



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%.



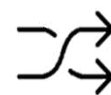
3. Distillation

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.

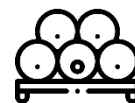


4. Exposure

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