

DOMENIILE



OSTROV

*FONDATA 1958*

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**PRODEX GENERAL SRL**

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## PREMIUM WINE SEGMENT DUROSTORUM FORTRESS



**RESERVE – Muscat Ottonel, sec, 2011, 12,5% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Muscat Ottonel is gold medalist at the International Wine Contest Bucharest in 2012. Complexity aromatic and well balanced taste of this wine is produced from grapes carefully selected from plots Vn30/1/4 Farm 1 and processed, combining science with the passion of our oenologist. Part of the new range of premium wines barrel.

Colour: straw yellow;

Taste: aromatic, complex bouquet and flavor typical of Muscat, fine and delicate.

Temperature: Storage: 13°C, serving 10-12°C;

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## PREMIUM WINE SEGMENT DUROSTORUM FORTRESS



**RESERVE – Chardonnay, sec, 2010, 13% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Exhibition by S + E, slope and soil composition of farm land 21 motivated selection of raw materials. Easy Baricarea finalized character of this wine.

Colour: straw yellow;

Taste: corpulent, strong, striking aroma of newly mown hay, aging in barrel gives it increases its smoothness and flavor complexity.

Temperature: Storage: 13°C, serving 10-12°C;

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## PREMIUM WINE SEGMENT DUROSTORUM FORTRESS



**RESERVE – Sauvignon Blanc, sec, 2010, 13% vol. alc. D.O.C. - C.M.D. „Oltina”**

This Sauvignon Blanc is a new range of premium wine barrel containing five varieties, all grouped under the areas Ostrov Reserve. Aromatic complexity is the result of their own methods of winemaking. Especially oak barrel balances and enhances the features of this wine.

Colour: straw yellow;

Taste: fruitful, wrapped in a flavor-flavor that makes it pleasant and tempting, full-bodied..

Temperature: Storage: 13°C, serving 10-12°C;

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## PREMIUM WINE SEGMENT RESERVE



**RESERVE – Cabernet Sauvignon, sec, 2011, 12,5  
% vol. alc. D.O.C. - C.M.D. „Oltina”**

This Cabernet Sauvignon is an opulent wine generous, offering tasters in tints of black cherry, blueberry, oak and subtle tones to a sweet tobacco. In short, this wine offers a complete experience taste and smell.

Taste: astringent, grassy, opulent extremely generous aroma of black cherry, blueberry, oak and subtle tones to a sweet tobacco.

Temperature: Storage: 18°C, serving 13-15°C.

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## PREMIUM WINE SEGMENT RESERVE



**RESERVE – Merlot, sec, 2011, 12,5 % vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Reserve - Merlot is a new range of premium wine barrel containing five varieties, all grouped under the areas Ostrov Reserve. Climatic conditions during harvest were crucial in getting this Merlot. Choosing the right barrel has completed the balance of this wine. Temperature: Storage: 18°C, serving 13-15°C.

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## PREMIUM WINE SEGMENT LIMITED EDITION



**„DOMENIILE OSTROV LIMITED EDITION” –  
Cabernet Sauvignon Rose, sec, 2013, 12,5 % vol.  
alc. I.G. „Terasele Dunării”**

Climatic conditions, influence of the Danube and philosophy oenologist method Saignee their mark in the structure and complexity of the wine, making it unique in its own way.

Temperature: Storage: 12°C, serving 8-10°C.

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## HISTORICAL WINE SEGMENT DUROSTORUM FORTRESS



„Cetatea Durostorum” – Sauvignon Blanc, dry, 2012, 12 % vol. alc. D.O.C. - C.M.D. „Oltina”

Clear color, canary yellow, its green reflexes and slightly floral bouquet can announce a delicacy in such unexpected circumstances. Smell the flowers of grape vines and jasmine reinforce this surprising appearance.

Temperature: Storage: 13°C, serving 10-12°C.

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## HISTORICAL WINE SEGMENT DUROSTORUM FORTRESS



**„Cetatea Durostorum”– Chardonnay, dry, 2012, 12% vol. alc. D.O.C. - C.M.D. „Oltina”**

This wine complements Cetatea Durostorum series by its refinement and balance. A delicious wine, light with subtle nuances of spice and cinnamon, Chardonnay Durostorum City is a very particular wine that fully reflects the special character of the wine areas Ostrov.

Colour: straw-yellow;

Taste: soft, sweet, tender, with a flavor that reminds the newly mown hay.

Temperature: Storage: 13°C, serving 10-12°C.

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## HISTORICAL WINE SEGMENT DUROSTORUM FORTRESS



**„Cetatea Durostorum”– Riesling Italian, dry, 2012, 12% vol. alc. D.O.C. - C.M.D. „Oltina”**

Italian Riesling has a demanding character and sober. Slightly acidic tone make it extremely tasty and unique in the company of other wines in the range.

Colour: straw-yellow;

Taste: easily remember the taste of peaches.

Temperature: Storage: 13°C, serving 10-12°C.

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## HISTORICAL WINE SEGMENT DUROSTORUM FORTRESS



**„Cetatea Durostorum” – Cabernet Sauvignon, dry,  
2012, 12 % vol. alc. D.O.C. - C.M.D. „Oltina”**

This Cabernet Sauvignon is an opulent wine generous, offering tasters in tints of black cherry, blueberry, oak and subtle tones to a sweet tobacco. In short, this wine offers a complete experience taste and smell.

Taste: astringent, grassy, opulent extremely generous aroma of black cherry, blueberry, oak and subtle tones to a sweet tobacco.

Temperature: Storage: 18°C, serving 13-15°C.

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## HISTORICAL WINE SEGMENT DUROSTORUM FORTRESS



**„Cetatea Durostorum”– Merlot, dry, 2012, 12% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Merlot is the second red wine range Durostorum city. On this wine hovers serious historical significance, but anyway, not as a burden but coded in shades of plum, black forest fruits, chocolate and caramel. Tasting this wine from beginning to end astringent, you can make a trip to Rome sensory imaginary glorious times.

Taste: a soft, fruity, smooth wine with very little tannins.  
Temperature: Storage: 18°C, serving 13-15°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Muscat Ottonel, dry, 2012, 13% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Wine range „Domeniile Ostrov” wanted to join in „vine leaf vine” imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck” is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: straw-yellow;

Taste: the specific flavor and the freshness achieved through a special method helps us understand the secrets of this wine.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Chardonnay, dry, 2012, 13% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Wine range „Domeniile Ostrov" wanted to join in „vine leaf vine" imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck" is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: straw-yellow;

Taste: white dry wine with flavours of citrus and exotic fruits. A wine well balanced, elegant and complex.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Fetească Regală, dry, 2012, 12% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Wine range „Domeniile Ostrov” wanted to join in „vine leaf vine” imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck” is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: straw-yellow;

Taste: a soft wine, with semiaroma, mainly fine floral aroma, obtained from a local variety, with pleasant acidity, balanced, and long ending.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Pinot Gris, demidry, 2012, 13% vol. alc.  
I.G. „Terasele Dunării”**

Wine range „Domeniile Ostrov” wanted to join in „vine leaf vine” imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck” is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: straw-yellow;

Taste: an elegant wine with specific delicate variety aromas and a pleasant final taste.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Riesling Italian, dry, 2012, 12% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Wine range „Domeniile Ostrov" wanted to join in „vine leaf vine" imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck" is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: straw-yellow;

Taste: a wine with character, with a intense and complex bouquet, with a dominant final taste.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



„Domeniile Ostrov”– Merlot Rose, dry, 2012, 13% vol. alc.  
D.O.C. - C.M.D. „Oltina”

Wine range „Domeniile Ostrov" wanted to join in „vine leaf vine" imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck" is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Attractive color, aromas of cherries and red berries define this Merlot Rose.

Temperature: Storage: 13°C, serving 10-12°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Cabernet Sauvignon, dry, 2012, 13% vol. alc.  
D.O.C. - C.M.D. „Oltina”**

Wine range „Domeniile Ostrov” wanted to join in „vine leaf vine” imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck” is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

Colour: red-ruby;

Taste: a robust wine with notes of blackcurrant, sour cherry jam and mint. Cabernet Sauvignon is a wine Domeniile Ostrov round well balanced in terms of acidity and velvety tannins. Does terroir distinction Domeniile Ostrov, a post finally taste sweet and rich and spicy.

Temperature: Storage: 18°C, serving 13-15°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Merlot, demidry, 2012, 13% vol. alc. I.G.  
„Terasele Dunării”**

Wine range „Domeniile Ostrov" wanted to join in „vine leaf vine" imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck" is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

An intense ruby wine, with a large bouquet and fine tannins, with a tender velvety texture.

Temperature: Storage: 18°C, serving 13-15°C.

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## MEDIUM WINE SEGMENT DOMENIILE OSTROV



**„Domeniile Ostrov”– Fetească Neagră, demisweet, 2012, 13,5% vol. alc. I.G. „Terasele Dunării”**

Wine range „Domeniile Ostrov" wanted to join in „vine leaf vine" imagined as a tree, a universal representation of cosmic existence and the eternal cycle of life and death, the whole character geography, history, religious, translating them into various wines. „Diligence and luck" is given by people who sanctify this place blessed by God ... DOMENIILE OSTROV!

A ruby red wine obtained from a local variety, in which the harmony between acidity, tannins and alcohol is supported by the aroma of plums.

Temperature: Storage: 18°C, serving 13-15°C.

**Thank you !**