Blending - selection and mixing of brandy spirits of different batches and years of aging and different harvests, due to which brandy has a variety of tastes and aromas



6. The rest of the brandy

After the main aging of brandy spirit, the brandy blend is aged for at least 3 months. Thanks to aging in wine barrels, Koblevo brandys have a special softness and aroma.



7. Brandy break

After the main aging of brandy spirit, the brandy blend is aged for at least 3 months. Thanks to aging in wine barrels, Koblevo brandys have a special softness and aroma.



8. The full bottling cycle

is carried out on the most modern Italian equipment. The capacity of the bottling line is 6000 bottles per hour.



Wine for brandy spirits is produced at Koblevo winery and transported to Distillery

For spirits aging we use oak barrels made of petiolate and durmast oak trees, which grow in the Carpathians and at least 80 years old

RESERVE



	0.1L	0.35L	0.5L	Gift box 0.5L
Bottles per case, pcs.	15	20	12	6
Cases per pallet, pcs.	196	35	40	75