



THE ICONIC

ESTATE

MEMBER OF ALEXANDRION GROUP



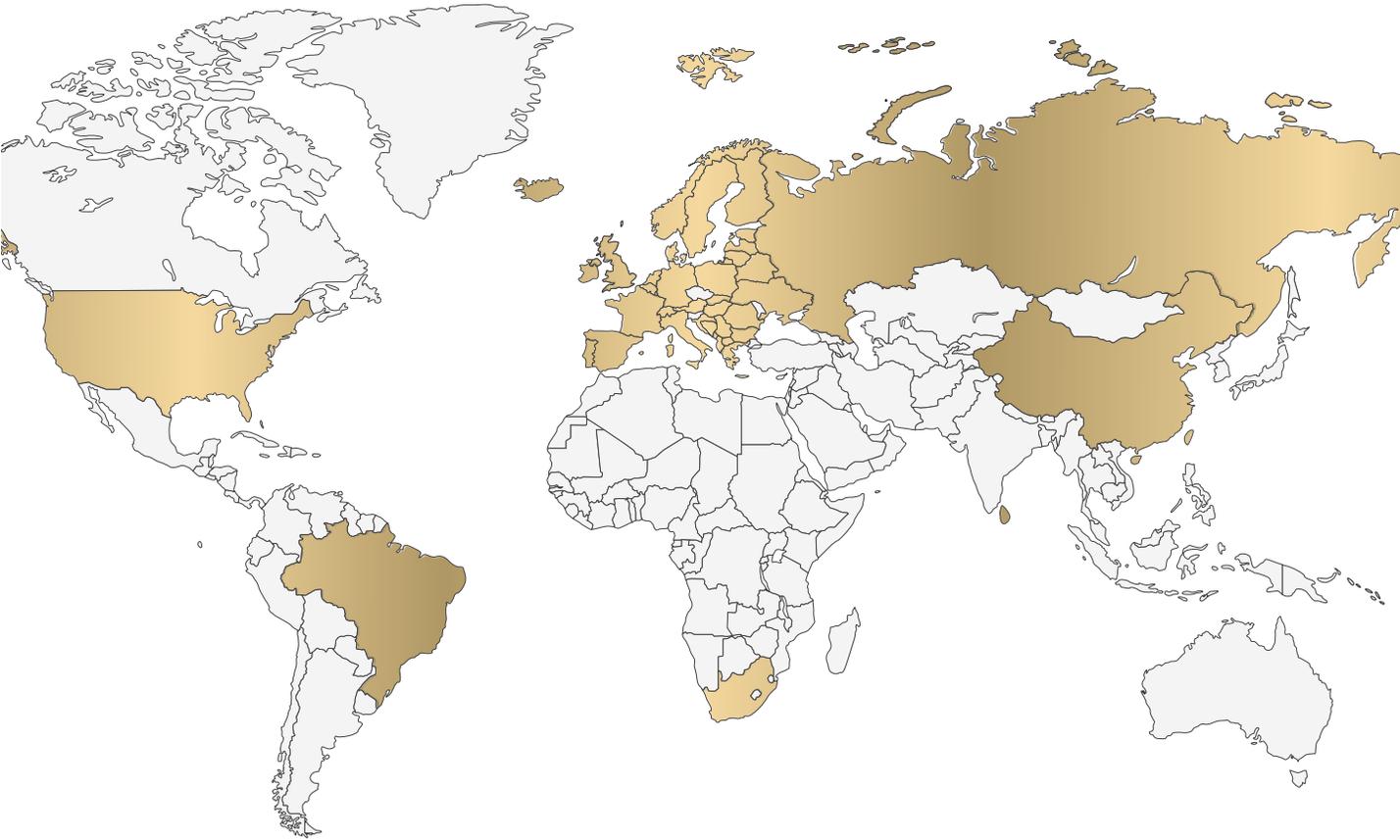
ALEXANDRION GROUP
Experience brought together since 1789

Our Group

Alexandrion Group is a combination of history, tradition, experience and passion dating back to 1789. The Group offers a wide multi-awarded portfolio of AWARD WINNING brands from all categories of spirits, produced at one of the most contemporary distilleries in South Eastern Europe whilst continuing growing its production facilities in New York and Greece. The group's portfolio is complemented by the Iconic Estate collection of awarded award winning still and sparkling wines, produced from our privately owned wineries and vineyards.

Alexandrion Group's operations are performed through subsidiary companies strategically positioned in East & South Europe, Brazil and the USA, while our brands cross borders of in over 50 countries around the globe world.

Our international Presence



We export our products to over 50 countries.

Our Winery



Our winery is successfully capitalizing the potential and diversity of the country's wine regions, owning over 250 hectares of vineyards in Dealu Mare and other wine regions. The Iconic Estate owns production, warehousing facilities, 3 bottling lines, warehouse with controlled temperature and underground cellars and has an experience and tradition dating back to 1892.



Year after year, the wines we produce have been awarded in various international competitions. Our winery is the first Romanian wine producer that has been awarded The Grand Gold Medal at "Concours Mondial de Bruxelles".



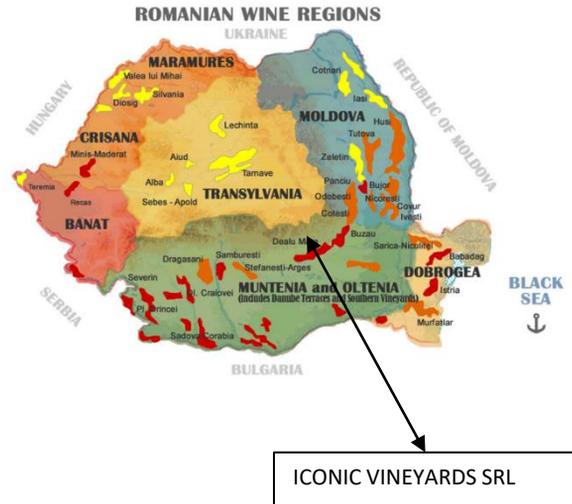
We are one of the largest Romanian bottled wine exporters; as the second largest exporter of bottled wine in Romanian, about 40% of the annual production is sold abroad.

Vineyards - Dealu Mare & other regions Winery - Tohani Production, warehousing facilities - Ploiesti Cellar, Sparkling wine production and Wine Tourism - Cellars Rhein & CIE Azuga 1892.



Our Vineyards

Dealu Mare (or Big Hill), located within Dealurile Munteniei (Muntenia's Hills) wine region, has deep roots in the history of the region which is called the "land of red wines". The typical warm, dry microclimate and the rather long autumns favours a slow and thorough ripening of the grapes. There is a long vegetation time of 210-240 days with a maximum humidity of 55-80%. The soil here is strewn with marine fossils and the grapes enjoy the perfect combination of warm days and cool nights.





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ESTATE

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Production/ Warehousing & Cellars

Tohani is one of the biggest cellars of Dealu Mare region, with a processing capacity of 5000 tones and a storage capacity of 37900 hl, 500 oak barriques.

Ploiesti – Production/Warehousing Facilities with underground storage, one bottling line for still wines, one for sparkling wines and one line for Bag in Box, and a temperature controlled finished products warehouse with a capacity of more than one million bottles.

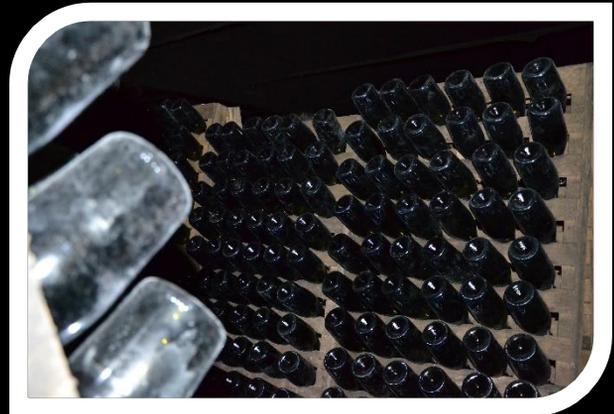




PIVNIȚELE RHEIN & C^{IE}
Azuga 1892

Rhein & Cie Azuga 1892 Cellars

Rhein & Cie Azuga 1892 Cellar, Sparkling wine production and Wine Tourism is considered the oldest location in the country where sparkling wine is produced without interruption through the traditional method. In the cellars built above the ground, with double walls, black mould and natural ventilation, visitors may fully appreciate the art of producing sparkling wine.



EXPORTS EXCLUSIVE



In old Romanian farmhouses usually near the summer kitchen, there was a tree under whose shadow the family members ate, rested and chatted with friends. Everything happened next to a glass of wine. This habit was the inspiration for the names of La Umbra wines. La Umbra range includes fresh, fruity and light wines, obtained from carefully selected groups, harvested from Romania's famous wine regions.





LA UMBRA, CHARDONNAY

Type: Varietal Wine

Composition: 100% Chardonnay

Vintage: 2019

Type: White Dry Wine

Alc.13,5% Vol.

Winemaker comments: La Umbra Chardonnay is crisp and elegant, with aromas of ripe yellow melon, pineapple and exotic fruits, well integrated into the wine's creamy structure. The finish is long and well balanced revealing hints of succulent peaches and pears.

Food Pairing: Enjoy with chicken, fish or seafood dishes.

Best served at 10-12°C

Packaging: case x 6 bottles x 750 ml





LA UMBRA, PINOT GRIGIO

Type: Varietal Wine

Composition: 100% Pinot Grigio

Vintage: 2018

Type: White Dry Wine

Alc.13,5% Vol

Winemaker comments: La Umbra Pinot Grigio is a dry wine with yellowish greenish colour. It is a fresh, aromatic wine, with zesty fruit and long lasting aromas of green pears and juicy nectarines.

Food Pairing: Served with fish, chicken and salads.

Best served at 10-12°C

Packaging: case x 6 bottles x 750 ml



LA UMBRA, MERLOT, ROSE

Type: Varietal Wine

Composition: 100% Merlot

Type: Rose Medium Dry

Vintage: 2019

Alc.13% Vol.

Winemaker comments: La Umbra is a medium dry rosé wine, well defined and balanced with an intense reddish-pink colour and complex flavours displaying succulent aromas of red berries, exotic fruits and a luscious finish.

Food Pairing: An excellent summer wine served with chicken dishes and salads.

Best served at 10-12°C

Packaging: case x 6 bottles x 750 ml



LA UMBRA, PINOT NOIR

Composition: 100% Pinot Noir

Type: Red Dry Wine

Region: Protected geographical indication (PGI) Dealurile Munteniei

Vintage: 2018

Alc. 13% Vol

Winemaker comments: La Umbra, Pinot Noir is a harmonious red wine that displays classic varietal characteristics. This Pinot Noir is an elegant wine, full of cherry and raspberry flavours and hints of ripe strawberry.
Food Pairing: Served with red meat dishes, pasta or cheeses.

Best served at 15-18°C

Packaging: case x 6 bottles x 750 ml



LA UMBRA, CABERNET SAUVIGNON

Composition: 100% Cabernet Sauvignon

Type: Red Dry Wine

Vintage: 2018

Region: Protected geographical indication (PGI) Dealurile Munteniei

Alc.13% Vol.

Winemaker comments: La Umbra, Cabernet Sauvignon is a full-bodied wine, bursting with cassis and cherry flavours, with hints of green pepper and spice.

Food Pairing: Ideal with steak and strong cheese.

Best served at 16 - 18°C

Packaging: case x 6 bottles x 750 ml



LA UMBRA, MERLOT

Composition: 100% Merlot

Type: Red Dry Wine

Region: varietal wine

Vintage: 2019

Alc. 13,5% Vol

Winemaker comments: This Merlot is a full-bodied, lively wine which reveals rich, ripe plummy fruit without any oak influence. Food Pairing: Enjoy with casseroles, roast meat and well-flavoured cheese.

Best served at 15-18°C

Packaging: case x 6 bottles x 750 ml



LA UMBRA, FETEASCA NEAGRA

Composition: 100% Feteasca Neagra
Type, Red Medium Dry Wine
Vintage:2018
Alc.13,5% Vol.

About Feteasca Neagra :

Indigenous Romanian grape variety, which has been grown for hundreds of years on substantial plantings in the south of Moldova and eastern Muntenia. Today it is grown in most regions of Romania, but also outside the country's borders. Grape characteristics. The grapes are medium to large, cylindrical-conical with spherical, medium-sized berries and dark purple skins. Although it is a vigorous vine, it is resistant to frost, drought and rot Feteasca Neagra has quite a low productivity (sometimes around 30 % of normal). For this reason, when pruning the vines, a large number of buds are left. Feteasca Neagra reaches maturity shortly before merlot, generally after September 15, with a growing season of about 160-170 days. This variety easily accumulates significant amounts of sugar (230 -240 g/l) and has good acidity of over 7 g/l tartaric acid (if production does not exceed 8.7 tons/ha). Favourable conditions for the maturation of this variety are provided by sunny slopes, where the accumulation of anthocyanins reaches optimum levels.

Winemaker comments: Friendly wine, with berry aromas and dried plums notes.

Food Pairing: It is associated with a wide range of dishes.

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml

International Recognitions

LA UMBRA



LA UMBRA PINOT GRIGIO 2019

2020 Silver Medal IWCB Vinarium, RO

LA UMBRA PINOT GRIGIO 2018

2019 Gold Medal AMIGO's Wine Festival, RO

LA UMBRA CHARDONNAY 2019

2020 Bronze Medal International Wine & Spirits Competition, UK

LA UMBRA PINOT NOIR 2019

2020 Bronze Medal International Wine & Spirits Competition, UK

LA UMBRA CABERNET SAUVIGNON 2017

2018 Silver Medal Michelangelo Int. Wine & Spirits Awards, RSA

LA UMBRA MERLOT 2019

2020 Bronze Medal International Wine & Spirits Competition, UK
2020 Bronze Medal Decanter World Wine Awards, UK

LA UMBRA MERLOT 2017

2018 Bronze Medal Decanter World Wine Award, UK

LA CRAMA

La Crama was inspired by family owned wineries producing wines with passion to be enjoyed during family gatherings with friends, cherishing their moments while sharing a glass of their fresh wine. **La Crama** wines are made in respect to the land, the vine grower and the winemaker. Lively, fresh and fruity, these wines are the ideal companion for any occasion!



LA CRAMA



LA CRAMA, FETEASCA REGALA

Composition: 100% Feteasca Regala

Type: Medium Dry

Vintage: 2019

Region: PDO Dealu Mare

Wine parameters: Alc.12,5% Vol.; Total acidity: 5.7 g/L C4H6O6
Residual sugar: 6.06 g/l

Unoaked wine

Winemaker comments:

A friendly wine with discreet floral notes and fresh grapes flavor.

Food matches:

An ideal partner for fish or poultry dishes.

Drinking temperature: 10-12°C

Packaging: case x 6 bottles x 750 ml

LA CRAMA



LA CRAMA, SAUVIGNON BLANC

Composition: 100% Sauvignon Blanc

Type: Medium Dry

Vintage: 2019, Varietal wine

Wine parameters:

Alc.12.5.% Vol.; Total acidity: 5.85 g/L C4H6O6

Residual sugar: 3.7 g/

Unoaked wine

Winemaker comments:

La Crama Sauvignon Blanc is a fresh and fruity wine, with fine aromas of grapefruit, pineapple, apple and balanced with delicate mineral notes. Ideal with fish, seafood or green salads.

Drinking temperature: 10-12°C

Packaging: case x 6 bottles x 750 ml

LA CRAMA



LA CRAMA, CABERNET SAUVIGNON

Composition: 100% Cabernet Sauvignon

Type: Dry Wine

Vintage: 2018

Region: PGI Dealurile Munteniei

Wine parameters: Alc.13% Vol; Total acidity 5.17 g/l C4H6O6; Residual sugar 6.14 g/l

Unoaked wine

Winemaker comments: La Crama Cabernet Sauvignon is a full-bodied red wine, very well balanced, bursting with black cassis and cherry flavours, with hints of green pepper and spice, long after tasting. Ideal with steak and fatty cheese.

Drinking temperature: 16 - 18°C

Packaging: case x 6 bottles x 750 ml

LA CRAMA



LA CRAMA, MERLOT

Composition: 100% Merlot

Type: Dry Wine

Vintage: 2018, Varietal wine

Wine parameters:

Alc.13.5% Vol; Total acidity 5.17 g/l C4H6O6; Residual sugar 6.14 g/l

Unoaked wine

Winemaker comments:

La Crama Merlot is well balanced red wine, displaying fine tannins and a very good structure, with intense ruby-red colour with delicate flavours of ripe plums and just picked forest fruits. Ideal with red meat, French cheese and walnuts.

Drinking temperature: 16-18°C

Packaging: case x 6 bottles x 750 ml

LA CRAMA

BIB's



La Crama, White
Medium Dry
Packaging: 10L
(195x195x318)



La Crama, Rose
Medium Dry
Packaging: 10L
(195x195x318)



La Crama, Red
Medium Dry
Packaging: 10L
(195x195x318)



La Crama, White
Medium Dry
Packaging: 3L



La Crama, Red
Medium Dry
Packaging: 3L

International Recognitions

LA CRAMA



LA CRAMA FETEASCA REGALA 2019

2020 Silver Medal

Mundus Vini spring edition, DE

LA CRAMA CABERNET SAUVIGNON 2018

2020 Silver Medal

2020 Bronze Medal

International Wine & Spirits Competition, UK
Decanter World Wine Awards, UK

LA CRAMA MERLOT 2018

2020 Bronze Medal

International Wine & Spirits Competition, UK

LA CRAMA SAUVIGNON BLANC 2019

2020 Bronze Medal

International Wine & Spirits Competition, UK

LA CRAMA

Our winery, the place where the quality grapes from Dealu Mare vineyards are carefully vinified, transmits from generation to generation the enthusiasm of people to obtain tasty wines.



LA CRAMA

LA CRAMA, SAUVIGNON BLANC

Composition: 100% Sauvignon Blanc

Type: Medium Dry

Varietal wine

Wine parameters:
Alc.13 % Vol.

Unoaked wine

Winemaker comments:

La Crama Sauvignon Blanc is a fresh and fruity wine, with fine aromas of grapefruit, pineapple, apple and balanced with delicate mineral notes. Ideal with fish, seafood or green salads.

Drinking temperature: 8 - 10°C

Packaging:

- case 6 bottles x 750 ml
- Case 4 x 4 BIBs 3L
- BIB 10L



LA CRAMA



LA CRAMA, TĂMÂIOASĂ ROMÂNEASCĂ

Composition: 100% Tămâioasă Românească

Type: Sweet

Vintage: n/a

Region: PDO Dealu Mare

Wine parameters: Alc.±3 % Vol.;

Unoaked wine

Winemaker comments:

Velvety and friendly, with intense aromas of elderflower and honey, complemented with fine spice notes

Food matches:

Ideal at any time of the day or with a wide range of dishes.

Drinking temperature: 8 - 10°C

Packaging: case x 6 bottles x 750 ml

LA CRAMA



LA CRAMA, CABERNET SAUVIGNON ROSE

Composition: 100% Cabernet Sauvignon

Type: Medium dry

Wine parameters: Alc. 12.5%

Unoaked wine

Winemaker comments: Fresh, fruity and friendly, with delightful aromas of berries and exotic fruits.

Food matches: Ideal at any time of the day or with a wide range of dishes.

Drinking temperature: 8 - 10°C

Packaging:

- case x 6 bottles x 750 ml
- Case 4 x 4 BIBs 3L
- BIB 10L



LA CRAMA

LA CRAMA, MERLOT

Composition: 100% Merlot

Type: Dry Wine

Wine parameters:
Alc.13% Vol

Unoaked wine

Winemaker comments:

La Crama Merlot is well balanced red wine, displaying fine tannins and a very good structure, with intense ruby-red colour with delicate flavours of ripe plums and just picked forest fruits.

Food matches: Ideal at any time of the day or with a wide range of dishes.

Drinking temperature: 16-18°C

Packaging:

- case x 6 bottles x 750 ml
- Case 4 x 4 BIBs 3L
- BIB 10L



LA CRAMA

BIB's



La Crama,
Sauvignon Blanc Medium Dry
Packaging: 10L / 3L



La Crama, Cabernet
Sauvignon Rose
Medium Dry
Packaging: 10L / 3L



La Crama, Merlot Red
Medium Dry
Packaging: 10L/3L



International Recognitions

LA CRAMA



LA CRAMA SAUVIGNON BLANC 2019
2020 Bronze Medal

International Wine & Spirits Competition, UK



PRAHOVA VALLEY

Inspired by the fascinating valley whose name it bears, the wine from the Prahova Valley range is unique, surprising and memorable. The wine's harmony accompanies you on an imaginary journey on the Prahova Valley, where, under the pampering sun and clear sky, you will rediscover the connection with nature, with your loved ones and with yourself.





PRAHOVA VALLEY





PRAHOVA VALLEY



PRAHOVA VALLEY, CHARDONNAY

Composition: 100% Chardonnay

Type: White Dry

Vintage: 2019

Alc. 13% Vol.

Winemaker comments: Brilliant and harmonious, the wine spoils us with exotic fruit aromas, revealing an athletic, round and velvety body.

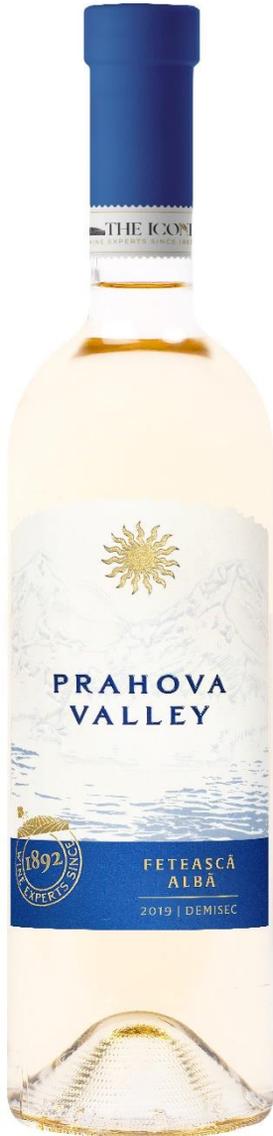
Food Pairing: Ideal with white meat dishes and complex sauces, but also with Asian cuisine.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml



PRAHOVA VALLEY



PRAHOVA VALLEY, FETEASCA ALBA

Composition: 100% Feteasca Alba

Type: White Medium Dry

Vintage: 2019

Alc. 13% Vol.

Winemaker comments: Fresh, well balanced and invigorating, the wine reveals delicate notes of exotic fruits, lemon and shock flowers.

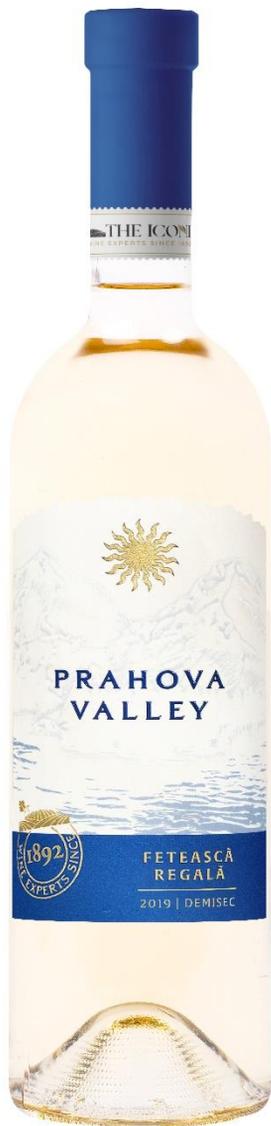
Food Pairing: Ideal as an aperitif or with salads, light cheeses and prepared with fish or seafood.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml



PRAHOVA VALLEY



PRAHOVA VALLEY, FETEASCA REGALA

Composition: 100% Feteasca Regala

Type: White Medium Dry

Vintage: 2019

Alc. 13% Vol.

Winemaker comments: Dynamic and friendly, the wine attracts us with its fresh aromas of yellow fruits and wild flowers, with subtle grapefruit tones.

Food Pairing: Ideal as an appetizer or with snacks, prepared from white meat or seafood pasta.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml



PRAHOVA VALLEY



PRAHOVA VALLEY, SAUVIGNON BLANC

Composition: 100% Sauvignon Blanc

Type: White Medium Dry

Vintage: 2019

Alc. 13% Vol.

Winemaker comments: Fresh and elegant, the wine delights us with its aromas of tropical fruits and beautifully harmonized acacia flowers, with post-taste grapefruit tones.

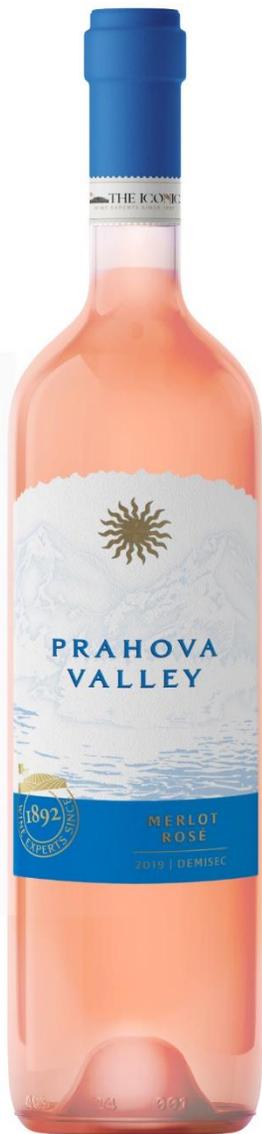
Food Pairing: Ideal as an aperitif or with snacks, prepared with seafood or white meat.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml / case x 24 bottles x 187ml



PRAHOVA VALLEY



PRAHOVA VALLEY, ROSE, MERLOT

Composition: 100% Merlot

Type: Rosè Medium Dry

Vintage: 2019

Alc. 13% Vol.

Winemaker comments: Fresh and fruity, the wine delights us with the dominant notes of red and black fruits, well ripe. The balanced structure and acidity give it length and elegance in the aftertaste.

Food Pairing: Ideal with light snacks or white meat and salads.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml / case x 24 bottles x 187ml



PRAHOVA VALLEY

PRAHOVA VALLEY, CABERNET SAUVIGNON

Composition: 100% Cabernet Sauvignon

Type: Red, Dry

Vintage: 2018

Alc. 13,5 % Vol.

Winemaker comments: Elegant and noble, the wine covers you in black pepper, tobacco and oak aromas.

Food Pairing: Ideal with cheese or snacks, pasta or menus with red meat.

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml / case x 24 bottles x 187ml





PRAHOVA VALLEY



PRAHOVA VALLEY, FETEASCA NEAGRA

Composition: 100% Feteasca Neagra

Type: Red Medium-Dry

Vintage: 2018

Alc. 13,5 % Vol.

Winemaker comments: Authentic and deep, the wine captivates you with its intense aromas of plum and vanilla, complemented by spicy notes. The finish is long and elegant.

Food Pairing: Ideal with cheese or snacks, pasta or red meat dishes.

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml



PRAHOVA VALLEY



PRAHOVA VALLEY, PINOT NOIR

Composition: 100% Pinot Noir

Type: Red Medium Dry

Vintage: 2018

Alc. 13% Vol.

Winemaker comments: Harmonious and balanced, the wine reveals pleasant aromas of red berries, complemented by subtle vanilla notes.

Food Pairing: Ideal with cheese or red meat dishes

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml



PRAHOVA VALLEY



PRAHOVA VALLEY, MERLOT

Composition: 100% Merlot

Type: Red Dry .

Vintage: 2018

Alc. 13% Vol.

Winemaker comments: Vigorous and balanced, the wine delights us with plum aromas, ripe blackberries and black cherries, complemented by fine notes of spices and vanilla.

Food Pairing: Ideal with cheese or snacks, pasta or menus with red meat.

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml

NEW



**PRAHOVA
VALLEY**



PRAHOVA VALLEY, CABERNET SAUVIGNON SWEET

Composition: 100% Cabernet Sauvignon

Region: Protected geographical indication Dealurile Munteniei

Type: Red Sweet

Vintage: 2018

Alc. 12,5% Vol.

Winemaker comments: Smooth and delicate, the wine charms you with aromas of cherries, ripe black berries and chocolate, with the sweetness and richness of taste

Food Pairing: Ideal with a wide variety of dishes.

Best served at 14- 16°C

Packaging: case x 6 bottles x 750 ml

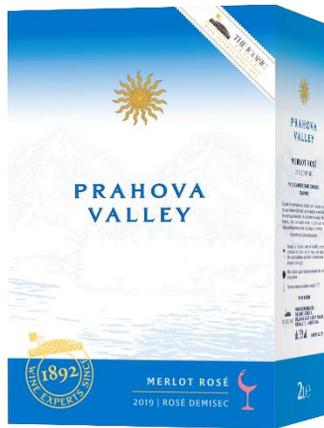


**PRAHOVA
VALLEY**

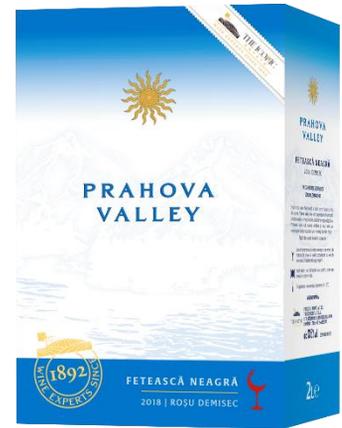
BIB's



Prahova Valley Sauvignon Blanc
Medium Dry
Packaging: 2L



Prahova Valley Merlot Rose
Medium Dry
Packaging: 2L



Prahova Valley Feteasca Neagra
Medium Dry
Packaging: 2L

International Recognitions

PRAHOVA VALLEY



PRAHOVA VALLEY FETEASCA ALBA 2018

2019 Bronze Medal
2019 Bronze Medal
2019 Bronze Medal

Decanter World Wine Awards, UK
International Wine & Spirits Competition, UK
International Wine Challenge, UK

PRAHOVA VALLEY SAUVIGNON BLANC 2019

2020 Bronze Medal

International Wine & Spirits Competition, UK

PRAHOVA VALLEY CHARDONNAY 2017

2019 Commended
2019 Commended

International Wine Challenge, UK
Decanter World Wine Awards, UK

PRAHOVA VALLEY FETEASCA REGALA 2019

2020 Commended

Decanter World Wine Awards, UK



Floare de Luna (Moon Flower) wines are named as an offering, dedicated to the generosity of the moon, as its story claims: “With a charming taste, Floare de Luna wines represent a sensory journey in the land of the grapes blessed by the magical light of the moon, dedicated to those who want to discover, create and live intensely.” In March 2018, Floare de Luna unveiled its new label, more effective than ever, yet with a more stylish and modern look, creating together with Floarea Soarelui brand the Flowers Family umbrella brand.





FLOARE DE LUNA, Sauvignon Blanc

Composition: Sauvignon Blanc

Type: White Dry

Protected designation of origin (PDO) Dealu Mare

Alc: 13 % Vol

Unoaked Wine

Winemaker comments: Fresh and fruity, the wine has flavors of exotic fruits, pineapple and ripe lychee complemented by floral notes , with a well-balanced acidity.

Food Pairing: Ideal with salads and fish or chicken dishes.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml



FLOARE DE LUNA, CHARDONNAY

Composition: 100% Chardonnay

Type: White Dry

Protected designation of origin (PDO) Dealu Mare

Alc: 13 % Vol.

Unoaked Wine

Winemaker comments: The wine displays fresh, ripped yellow fruit flavors. Peach and apricot notes are well integrated into the creamy structure, offering the wine its elegance.

Food Pairing: Ideal with fish, seafood, chicken or pasta dishes.

Best served at 10-12°C

Packaging: case x 6 bottles x 750 ml



FLOARE DE LUNA, ROSÉ

Composition: Feteasca Neagra

Type: Rose Dry

Protected designation of origin (PDO) Dealu Mare

Alc: 13 % Vol

Unoaked Wine

Winemaker comments: A wine made from Feteasca Neagra, a famous Romanian grape variety with fresh and fruity notes of strawberry and red berry.

Food Pairing: A perfect wine for starters, light fish dishes, chicken and salads.

Best served at 8-10°C

Packaging: case x 6 bottles x 750 ml



FLOARE DE LUNA, Feteasca Neagra

Composition: Feteasca Neagra

Type: Red Medium Dry

Protected designation of origin (PDO) Dealu Mare

Winemaking process: Aged in American and French oak barrel for 6 months

Alc: 13.5 %;

Winemaker comments: An elegant wine with intense flavours of plum and blackberry, complemented by fine notes of vanilla and spices.

Food Pairing: Serve with pork, pasta with tomato sauce and matured cheese.

Best served at 16-18°C

Packaging: case x 6 bottles x 750 ml





Byzantium

The Byzantine Empire era is known for its opulence, artistic complexity, perseverance, glory and sense of mystery. The “Byzantium” range embodies the extraordinary nuances of the flourishing Empire that will utterly conquer and ennoble you by authenticating the nod to wine appreciation of the historical saying that “Byzantium conquers all with its wine”





BYZANTIUM

Blanc



Varieties: Sauvignon Blanc, Viognier, Chardonnay

Vintage: 2019, DOC Dealu Mare

Wine characteristics:

Alc.: 13,5% Vol.

Category: Dry white wine

Tasting notes:

“Byzantium Blanc” embodies the vibrance of the Byzantine era with its bright light yellow-green colour. The taste is round, vibrant and generous with delicate aromas of pineapple, muskmelon and elderflower deriving by Sauvignon Blanc and ripe yellow fruits deriving from the Chardonnay. The subtle notes of ripe peach and apricot reveal the delicacy of Viognier.

Food pairing:

Its delicate sensation of wildflowers creates an extraordinary pairing with salads, seafood or grilled fish. Its ideally combined with white meat cooked in various forms.

Best served at: 8-10°C

Packaging: case x 6 bottles x 750 ml



BYZANTIUM

Rosé



Varieties: 100% Shiraz

Vintage: 2019, DOC Dealu Mare

Wine characteristics:

Alc.: 13,5% Vol.

Category: Dry rosé wine

Tasting notes:

“Byzantium Rosé” embodies the charm of the Byzantine era with its remarkable red berry flavours and a charming salmon colour. The fresh and delicate aromas of raspberry, strawberry and cherry are beautifully enhanced by subtle red grapefruit notes. A luscious palate with subtle floral notes and hints of red pepper results in a lingering finish. Beautiful balance between the fruit and acidity on the taste.

Food pairing:

The fresh mountain berries notes make it an excellent companion to appetizers, salads, shrimps, grilled chicken or fish. Its versatility contributes to the success of this balanced Rosé.

Best served at: 8-10°C

Packaging: case x 6 bottles x 750 ml



BYZANTIUM

Rosso



Varieties: Feteasca Neagra, Shiraz, Cabernet Franc

Vintage: 2018, DOC Dealu Mare

Wine characteristics:

Alc.: 14% Vol.

Category: Dry Red Wine

Tasting notes:

“Byzantium Rosso” embodies the “opulence” of the Byzantine era with a robust and complex structure. Deep ruby red in colour, the wine reveals intense aromas of ripe forest fruits and black plums deriving from the Romanian variety of Fetească Neagră, as well as red and black pepper deriving from the Shiraz. The aromas are well integrated with vanilla and chocolate notes and refined oak-wood. The finish is prolonged with crisp mint and violet notes structured by the Cabernet Franc.

Food pairing: This well balanced red wine is the ideal companion to roast beef and chicken, stew and lamb. Its versatility delights your senses in any venison combination.

Best Served at: 16-18°C

Packaging: case x 6 bottles x 750 ml

International Recognitions

BYZANTIUM



BYZANTIUM ROSSO 2018

2020 Best of Show Romania
2020 Gold Medal

Mundus Vini spring edition, DE
Mundus Vini spring edition, DE

BYZANTIUM ROSSO 2017

2020 Silver Medal

ProExpo International Wine Competition, Russia

BYZANTIUM ROSE 2019

2020 Silver Medal

Decanter World Wine Awards, UK

BYZANTIUM BLANC 2019

2020 Commended

Decanter World Wine Awards, UK



COLINA

Piatra Albă

Grown in our Dealu Mare vineyards, where the soil is strewn with marine fossils, the wine takes the name of the place: “Colina Piatra Alba”. The white rocks formed by fossilized shells of snails and mussels remind us that millions of years ago the area was covered by the Sarmatia Sea.





COLINA
Piatra Albă



COLINA, Piatra Albă Chardonnay – Viognier – Feteasca Alba

Composition: Chardonnay, Viognier, Feteasca Alba

Type: White Dry

Protected designation of origin (PDO) Dealu Mare

Winemaking process: Co-fermentation for Chardonnay and Viognier The two wines (Chardonnay & Viognier and Feteasca Alba) were assembled at the end of the alcoholic fermentation.

Alc. 13.5% Vol.

Unoaked Wine

Winemaker comments: Light yellow in colour, it attracts with aromas of yellow apple, elderflower, muskmelon, exotic fruits, white peaches and floral notes. The taste is round, vibrant and generous. The end taste is long and harmonious, comprising delicate sensations of wild flowers.

Food Pairing: It can be served with salads, seafood or poultry, but can also be an excellent appetizer.

Best served at 10-12°C

Packaging: case x 6 bottles x 750 ml



COLINA
Piatra Albă



COLINA, Piatra Alba, Pinot Noir Rosé

Composition: Pinot Noir

Type: Rose Dry

Protected designation of origin (PDO) Dealu Mare

Winemaking process: The grapes are from 292 clone (Dealu Mare), clone special created for rose wines. Hand harvesting at the end of August Gentle de-stemming Cooling of the must directly in the pneumatic press Alcoholic fermentation at 14°C during 15 days in stainless steel tanks Conditioning, stabilization Bottling and labelling

Alc. 13.5% Vol

Unoaked Wine

Winemaker comments: Fresh, creamy and fruity, with aromas of ripe red fruits, cherries, raspberries and subtle notes of red flowers in the end.

Food Pairing: It can be served with fresh salads, shrimp, grilled fish or goat cheese

Best served at 10-12°C

Packaging: Case of 6 bottles x 750 ml



COLINA

Piatra Albă



COLINA, Piatra Alba Cabernet Sauvignon – Shiraz – Cabernet Franc

Composition: Cabernet Sauvignon, Shiraz, Cabernet Franc

Type: Red Dry

Protected designation of origin (PDO) Dealu Mare

Winemaking process: Hand harvesting at the end of October early in the morning; grapes carefully selected. Co-fermentation for Cabernet Sauvignon and Cabernet Franc Maturation in barriques for 12 months (60% in French barriques and 40% in Romanian barriques).

Alc. 14% Vol

Winemaker comments: A deep ruby red with violet shades, the wine brings an explosion of flavours of ripe black fruit, complemented by red pepper and mint. Oak notes, fine nuances of vanilla and chocolate, are well integrated into robust wine structure.

Food Pairing: Ideal with beef, lamb or grilled dishes.

Best Served at 16-18 °C

Packaging: case x 6 bottles x 750 ml

International Recognitions

COLINA PIATRA ALBA



COLINA PIATRA ALBA Cabernet Sauvignon, Shiraz, Cabernet Franc 2018

2020 Silver Medal
2020 Bronze Medal
ICWB _ Vinarium, RO
Decanter World Wine Awards, UK

COLINA PIATRA ALBA Cabernet Sauvignon, Shiraz, Cabernet Franc 2017

2020 Gold Medal
ProdExpo International Wine Competition, Russia

COLINA PIATRA ALBA Cabernet Sauvignon, Shiraz, Cabernet Franc 2016

2018 Gold Medal
China Wines & Spirits Awards (CWSA), China

COLINA PIATRA ALBA Cabernet Sauvignon, Shiraz, Cabernet Franc 2015

2018 Silver Medal
2020 Bronze Medal
International Wine & Spirits Competition, UK
Decanter World Wine Awards, UK

COLINA PIATRA ALBA PINOT NOIR ROSE 2019

2020 Bronze Medal
Decanter World Wine Awards, UK

COLINA PIATRA ALBA PINOT NOIR ROSE 2018

2019 Gold Medal
AMIGO's Wine Festival, RO

COLINA PIATRA ALBA PINOT NOIR ROSE 2017

2018 Bronze Medal
2018 Bronze Medal
2018 Bronze Medal
Decanter World Wine Awards, UK
International Wine & Spirits Competition, UK
International Wine Challenge, UK

COLINA PIATRA ALBA PINOT NOIR ROSE 2016

2018 Bronze Medal
The Global Pinot Noir Masters, UK

COLINA PIATRA ALBA Chardonnay, Viognier, Feteasca Alba 2019

2020 Silver Medal
2020 Silver Medal
2020 Bronze Medal
Decanter World Wine Awards, UK
IWCB _ Vinarium, RO
International Wine & Spirits Competition, UK

COLINA PIATRA ALBA Chardonnay, Viognier, Feteasca Alba 2018

2020 Bronze Medal
ProdExpo International Wine Competition, Russia

COLINA PIATRA ALBA Chardonnay, Viognier, Feteasca Alba 2017

2018 Bronze Medal
2018 Bronze Medal
Decanter World Wine Awards, UK
International Wine Challenge, UK

HYPERION

The Hyperion range, inspired by the most admired and envied Titan, embodies his powerful charm, conveying delicate, bright and mysterious characteristics ensuing wines with a living soul; as the personification of Hyperion himself. The complex, mysterious subtle notes lead to an intense, memorable and inimitable experience. Every drop reveals a mystical path to an obscure realm of divinity. A path to a sensorial indulgence for the most sophisticated sense of taste; a divine enjoyment for those who appreciate the company of a distinctive wine.



HYPERION



HYPERION, PINOT GRIGIO

Composition: 100% Pinot Grigio

Type: White Dry Wine

Vintage: 2018

Region: Protected designation of origin (PDO) Dealu Mare

Limited edition: 6600 bottles

Alc: 14% Vol.

Unoaked Wine

Winemaker comments: Hyperion Pinot Grigio is a crafted wine from hand-picked grapes at optimum ripeness in our vineyards in Dealu Mare, a well-known Romanian wine region. Elegant and complex, the wine offers lovely flavours of apricots and green apple touched by subtle mineral and floral notes. The palate is well-structured, with refreshing flavours of quince and tropical fruits.

Food Pairing: It makes wonderful accompaniment to terrines, white meats, fish in sauce and salads.

Best served at 10-12 °C

Packaging: case x 6 bottles x 750 ml

HYPERION



HYPERION, CABERNET SAUVIGNON

Composition: 100% Cabernet Sauvignon

Type: Red Dry Wine

Vintage: 2014

Limited edition: 10929 bottles

Region: Protected designation of origin (PDO) Dealu Mare

Aged for 12 months in new American oak barrels

Alc: 14% Vol.

Winemaker comments: Ruby red, slightly garneted in colour, shines in the spotlight. The olfactory tableau is generous and genuine reminiscent of fresh pomegranate juice, mellow strawberries, bitter cherries, plums, dark chocolate and wet spices. The structure is broad, the body is robust and the taste is full and round, with soft and mellow tannins. A lingering and fresh aftertaste, with a chameleonic character.

Food Pairing: This Cabernet Sauvignon represents the perfect choice for red meats and game, spicy food and matured cheeses.

Best served at 16-18°C

Packaging: 6 bottles x 750 ml

HYPERION



HYPERION, FETEASCA NEAGRA

Composition: 100% Feteasca Neagra

Type: Red Dry Wine

Vintage: 2014

Limited edition: 13300 bottles

Region: Protected designation of origin (PDO) Dealu Mare

Aged for 9 months in new French oak barrels

Alc: 14% Vol.

Winemaker comments: Intense ruby-red in colour, with aromas of cherries, plums, forest moss and liquorice. A soft, elegant structure, displaying a mature and aristocratic personality, majestically touched by ageing. The lingering and alluring aftertaste reveals authenticity and a pleasant savoury character.

Food Pairing: Pair it with grilled red meats, lamb, cheeses and pastas.

Best served at 16-18°C

Packaging: 6 bottles x 750 ml

HYPERION

HYPERION, CHAIRMAN'S RESERVE CUVÉE ROUMAINE

Composition: 55% Cabernet Sauvignon, 25% Feteasca Neagra, 20% Merlot

Type: Red Dry Wine

Vintage: 2013

Limited edition: 5800 bottles

Region: Protected designation of origin (PDO) Dealu Mare

The wines were vinified separately and they were assembled after malolactic fermentation was finished. Maturation for 14 months in new barriques.

Alc:13,5% Vol.

Winemaker comments: Cuvée Roumaine is a perfect blend of classic Cabernet Sauvignon and Merlot with the exciting and unique Feteasca Neagra, one of the most recognized and valuable Romanian grape varieties, gently aged for 14 months in new French oak barrels. The wine is brimming with ripe red and black berry aromas complemented by dark chocolate and pepper notes. Full bodied yet elegantly soft on the palate with a long, rich finish of vanilla and eucalyptus.

Food Pairing: Experience Cuvée Roumaine with fillet steak or mature cheese.

Best served at 18 °C

Packaging: case x 6 bottles x 750 ml



International Recognitions

HYPERION



HYPERION FETEASCA NEAGRA 2014

- 2020 Bronze Medal
- 2020 Commended
- 2019 Bronze Medal
- 2019 Bronze Medal
- 2019 Commended
- 2019 Great Gold Medal
- 2018 Silver Medal
- 2018 Silver Medal
- 2018 Bronze Medal
- 2018 Bronze Medal

- International Wine & Spirits Competition, UK
- Decanter World Wine Awards, UK
- Decanter World Wine Awards, UK
- International Wine & Spirits Competition, UK
- International Wine Challenge, UK
- AMIGO's Wine Festival, Romania
- Michelangelo Int. Wine & Spirits Awards, RSA
- China Wines & Spirits Awards (CWSA), China
- International Wine & Spirits Competition, UK
- International Wine Challenge, UK

HYPERION PINOT GRIGIO 2018

- 2020 Bronze Medal
- 2020 Bronze Medal

- International Wine & Spirits Competition, UK
- Decanter World Wine Awards, UK

HYPERION CABERNET SAUVIGNON 2014

- 2019 Commended

- Decanter World Wine Awards, UK

Mythological Collection

RHEA



KRONOS

NEPTUNUS

The story behind the name: inspired by ancient mythology, the wines in this collection are all powerful and iconic, like the Gods and Titans that they are named after. The Mythological collection is the symbol of: Land, Tradition, Sun, Passion, History, Art, People, Faith, Talent, History and includes the following super premium wines brands: Rhea, Theia, Kronos and Neptunus.



RHEA



RHEA, VIOGNIER

Composition: 100% Viognier

Type: White Dry Wine

Vintage: 2017

Limited edition: 6,600 bottles

Region: Protected designation of origin (PDO) Dealu Mare

Winemaking process: 10% of the wine has been matured for 2 months in new French barriques

Alc: 13,5% Vol.

Oaked Wine

Winemaker comments: Bright straw yellow in colour, this wine suggests olfactory elegant notes of bois vanilla and snowdrops. Aromas of exotic fruits, fresh pineapple juice and clementine, wild flowers and apricot kernels are promptly recognised. The structure is well defined, the body is lacy and the taste is silky and abundantly fresh.

Food Pairing: Ideal match for seafood and fish, chicken, and creamy pasta dishes.

Best served at 10-12°C



THEIA, CHARDONNAY

Composition: 100% Chardonnay

Type: White Dry Wine

Limited edition: 13.500 bottles

Vintage: 2016

Region: Protected designation of origin (PDO) Dealu Mare

Aged for 9 months in French oak barrel.

Alc: 14% Vol.

Winemaker comments: Intense and crystalline light yellow colour, attractive through olfactory sensations recalling apricot jam and yellow plums, pineapple, papaya and summer flowers. The taste reveals a suave balance and mature character. Fleshy and fresh, elegant and harmonious.

Food Pairing: An ideal pairing for fresh fish thrown on the grill or pasta tossed with basil, chicken with grilled vegetables or seafood dishes.

Best served at 10-12°C

Packaging: 6 bottles x 750 ml



KRONOS



KRONOS, PINOT NOIR

Composition: 100% Pinot Noir

Type: Red Dry Wine

Limited edition: 7100 bottles

Vintage: 2015

Region: Protected designation of origin (PDO) Dealu Mare

Aged for 14 months in new French oak

Alc. 13,5% Vol.

Winemaker comments: A remarkable vintage in our Dealu Mare vineyards has produced this Pinot Noir of outstanding character. Kronos Pinot Noir has a vivid ruby red colour and displays intense aromas of ripe cherries and prunes, along with delicate hints of spice and dried herbs. The slow maturation in new French oak barrels brings vanilla and cinnamon spice to the soft, lingering finish. Well integrated, fine tannins are complemented by vibrant fruit to produce a velvety texture.

Food Pairing: Excellent choice for grilled fish, lamb, turkey and duck dishes. Great with rich, creamy goat cheese salads.

Best served at 16-18°C.

Packaging: 6 bottles x 750 ml

NEPTUNUS

NEPTUNUS, SHIRAZ

Composition: 100% Shiraz

Type: Red Dry Wine

Vintage: 2015

Limited edition: 13 300 bottles

Region: Protected designation of origin (PDO) Dealu Mare

Winemaking process: 5% of the wine aged for 5 months in French oak barrels

Alc: 14% Vol.

Winemaker comments: Intense and bright ruby-red colour with garnet reflections. It meets the olfactory sense with aromas of bitter chocolate. Figs, dried plums, black spices and blackcurrants. The taste is round and velvety. The aftertaste shows notes of blackberries and rose jam.

Food Pairing: Enjoy with roast beef, duck or lamb dishes, smoked or semi-matured cheese.

Best served at 16-18°C.

Packaging: 6 bottles x 750 ml



International Recognitions

Mythological Collection



NEPTUNUS SHIRAZ 2015

2018 Platinum Medal
2018 Gold Medal

Michelangelo Int. Wine & Spirits Awards, RSA
China Wines & Spirits Awards (CWSA), China

THEIA CHARDONNAY 2016

2018 Silver Medal
2018 Bronze Medal
2018 Commended

Concours Mondial de Bruxelles
International Wine & Spirits Competition, UK
International Wine Challenge, UK

RHEA VIOGNIER 2017

2019 Great Gold Medal

AMIGO's Wine Festival, RO

RHEA VIOGNIER 2016

2018 Silver Medal

Concours Mondial de Bruxelles

KRONOS PINOT NOIR 2015

2019 "Best of Show Romania"

Mundus Vini, DE



MILLENNIUM

“Millennium” was created to mark the beginning of a new era and to cherish every new day!

Each single day is special, a gift of life worth completing it

with gratitude and a reward to ourselves,

family, friends;

Discover a spark of light in the darkness,

a boost of effervescence;

a sensorial journey to a rejuvenating realm;

Lift your spirit up while raising a glass sky

high as a praise to the completed journey

and the incitement to move on to the next!





MILLENNIUM



MILLENNIUM, WHITE MEDIUM DRY Cuvée

Varieties: blend of white varieties

Alc.: 12,5% Vol.,

A spark of light in the darkness; bright and brilliant, with a fresh and stylish taste and a fine persistent perlage.

Food pairing:
Ideal companion for desserts, chocolate cakes and strawberry charlotte.

Best served at 5 - 7°C

Packaging: 6 bottles x 750ml/12 bottles x 200ml



MILLENNIUM



MILLENNIUM, WHITE SWEET Cuvée

Varieties: blend of aromatic varieties

Alc.: 12,5% Vol.,

A sensorial journey to a rejuvenating realm; a sweet taste reminiscent of fresh citrus and honey and refreshing flavours of ripe peach and apricot with delicate, relentless bubbles.

Food pairing:

It is a natural pairing with sweet desserts like fruit tarts and raisin cakes

Best served at 5 - 7°C

Packaging: 6 bottles x 750ml/12 bottles x 200ml



MILLENNIUM



MILLENNIUM, ROSE MEDIUM DRY Cuvée

Varieties: blend of red varieties

Alc.: 12,5% Vol.,

A boost of effervescence; with fresh-scented alluring red berries and hints of roses, balanced acidity and lingering bubbles for a delightful finish.

Food pairing:

Quite versatile to enjoy on its own or with grilled fish, roasted chicken and fresh salads

Best served at 5 - 7°C

Packaging: 6 bottles x 750ml/12 bottles x 200ml

RHEIN EXTRA

RHEIN EXTRA is produced at Rhein Cellars since 1892. It is the oldest and most appreciated sparkling wine brand in Romania. The remarkable qualities of this sparkling wine have been acknowledged since 1906, when it obtained the highest distinction at “The Romanian General Exhibition”. At that time, RHEIN EXTRA sparkling wine was considered to be “the most natural, indigenous and superior” brand being produced using the traditional method – with a second fermentation in the bottle.



RHEIN EXTRA

BRUT IMPERIAL

Cuvée: Chardonnay

Region: Protected designation of origin (PDO) Dealu Mare

Winemaking process: Bottled – fermented by Traditional Method

Alc: 13% Vol.

Winemaker comments: Bright yellow in colour, highlighted by its elegant pearling, it reveals aromas of tropical fruits, chamomile infusion, small field flowers, elderberry, peaches and almonds. A finely drawn structure houses a round taste and harmonious complexity. The end is slightly crispy, with delicate touches of ripe pears.

Food Pairing: Best served as an aperitif, with light fish, seafood or other white meat dishes.

Best served at 8°C



RHEIN EXTRA



BRUT ROSE

Cuvée: Pinot Noir

Region: Protected designation of origin (PDO) Dealu Mare

Winemaking process: Bottled– fermented by Traditional Method

Alc: 12,5% Vol.

Winemaker comments: With salmon colour, this delicious Brut Rosé, displays nice aromas of red fruit and a long and satisfying finish, which leaves behind a pleasant aroma. The sparkling wine has a good structure, perfect acidity and complexity to the cuvée.

Food Pairing: A true companion for the majority dishes, from appetizer to desert.

Best served at 8°C.

International Recognitions

RHEIN EXTRA



RHEIN EXTRA ROSE BRUT (sparkling wine)

2019 Bronze Medal
2019 Commended
2018 Bronze Medal
2018 Bronze Medal
2018 Commended

Decanter World Wine Awards, UK
International Wine Challenge, UK
International Wine & Spirits Competition, UK
Decanter World Wine Award, UK
International Wine Challenge, UK

RHEIN EXTRA IMPERIAL BRUT (sparkling wine)

2020 Gold Medal
2020 Silver Medal
2020 Bronze Medal
2019 Bronze Medal
2018 Bronze Medal
2018 Commended
2018 Commended

IWCB _ Vinarium, RO
ProdExpo International Wine Competition, Russia
Decanter World Wine Awards, UK
Decanter World Wine Awards, UK
International Wine & Spirits Competition, UK
Decanter World Wine Awards, UK
International Wine Challenge, UK



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Experience brought together since 1789

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