



TSIMLYANSKOE

Since 1786

# JSC “Tsimlyansk wines”

JSC “Tsimlyansk wines” is one of the leaders of the russian alcohol market and the largest manufacturer of sparkling wines on Don, successor and manufacturer of the first sparkling wine of Russia.

Every year we produce about 11 million bottles of sparkling and non sparkling wines.



We are the only company in the world using all existing methods of sparkling wine production.





# HERITAGE



The legend says that Peter the Great while sailing down the Don River in May 1695 to Cherkassk had stayed in Tsimlyanskaya (up to 1950 it was spelled Tsymlyanskaya). He decided to set up a base and ordered to build two brick warehouses on the hill for storage of military supplies and ship tacking. Impressed by the Don landscape and soils the tsar said: “It’s possible to grow grape here like on the Rhine”. He ordered to bring vines here from Astrakhan and some European countries – Hungary, Germany and France.



Platov, Cossack general and hero of the war against Napoleon, played a big role in the development of wine making in the Don region. Tsimlyanskoe was Platov’s favorite wine and he always had some oak barrels of this wine as reserve. After defeat of Napoleon’s army Platov ordered his cossacks to collect and bring to the Don seeds and vines of all famous French grapes. Part of these varieties appeared in Tsimla. Platov supported winemaking energetically. He invited winemakers from the Rhine and they were contracted to make wines in the same way as in their homeland and share their experience with the cossacks. By the way, Tsimlyanskoe wine was the drink with which Kutuzov celebrated victory over Napoleon. Thus, three thousand bottles of Tsimlyanskoe sparkling wine were opened at Place de la Liberté in Paris.

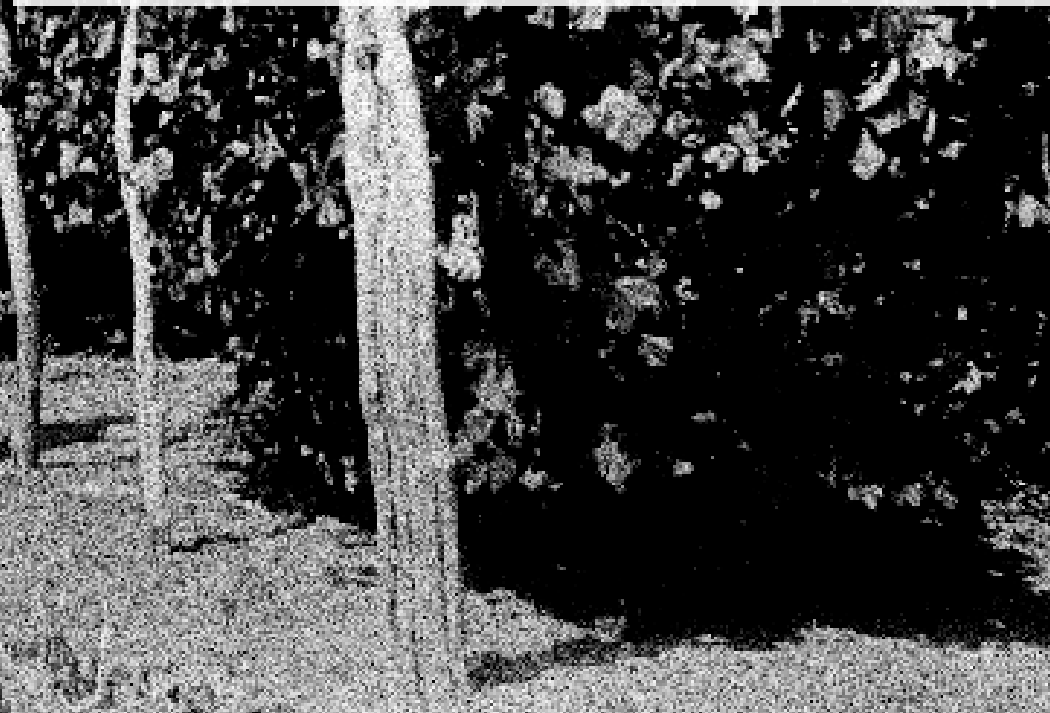




Grand Duke Konstantin Nikolaevich was the initiator of building of a state vodka factory in Tsimlyanskaya and was the first who started to speak about industrial production of Tsimlyanskoe sparkling wine at this factory. Large sums of money were assigned from the treasury for construction of this factory. The factory was built in 1886. Its turnover was equal to 100 000 bottles per year. During the World War II the factory was irreparably damaged by artillery fire and later on destroyed.



We managed to rebuild the factory, to modernize production and to preserve our experience and vineyards in the historic territory.





Our production and vineyards are located near Tsimlyansk on the bank of the Don River and Tsimlyansk Reservoir, in the oldest area of Don winemaking. Production of wine on Don has a more than 12 centuries history. Its own sparkling wines appeared on the Don by the end of the 18th century. Right bank of the Don and valleys of its tributaries are the most favorable territories for grape cultivation and making of quality wines. These territories include Tsimlyansky, Konstantinovsky, Ust-Donetsky, Martynovsky, Semikarakorsky and Volgodonsky districts, which are marked by wine color on the map.



# VINEYARDS

The vines need coverage in winter, because of our geographic location and climate. But the advantage is, that there is no need for intensive chemical treatment in the period of maturation.

Our vineyards are in the northeast zone of industrial winemaking in Russia.

At the same time the unique aspects of Tsimlyasky terroir can be compared with the best winemaking zones of the world.

In the company's own vineyards which already exceed 1000 hectares, several dozens of grape sorts are grown, including autochthonic sorts of grape, which are considered as part of the unique gene pool of Russia: "Tsimlyansky Cherny", "Plechistik", "Krasnostop Zolotovskiy".





# DON VALLEY

The Don zone of viticulture is located on the right bank of the Don River. Historically the grapes grew on the riverside hills. Planting on rather flat areas gradually increased as the equipment made the intensive use of tillage vine covering possible. Precipitation per year amounts to 350-450 mm. Soils are black and dark chestnut, but in sub soils, especially on the hills, limestone is found in quite low depth. Vegetation period is sufficient for full ripening of grape, but the danger lies in early autumn frosts, which occur occasionally. Winters may be quite long with very low temperatures, that is why vines need covering for winter.





## AGED SWEET RED SPARKLING WINE OF GEOGRAPHIC ORIGIN

### Grape variety:

Tsimlyansky black, Krasnostop zolotovskiy, Plechistick.

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

Produced by using the traditional method of sparkling wine production, red dry wine materials and wine materials with 11.0-14.0% of volume concentration of ethyl alcohol. Secondary fermentation is carried out at temperature of 10-12 degrees. Total duration of fermentation and ageing is not less than 9 months.

### Tasting Characteristics:

Intensive red color turning to dark ruby with purple shade. Pronounced complex full mild aroma without excessive roughness with a bouquet of sloe cherry shades and tones of black currants and corresponds to varieties of grape of which the wine is made.

### Pairing recommendation:

This unique wine is recommended to be served with desserts, chocolate pie with nuts and black berries.

## AGED WHITE RUSSIAN SPARKLING WINE EXTRA BRUT “ONEGIN”

### Grape variety:

Aligote and Rkatsiteli

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

Produced by using the traditional method of sparkling wine production. Secondary fermentation is carried out at temperature of 10-12 degrees. Total duration of fermentation and ageing is not less than 9 months.

### Tasting Characteristics:

Light, elegant wine with perceptible mineral taste and bright fruit and flower aroma. In aftertaste there are notes of candied fruit and jam.

### Pairing recommendation:

Perfect aperitif. Oysters. Light seafood dishes. Cream-soups. Sea fish dishes.

## AGED ROSE SPARKLING EXTRA BRUT WINE “BOUQUET OF VICTORY”

### Grape variety:

Cabernet-Sauvignon and Pinot Noir.

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

Produced by using the traditional method of sparkling wine production and rose wine materials made by white method from Cabernet-Sauvignon and Pinot Noir.

After-tirage ageing lasts not less than 9 months.

### Tasting Characteristics:

The wine may vary in color from pale pink to pink. This noble wine has amazing subtle bouquet of aromas with notes of red fruit, it astonishes with its balance and elegance of taste reflecting the symphony of tempting fruit shades. It is the wonderful A Midsummer Night's Dream – a bright embodiment of flashing love to the drink we create.

### Pairing recommendation:

This tender champagne is perfect as aperitif and will be a wonderful addition to oysters, black and red caviar, dishes of noble sorts of fish, seafood, and fruit.





## ROSE SEMI-DRY SPARKLING WINE “TSIMLYANSKOE”



### **Grape variety:**

Chardonnay, Sauvignon, Riesling, Rkatsiteli and Bianca and red wine materials Tsimlyansky black and Cabernet-Sauvignon in quantity of 10-12% needed for the creation of beautiful rose colour.

### **Region of production:**

Tsimlyansky district, Rostov region, Russia

### **Method of production:**

The wine is produced by using reservoir periodic method with second fermentation for semi-dry type of wine at temperature not exceeding 15 degrees Celsius.

### **Tasting Characteristics:**

Simple, but with strong character and at the same time fresh and delicate. The taste is characterized with notes of haw, green apple, white almond, and wild cherry. This wine is appetizing and easy to drink.

### **Pairing recommendation:**

It goes perfectly with lean beef, grilled vegetables and mushrooms, salad of tomatoes and mozzarella, pasta and spring risotto, light white meat and fatty fish.

## RED SWEET SPARKLING WINE OF GEOGRAPHIC ORIGIN



### **Grape variety:**

Tsimlyansky black, Plechistick, Krasnostop zolotovskiy, Tsimlodar, White round, Kumshatsky, Saperavi north.

### **Region of production:**

Tsimlyansky district, Rostov region, Russia

### **Method of production:**

The wine is produced using reservoir periodic method with secondary fermentation of the fermenting blend to reach the sweet wine grade at temperature not exceeding 18 degrees Celsius.

### **Tasting Characteristics:**

Aroma is pure with light cherry shade. The wine has bactericidal properties and a toning up effect, and has light refreshing taste with subtle sloe-cherry tones.

### **Pairing recommendation:**

This sparkling wine is perfect as aperitif and will be a wonderful compliment to fruit salads.







## SEMI-SWEET RED SPARKLING WINE CABERNET-SAUVIGNON



### Grape variety:

Cabernet-Sauvignon

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wine is produced using reservoir periodic champagnization method.

### Tasting Characteristics:

Bright sweetened aroma of nightshade, intriguing flows of vanilla, notes of black currant, cedar, morocco, black chocolate.

The initial stage of life is characterized by light and subtle aromas. Then the bouquet becomes richer and sweet-rough.

### Pairing recommendation:

This wine is characterized by sufficient acidity and tannin content and this makes it perfect to go with fatty food. It can be served with red meat, game, pasta, and cheese.

## SEMI-SWEET RED SPARKLING WINE SAPERAVI



### Grape variety:

Saperavi

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wines are produced using reservoir periodic champagnization method.

### Tasting Characteristics:

It has a complex aroma with morocco tones, inimitable combination of black fruit and berries, cheese and milk tones and warm wood notes. The wine is characterized by balanced taste with pleasant mild roughness and also pleasantly rough, rich and deep aftertaste developing to the final stage.

### Pairing recommendation:

It is recommended to serve cooled with meat and game dishes as well as desserts.



## TSIMLYANSKOE WHITE SPARKLING BRUT WINE. RETRO



### Grape variety:

Aligote, Chardonnay, Riesling, Sauvignon, Rkatsiteli and Bianca

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wines are produced using reservoir periodic method with secondary fermentation.

### Tasting Characteristics:

Wine of light straw color with light golden shade, subtle bouquet of developed and pronounced tones of meadow flowers, sunflower, expressed citron freshness, light refreshing taste, mild freshness, and light spicy roughness with abundant tiny bubbles of carbon dioxide and long aftertaste.

### Pairing recommendation:

Brut is perfect as aperitif and also combines well with appetizers and main course. The most delicate appetizers to brut are caviar and almond. It is served also with desserts, not spicy cheese, liver, fruit, sweets, and ice cream.

## TSIMLYANSKOE WHITE SPARKLING SEMI- DRY WINE, RETRO



### Grape variety:

Aligote, Chardonnay, Riesling, Sauvignon, Rkatsiteli and Bianca

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wines are produced using reservoir periodic method with secondary fermentation.

### Tasting Characteristics:

Light straw color with shades from green to light golden. Aroma is developed, balanced with combination of flower aroma and champagnization tones. Taste is tender and subtle with beautiful and long play of bubbles and mineral tones.

### Pairing recommendation:

With desserts, not spicy cheese, liver, fruit, sweets, and ice cream.



## TSIMLYANSKOE WHITE SEMI-SWEET SPARKLING WINE. RETRO



### Grape variety:

Aligote, Chardonnay, Riesling, Sauvignon, Rkatsiteli and Bianca

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wines are produced using reservoir periodic method with secondary fermentation.

### Tasting Characteristics:

Light straw color with shades from green to light golden. Aroma: of grapefruit and litchi, exotic flowers and fruit. Taste is fresh, fruity, well balanced and has pleasant flavored aftertaste.

### Pairing recommendation:

As aperitif, goes well with fruit, fruit and berry desserts, mollusks and river fish.

## TSIMLYANSKOE RED SWEET SPARKLING WINE. RETRO



### Grape variety:

Tsimlyansky black, Plechistick, Krasnostop zolotovskiy, Tsimlodar, White round, Kumshatsky, Saperavi north.

### Region of production:

Tsimlyansky district, Rostov region, Russia

### Method of production:

The wines are produced using reservoir periodic champagnization method with secondary fermentation.

### Tasting Characteristics:

Color is deep and rich, varies from ruby to almost black ruby. Aroma is pure with light cherry shade and hints of grassy-wood notes. It has light refreshing taste and subtle sloe-cherry tones. The wine has bactericidal properties and a toning up effect.

### Pairing recommendation:

It is recommended to serve cooled with meat and game dishes, fruit salads, and desserts.

## SPECIAL RED WINE “CAHORS SVYATO-NIKOLSKY”



### **Grape variety:**

Saperavi, Saperavi north, Cabernet-Sauvignon

### **Region of production:**

Tsimlyansky district, Rostov region, Russia

### **Method of production:**

Selected free flowing must and fractions of the first pressing are sent to fermentation. After fermenting of alcohol of at least 2% the fermenting must is fortified. Refined young wine materials are made even and blended to create homogeneous paste. The second racking of wine materials is carried out from January 1 of the year following the crop and it is combined with its final blending and brining up to the mark. The uniqueness of technology of making Cahors wines from local Russian raw materials is explained by the fact that wine is made from rich colored grape varieties such as Cabernet and Saperavi. Their sugar content at harvesting equals to at least 20%. Squash made from grape is heated but there is one specific feature. Fermentation is stopped so that sugar content would not be less than 160 g/dm<sup>3</sup>. This is accomplished by adding alcohol to the must.

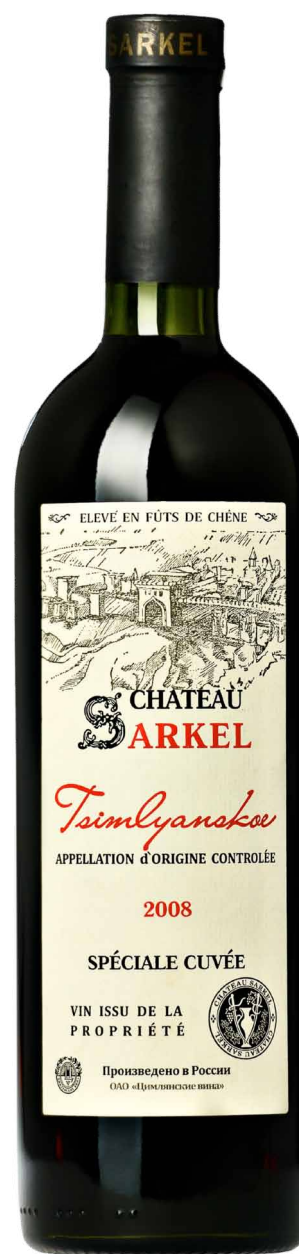
### **Tasting Characteristics:**

Color varies from intensive red to ruby or deep red. Aroma is balanced with tones of cream and chocolate and with bright prune tones. It is distinguished by full, balanced taste with chocolate shades.

### **Pairing recommendation:**

Desserts (cakes, jellies), dried fruit, nuts, hard cheese. In winter it is better to drink Cahors wine heated (20°C) to get warm after long stay in the cold.

## RED DRY WINE OF GEOGRAPHIC INDICATION “CHATEAU SARKEL TSIMLYANSKOE”



### **Grape variety:**

Tsimlyansky black and Plechistik

### **Region of production:**

Tsimlyansky district, Rostov region, Russia.

### **Method of production:**

the wine is produced using classic technology and is aged in oak woods during not less than 6 months.

### **Tasting Characteristics:**

Color is deep dark ruby. Aroma is pure with sloe-cherry tones, fruit and berry shades and notes of black currants. Taste is harmonious, well-balanced and full.

### **Pairing recommendation:**

Served slightly cooled (14-16°C) with fried fish, sausage and cold meat appetizers, white meat, grilled bird meat and soft strong cheese.



# SUCCESS DYNAMICS



In the last five years successful investment policy allowed the company to increase the growth of gross output from 5 to 11 million bottles per year. The area of our vineyards reached 1000 hectares in the same time, which is almost three times bigger than it was in 2006. The same applies to the yield of the grapes, which increased from 1800 to 5500 tons. We invested 10 million USD in modernization in the last 3 years and will continue investing in order to produce highest quality products for our customers.

