



beverage

offer

CATALOG

AELOS GMBH

PIERRE MONTE PREMIUM 750 ML

Sparkling wine | White | Brut | Alc. 12% vol.

The refined sparkling, is produced by the Charmat method, and the complexity of the blending contributes to the white grapes of the Glera (Prosecco) species harvested from the plantations in the southern part of Moldova.

The foam has a yellow colour with greenish reflexes and a subtle and persistent pearling.

The pleasant and fresh Taste, with the fruity end and the floral flavor that contains notes of pear, apples, peaches and citrus, which gives it a silky structure.

An excellent appetizer that can be associated with poultry meat or fish dishes.

Recommended serving Temperature: 4-6°C



PIERRE MONTE PREMIUM 750 ML

Sparkling wine | Rose | Demisec | Alc. 13% vol.

A quality sparkling, obtained from Merlot grapes by Charmat method.

The Foam is distinguished by a pink "salmon" color, and a flavor of red berries that gives it a soft taste. It fits throughout a meal, from loose entrees to the main course and even dessert.

Recommended serving Temperature: 4-6°C



PIERRE MONTE DOZA 250 ML

Sparkling wine | White | Extra dry | Alc. 12% vol.

A quality sparkling, obtained by the Charmat method of white grapes Chardonnay, Pinot Blanc. The foam has a yellow colour with greenish reflexes and a subtle and persistent pearling.

The pleasant and fresh floral Taste has notes of watermelon, orange peel and white chocolate, with a slightly sweeter finish.

An excellent appetizer that can be associated with exquisite desserts.

Recommended serving Temperature: 4-6°C





PRONTO SUPERIOR 750 ML

Sparkling wine | White | Brut | Alc. 12% vol.

A quality sparkling, obtained by the Charmat method of white grapes the varieties Chardonnay, Sauvignon Blanc and Aligotte.

The Foam is distinguished by the yellow-straw color with greenish reflexes, pure bouquet, developed, which gives it a full, smooth and harmonious taste.

An excellent appetizer that can be associated with poultry meat or fish dishes.

Recommended serving Temperature: 4-6°C



PRONTO SUPERIOR 750 ML

Sparkling wine | Rose | Sec | Alc. 13% vol.

A quality sparkling, obtained from Merlot grapes by Charmat method.

The Foam is distinguished by a pink "salmon" color, and a flavor of berries that gives it a soft taste.

It fits throughout a meal, from loose entrees to the main course.

Recommended serving Temperature: 4-6°C



MOSCATO 750 ML

Fizzy wine | White | Ice | Alc. 10% vol.

Product of the Muscat variety, after a special method of secondary fermentation of wine.

The Fizzy wine is distinguished by the pale yellow-straw color, with greenish shades, and a pure bouquet and developed with expressive flavors specific to the Muscat variety.

It is recommended to be served as an appetizer and with the best desserts.

Recommended serving Temperature: 4-6°C



ROSETTO 750 ML

Fizzy wine | Rose | Semisweet | Alc. 11,5% vol.

Product of the Merlot variety, after a special method of secondary fermentation of wine.

This Fizzy wine is distinguished by the pink color, the clean, fruitful bouquet with expressive shades of berries. It is recommended to be served as an appetizer and with the finest desserts.

Recommended serving Temperature: 4-6°C



FIRE SKY 750 ML

Sparkling wine | Blue | Sweet | Alc. 6% vol.

An effervescent alcoholic drink based on wine, created to revolutionize the world of alcoholic beverages.

Drink on Fire is a magical drink that by shaking it, creates a superlative and fascinating effect given by the silver particles. The Composition includes special particles that give the beverage a special visual effect.

With a pleasant and delicate taste and Blueberry flavor, it can represent a perfect choice regardless of the time of day.

It is recommended to be served alongside fish and dessert dishes.

Recommended serving Temperature: 4-6°C

STRAWBERRY 750 ML

Sparkling wine | Red | Sweet | Alc. 6% vol.

A poorly fortified aerated wine made from Muscat grapes with a tasty strawberry flavor.

It has an enticing and authentic color, which brings more brilliance through its taste or sensation.

It is recommended to be served alongside a refined dessert.

Recommended serving Temperature: 4-6°C





PEACH 750 ML

Sparkling wine | Red | Sweet | Alc. 6% vol.

A poorly fortified aerated wine made from Muscat grapes with a tasty peach flavor.

It has an enticing and authentic color, which brings more brilliance through its taste or sensation.

It is recommended to be served alongside a refined dessert.

Recommended serving Temperature: 4-6°C.



excellence SINCE 1958

2017 Cuvee Rouge

Vinification and Maturation: The grapes were picked in different periods and fermented separately, variety by variety. After the destemming and a soft pressing, the must was fermented on the skins of the grapes for approximately a week in stainless steel tanks. During this phase, the must finished its fermentation at temperatures held to a maximum of 77° Fahrenheit (25° centigrade) and was then racked before going through the malolactic fermentation into oak barrels, which finished by the end of winter.



excellence
SINCE
1958

2018 Fume Blanc
Sauvignon Blanc & Royal Feteasca

Vinification: The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to encourage a natural settling of impurities. After 48 hours the must went into temperature-controlled stainless-steel tanks, where it fermented at a temperature held to a maximum of 64° Fahrenheit (18° centigrade). The wine was then held in stainless steel at a temperature of 50° Fahrenheit to fully maintain freshness and aroma.

ESSENTIA



2017 Merlot

Vinification and Maturation: The grapes were picked in different periods and fermented separately, variety by variety. After the destemming and a soft pressing, the must was fermented on the skins of the grapes for approximately a week in stainless steel tanks. During this phase, the must finished its fermentation at temperatures held to a maximum of 77° Fahrenheit (25° centigrade) and was then racked before going through the malolactic fermentation into oak barrels, which finished by the end of winter

ESSENTIA



2018 Sauvignon Blanc

Vinification: The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to encourage a natural settling of impurities. After 48 hours the must went into temperature-controlled stainless-steel tanks, where it fermented at a temperature held to a maximum of 64° Fahrenheit (18° centigrade). The wine was then held in stainless steel at a temperature of 50° Fahrenheit to fully maintain freshness and aroma.

Caii de la Letea

2018 Aligote

Vinification: The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to encourage a natural settling of impurities. After 48 hours the must went into temperature-controlled stainless-steel tanks, where it fermented at a temperature held to a maximum of 64° Fahrenheit (18° centigrade). The wine was then held in stainless steel at a temperature of 50° Fahrenheit to fully maintain freshness and aroma.



Caii de la Letea

2018 Sauvignon Blanc

Vinification: The vineyards utilized for Sauvignon Blanc are situated at altitudes ranging from 100 to 440 feet above sea level and consist in soils rich in marine fossils. The moment chosen to pick the Sauvignon Blanc grapes was decided on the basis of the balance between the sugars accumulated during the growing season and the expression of the varietal aromas of the grapes. The crop was hand-picked and went immediately to the cellars where it was chilled on a conveyor belt to lower its temperature and to better maintain its varietal character. After a soft pressing, the must remained at 50° Fahrenheit (10° centigrade) to favor a natural static settling of the impurities. The must then went into stainless steel tanks where it fermented at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). Once this operation was completed, the wine remained at 50° Fahrenheit to block the malolactic fermentation and conserve, as unaltered as possible, its characteristic aromas and flavors.



Caii de la Letea

2018 Rose

Merlot&Pinot Nor & Syrah

Vinification: The three grape varieties – Merlot, Feteasca Neagra and Syrah – were picked and fermented separately. The grapes were delicately destemmed, given a soft pressing, and then sent to the press for a brief low temperature period of skin contact of approximately three to five hours, producing a must rich in aromatic precursors. After pressing, the must went into stainless steel fermentation tanks where it was fermented at a temperature held to 61° Fahrenheit (16° centigrade). The various grape lots were carefully and systematically evaluated and then assembled.



Caii de la Letea

2017 Merlot&Cabernet Sauvignon

Vinification: The harvest began with the Merlot grapes on September 20th and concluded with the Cabernet Sauvignon in early October. The grapes for La Dans red Cuvee were sorted on two different occasions, first immediately after picking and then after destemming operations, in order to guarantee that only completely ripe berries went to the fermentation tanks. As in every harvest, the individual vineyards were sub-divided into a series of small parcels, which were picked separately on the basis of their ripeness levels, distinguishing them by the characteristics of the grapes and were fermented separately. The fermentation took place in stainless steel tanks, and the period of skin contact lasted from 15 to 20 days. After being run off its skins, the wine went directly into small oak barrels where it was put through a complete malolactic fermentation. The various lots of wine, after a year of aging in new French oak barrels, were blended together and the wine then put back into barrel for a final six-month period of aging before bottling.





White:

Sauignon Blanc&Rhein Riesling&Chardonnay&Aligote

Vinification: The attention given to the crop continued in the cellar thanks to the special design of the processing structure, conceived to take advantage of the force of gravity, avoiding mechanical intervention on the grapes and the must. After a brief four-hour period of skin contact at 50° Fahrenheit (10° centigrade) the must went into stainless steel tanks and fermented at 50 Fahrenheit for 12 days before going into oak barrels. The malolactic fermentation took place in barrel. After approximately three months the Chardonnay went back into the stainless-steel tanks to be blended with approximately 20% of unoaked Chardonnay of the same vintage. After bottling, the wine was aged in-bottle for few months before commercial release



Red:

Cabernet Sauvignon & Merlot & Feteasca Neagra & Syrah

The harvested grapes were destemmed and given a soft pressing, and the must then went into temperature-controlled stainless steel tanks. Fermentation began a day after pressing and lasted from five to seven days; the wine then macerated on its skins for an additional eight to twelve days. The initial fermentation temperatures of the grapes, were held to a maximum of 82° Fahrenheit (28° centigrade), which favored the extraction of color and tannins and fermentation was finished at a lower temperature to help preserve aroma. After going through a complete malolactic fermentation during the months of October and November, the wine went into French and American oak barrels, where it aged for twelve months. The wine was then bottled and given an additional eight months of bottle aging before commercial release.



PRODUTTORI DI MANDURIA

Maestro in Primitivo

Primitivo di Manduria

Denominazione di Origine Controllata

Varietal: Negroamaro 100%
Vineyard age: 15-35 years old
Training system: espalier, 4000/5000 plants per hectare
Harvest time: mid September
Ageing: stainless steel and bottle
Alcohol content: 12,5% Vol

TASTING NOTES

Color: deep ruby red.
Bouquet: intense note of red berries (blueberry, blackberry, black cherry), with variety's typical spicy notes.
Taste: delicate, balanced and extremely pleasant, with sweet tannins and persistent closure.
Suggested pairings: tagliatelle with mushroom, roast lamb with potatoes and herbs; medium-aged cheeses.
Serving temperature: 16 - 18 °C (60 - 64 °F).





PRODUTTORI DI MANDURIA

Maestro in Finitura

Negroamaro

Salento I.g.t.



Varietal: Negroamaro 100%

Vineyard age: 15-35 years old

Training system: espalier, 4000/5000 plants per hectare

Harvest time: mid September

Ageing: stainless steel and bottle

Alcohol content: 12,5% Vol

TASTING NOTES

Color: deep ruby red.

Bouquet: intense note of red berries (blueberry, blackberry, black cherry), with variety's typical spicy notes.

Taste: delicate, balanced and extremely pleasant, with sweet tannins and persistent closure.

Suggested pairings: tagliatelle with mushroom, roast lamb with potatoes and herbs; medium-aged cheeses.

Serving temperature: 16 - 18 °C (60 - 64 °F).



PRODUTTORI DI MANDURIA

Maestri in Primitivo

Primitivo

Salento I.g.t.

Varietal: Primitivo 100%

Vineyard age: 15-35 years old

Training system: espalier, 4000/5000 plants per hectare

Harvest time: end of August

Ageing: stainless steel and bottle

Alcohol content: 13,5% Vol

TASTING NOTES

Color: ruby red with violet reflexes.

Bouquet: intense and complex, it has an aroma reminiscent of ripe red fruits, such as cherry, plum, blackberry.

Taste: delicate freshness and softness, fruity.

Suggested pairings: pasta with rich meat sauces, excellent with red meat, superb with lamb.

Serving temperature: 16 - 18 °C (60 - 64 °F).

