



"The wine of Love is music,
And the feast of Love is song:
And when Love sits down to the banquet,
Love sits long .."

James Thomson



Enjoy European Quality Wines

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The Participating organizations in the promotional program “Wine quality” are:
**VAENI NAOUSSA &
REGIONAL VINE AND WINE CHAMBER TRAKIA (RVWC)**

EU PDO / PGI system



The PDO (Protected Designation of Origin) mark identifies a product originating in a specific place, region or country, whose quality or characteristics are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors the production, processing and preparation steps of which all take place in the defined geographical area and in line with the strict production regulations established.



The PGI (Protected Geographical Indication) mark designates a product originating in a specific place, region or country whose given quality, reputation or other characteristic is essentially attributable to its geographical origin and at least one of the production steps of which takes place in the defined geographical area.

Xinomavro Wine PDO Naoussa (Greece)

The Protected Designation of Origin Naoussa (PDO Naoussa), reflecting the lush and varied vineyards of Naoussa, takes its name from the eponymous city, though several other communes are encompassed in the appellation.

The wines of PDO Naoussa are 100% Xinomavro by law, and always red. In general, they are sturdy, tannic wines in youth and capable of long ageing.

They are the most full-bodied of the Xinomavro appellations and offer a dazzling display of aromatic complexity, spanning the spectrum of the variety's aromatic potential. The lush and varied vineyards of Naoussa sit between 150 and 350m elevation and receive enough rainfall in most vintages to make irrigation unnecessary.

Detailed soils analysis has been done, revealing significant differences within the region and at least 25 different soil types.



Wine Mavrud (PDO & PGI) (Bulgaria)

Mavrud is a dark-skinned grape variety of Bulgarian origin. Its precise provenance is generally accepted to be Asenovgrad, an appellation in the West Thracian Valley of southern Bulgaria. Mavrud is an old red grape variety cultivated in Bulgaria since ancient times. The birthplace of Mavrud is the area around today's city of Plovdiv in the Western Thrace wine region. The name Mavrud is derived from the Greek word "mavro", which means black. This is probably because the skin of the Mavrud grape is bluish-black.

The Mavrud bunch is large, winged and relatively heavy. The grapes themselves are small and spherical with thick and tough skin. Mavrud is a late ripening variety – the grape ripens around mid - October in the Plovdiv area – and it is not resistant to cold temperatures. That is why Mavrud thrives best in the warmer parts of Bulgaria with deep, fresh alluvial soils. The highest concentration of Mavrud vineyards is in its birthplace – the Plovdiv region (especially around the city of Asenovgrad) and also in some areas around Pazardzhik, Stara Zagora and Pomorie (at the Black Sea coast).

Recently, Mavrud has been successfully cultivated in the Eastern Rhodope and Sakar region, as well as in the Melnik area. Mavrud is probably the most highly valued local grape variety. Bulgarians take great pride in Mavrud and actively look for wines from this variety on the market. It is characterized by intense, sparkling purple-red colour. This wine is accented by the flavours of ripe forest fruits, sweet cherry, black current and dried fruit. With a velvety palate, this wine leaves the taste of sweet, ripe tannins with amazing long lasting flavours.





Vaeni Naoussa

The VAENI Naoussa Co-op is one of the most highly progressive wine-producing units in Greece, representing 50% of the local wine production, area renowned for its exquisite red wines.

The members of the co-operative are 200 experienced vinegrowers, driven by their drive for quality wines.

This vital human factor, combined with the use of advanced technology, guarantees the quality of the wine, which is mainly sourced from "Xinomavro", an indigenous variety that dominates northern Greece.

The wineries are staffed with qualified experts and operate according to the European standards. It is situated within the boundaries of the viticultural region, which is an advantage for the product itself.





Regional Vine & Wine Chamber Trakia (Rvwc)

Regional Vine and Wine Chamber (RVWC) "Trakia" covers the vineyards area, including lands, growers and traders of grapes and the wine region of western Thrace. The territorial jurisdiction of RVWC Trakia includes: Pazardzhik, Plovdiv, Stara Zagora and Smolyan. RVWC members produced 2017 94.1 % PDO (1.354 hl) and 72.8% PGI (16.546.87 hl) of the Mavrud variety (a unique variety at European level) from the total national production of PDO Mavrud at 1,343.61 hl and PGI Mavrud at 21,399.85 hl which makes the RVWC Trakia the most representative national organization for PDO/PGI wines produced from the Mavrud variety.

RVWC Trakia is a very proactive organization that works directly with its chamber members and other local and international partners for the continual development of the Bulgarian wine industry. These initiatives include local promotional activities, such as; wine tourism, special events and wine celebrations, and promotional activities for all aspects of the wine industry to European and other world communities. In following this rich heritage of over six millennia of wine making traditions, history and mythology, Bulgarian wine producers to represent their wine culture and high standards to local and world markets. These standards, founded historically and reinforced by both European and world production technologies, are reflected in all aspects of grape and wine production from the caring of vineyards to final results of quality Bulgarian wines.





An aged smoked wine from the Xinomavro variety that has been specially selected from vineyards that meet our strict quality criteria.

Having inherited multiple and successive distinctions in competitions and wine tastings, it represents the Flagship of the Xinomavro variety of the zone of Naoussa.



Damaskinos

Region: Naoussa Viticultural Region, NW Macedonia

Vine harvest: September - October

Vinification: Fermentation is performed in stainless steel tanks at 28 - 30°C. The desirable colour is achieved within 5 - 7 days of extraction. Malolactic fermentation follows the end of alcoholic fermentation.

Varieties in %: Xinomavro

Acquired alcohol content: 13%

Wine appellation: Naoussa PDO

Naoussa Grande Reserve

Region: Naoussa Viticultural Region,
NW Macedonia

Vine harvest: September - October

Vinification: Selection of vineyards,
attentive grape harvest in containers
of 20kg capacity in order to avoid
crushing and oxidation during
transportation. Classical method of
red wine vinification with extraction
of 5 - 6 days at 28 - 30°C.
Defermentation and malolactic
fermentation follow.

Varieties in %: Xinomavro

Acquired alcohol content: 13%

Wine appellation: Naoussa PDO



An aged red dry wine from selected vineyards of Naoussa that has obtained its dark red color and exquisite velvety taste after spending two years in a barrel and another two years in the bottle.

A full-bodied wine with ripe tannins and aromas of dried fruit and spices.





A red dry wine that retains the traditionality of the noble Xinomavro variety, grown in the charismatic wine growing area of Naoussa.

The rich aroma, the distinct bouquet and the deep red color are the trademark of this wine that shares the name that produced it.



Naoussa Xinomavro

Region: Naoussa Viticultural
Region, NW Macedonia

Vine harvest: September - October

Vinification: Selection of vineyards, attentive grape harvest in containers of 20kg capacity in order to avoid crushing and oxidation during transportation. Classical method of red wine vinification with extraction of 5 - 6 days at 28 - 30°C. Defermentation and malolactic fermentation follow.

Varieties in %: Xinomavro

Acquired alcohol content: 12,50%

Wine appellation: Naoussa PDO



This rich heritage of over six millennia of wine making traditions together with the strict EU wine regulations make of Brestovitsa Winery a high-rated producer of quality wines.

Humid continental climate. Although the area soils are mainly clay, most of our vineyards are actually calcareous.

The wine cellar processes excellent hand picked grapes, which ferment according to the classical technology for high quality wines.

Our wines are a fermentation product of all-natural grape juice after going on sorting lines and separation of clusters. Alcohol fermentation takes place in steel fermenters with 65m³ size. The process includes extended maceration and under pressure fermentation.



Brestovitsa Winery

BRESTOVITSA MAVRUD - 2017

Varieties in %: 100 % Mavrud

Vintage: 2017

Acquired alcohol content: 12.00%

Wine notes: Deep red in colour. This wine has intense fruit flavors reminiscent of black cherries, currants, and blackberries. On the palate it is rich and opulent. Chewy tannins. Pairs wonderfully with dolmas (minced beef and rice stuffed cabbage).

Grape Family: Mavrud *Mavrud is unique grape variety common only to the region of Thrace in Bulgaria.

Date of harvest: September / October 2017

Wine appellation: Protected Geographical Indication, Thracian Valley

Kamenki Kamatan

BLEND 2015

Wine notes: Rich and inviting on the nose with a strong raspberry and strawberry notes and hints of plums and raisins. On the palate it has a complex body, yet elegant and fruity with a touch of black pepper spicyness and a long lasting finish

Varieties in %: Mavrud 25%,
Merlot 40%,
Cabernet Sauvignon 20%,
Cabernet Franc 15%,

Vintage: 2015

Acquired alcohol content: 13.50%

Date of harvest: September 2015

Wine appellation: Protected
Destination of Origin, Thracian Valley



Thracian Valley - great southern Bulgarian wine region. Located on the outskirts of the picturesque town of Perushtitsa, 20 km from Plovdiv. A vast plain overlooked by the Rhodope mountains and positively influenced by the Mediterranean and the Black Sea.

The terroir combines a specific rocky soil and a Continental - Mediterranean climate. It is characterised by mild winters and a lasting warm and sunny autumns. The altitude is between 300 and 330 meters.

Takes place straight after harvesting due to the immediate proximity of the winery to the vineyard. The grapes are sorted and destemmed before the berries are placed in stainless steel fermentation tanks

A family owned winery well positioned in the premium red wine segment. Kamenki has its own style and character shaped by a combination of top international and local varieties giving it a distinctive signature. All this in a rich historic context spanning 5000 years



Manastira Winery the winery and the vineyards are located in a region in Bulgaria, which is most suitable for grape growing – Thracian Valley.

It is famous for its millennial wine traditions. The climate conditions of the region provide a good opportunity for getting rich and deep wines.

Temperate continental climate. The vineyards are located along Topolnitsa River.

The wine is named Riverside because the vineyards are located along Topolnitsa River.

The wine has a deep, dark ruby colour. Intense scent of ripe sour cherry, with a hint of vanilla and toast.

The taste is well balanced with spicy notes. Easy drinking wine with a long aftertaste of well integrated oak and ripe fruits. The wine has aged 6 months in new oak barrels.



Manastira Winery

RIVERSIDE PGI Thracian Valley 2016

Varieties in %: Mavrud 60%
Cabernet - Sauvignon 40%

Vintage: 2016

Acquired alcohol content: 13,5 %

Date of harvest: Mavrud 20th
October, Cabernet - Sauvignon
10th October

Ripeness of grapes / brix:
22.5%-23.5%

Residual sugar /g/l/: 3.10

Total acidity /g/l/: 5.69

Ph: 3.67

Aging in barrels: 6 months

Barrel type: American & French

Wine appellation: Protected
Geographical Indication,
Thracian Valley

MONOGRAM Mavrud & Rubin

VILLA YUSTINA WINERY - 2014

Varieties in %: Mavrud 60%,
Rubin 40 %

Vintage: 2014

Acquired alcohol content: 14.00%

Vinification: After selection of the grapes in sorting tables, the berries are separated from the stems. The winemaking process of every single varietal includes cold maceration at 7-9°C for 5 days, alcoholic fermentation at 26-28°C for 7-9 days in stainless steel 5m3 full temperature controlled fermenters. The blend matures 18 months in Bulgarian oak barrels

Date of harvest: October 2014

Wine appellation: Protected
Geographical Indication,
Thracian Valley



Ustina village, Plovdiv area, is a part of Thracian Valley - the great Southern Bulgarian wine region. Well protected from northern cold winds by Balkan Mountains and further protected from south by Rhodope Mountain. Thracian Valley - the region with more than 5000 years wine history and birthplace of Dionysus. Villa Yustina Mission - to develop quality boutique wines from Yakata in the Rhodope Mountain and wine tourism in a region with rich heritage and magnificent scenery.

The vineyard is located in Gorkata area with southern slope with an average altitude of 300 meters and moderate continental climate. Although the Thracian Valley soils are mainly clay, most of Villa Yustina vineyards are actually calcareous.

Carefully selected hand-picked grapes in crates with subsequent processing at appropriate temperatures



Domain Menada is located in Stara Zagora - one of the oldest cities in Bulgaria, heir of the ancient Augusta Trayana. The town is situated in the center of Southern Bulgaria, at the footstep of the Sredna Gora mountain range.

The landscape of the region is tilted, inclined to the south. The altitude is 170 to 260 meters above sea level. The climate is temperate continental. A specific characteristic of the region is that temperatures warm up very quickly in spring and cool down much later in autumn. A unique advantage here is the local air currents, which prevent the cold weather from lingering too long during the winter months. The air temperature allows for the accumulation of enough sugar and acids to give harmony and softness to the wine.

Maroon wood soil, a mixture of clay and sand, deluvial rocky and alluvial-deluvially slightly sandy and clayish.



Menada Winery

MENADA MAVRUD PGI Thracian Valley 2017

Varieties in %: 100 % Mavrud

Vintage: 2017

Acquired alcohol content: 12.00%

Vinification: Domain Menada is one of the largest wine producers in Bulgaria and continues to grow. The company owns over 426 ha of lush vineyards. Today, it includes a winery for primary wine production, facilities for wine stabilization, bottling and packaging. We also have our own in-house laboratory to analyze the wines during all stages of production. The cellar has the capacity to process over 8000 tons of white and red grapes and produces 20 million of bottles per year.

Date of harvest: September/
October 2017

Wine appellation: Protected
Geographical Indication, Thracian Valley

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Greek Contracting Authority



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AND WINE CHAMBER

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