



Moldovan Winemaking

The Republic of Moldova – a country with centuries of winemaking tradition The roots of wine production started with the

Cucuteni Civilisation around 5000 BC. This is why we say that Moldovan wine has evolved with mankind. Moldovan wine tells the history of a country and civilization.

From the 9 th to the 14 th century wine was created using the refined craftmanship of Christian Monks and poured into royal cups by the mist distinguished wine connoisseurs of the royal courts. Today, Moldovan Wine is poured into the glasses of the most delicate sommeliers to express the most intense flavor and 7000 year old winemaking history. The Timeline of Moldovan Wine



Traditions

culture

Cucuteni-Tripolia

9-14 cent. 5000 BC

viticulture practiced in Christian monasteries

5-16 cent.

viticulture practiced at the royal court of Prince Stephen the Great

18 cent. the first notes regarding wine

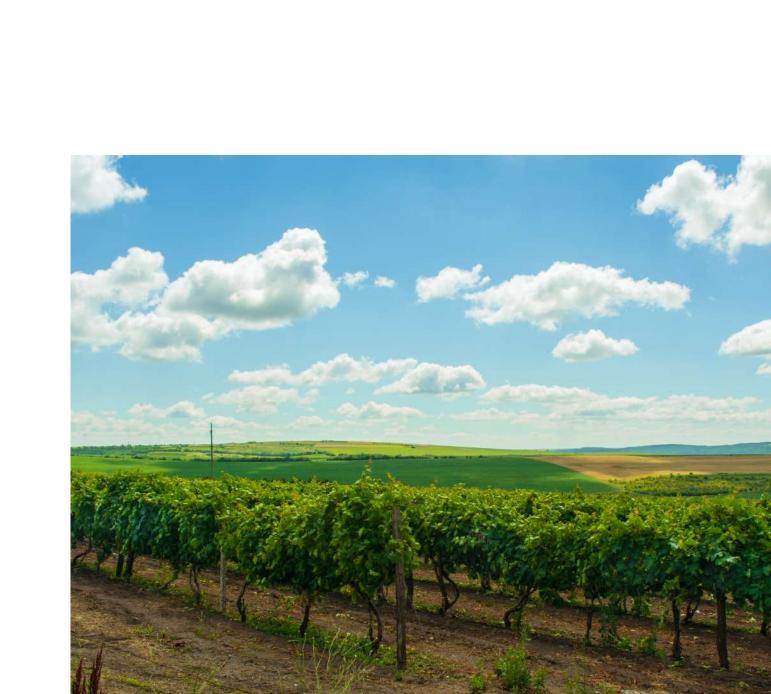
historian Dmitrie Cantemir

Centered in the heart of Europe,

production written by

19 cent.

the first school dedicated to the study of wine production. It was founded with the support of the Swiss and French people



Moldova is a distinguished wine-growing region: Favorable relief and climate: continental

climate with maritime influences, similar to the area of Burgundy;

latitude of 46-47 degrees; **History and Traditions:** Three historical regions

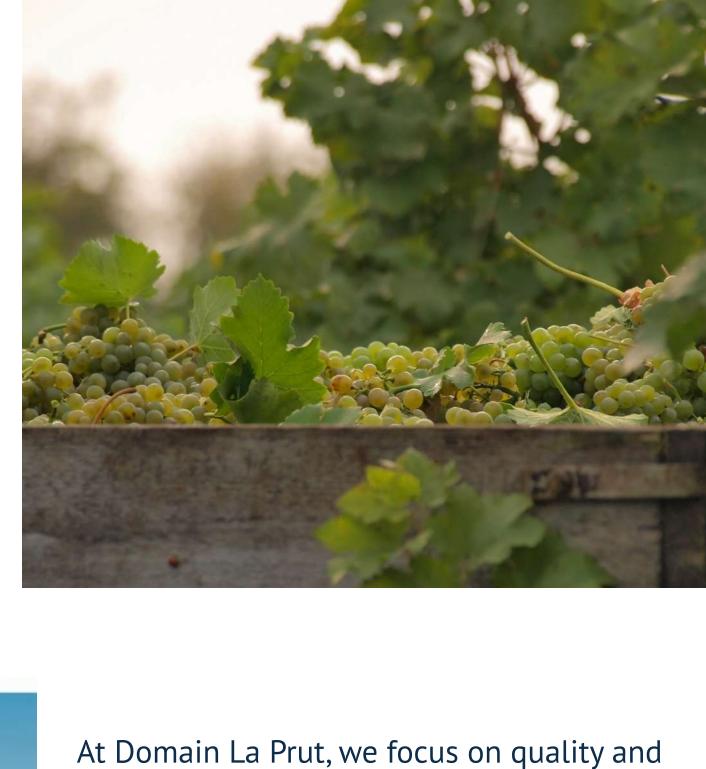
Sunny fields and amazing landscapes with a

with ancient vineyards and winemaking traditions. Domaine la Prut

Domaine la Prut combines

Moldovan winemaking traditions with Austrian excellence

Domaine la Prut is located in the heart of the Codri Reservation in Gherman village, Ungheni City. The owner of Domaine la Prut, the Austrian oenologist, Wilfried Pfanner, has been perfecting the character of wines for more than three decades. His name is a symbol of the quality appreciated by generations.





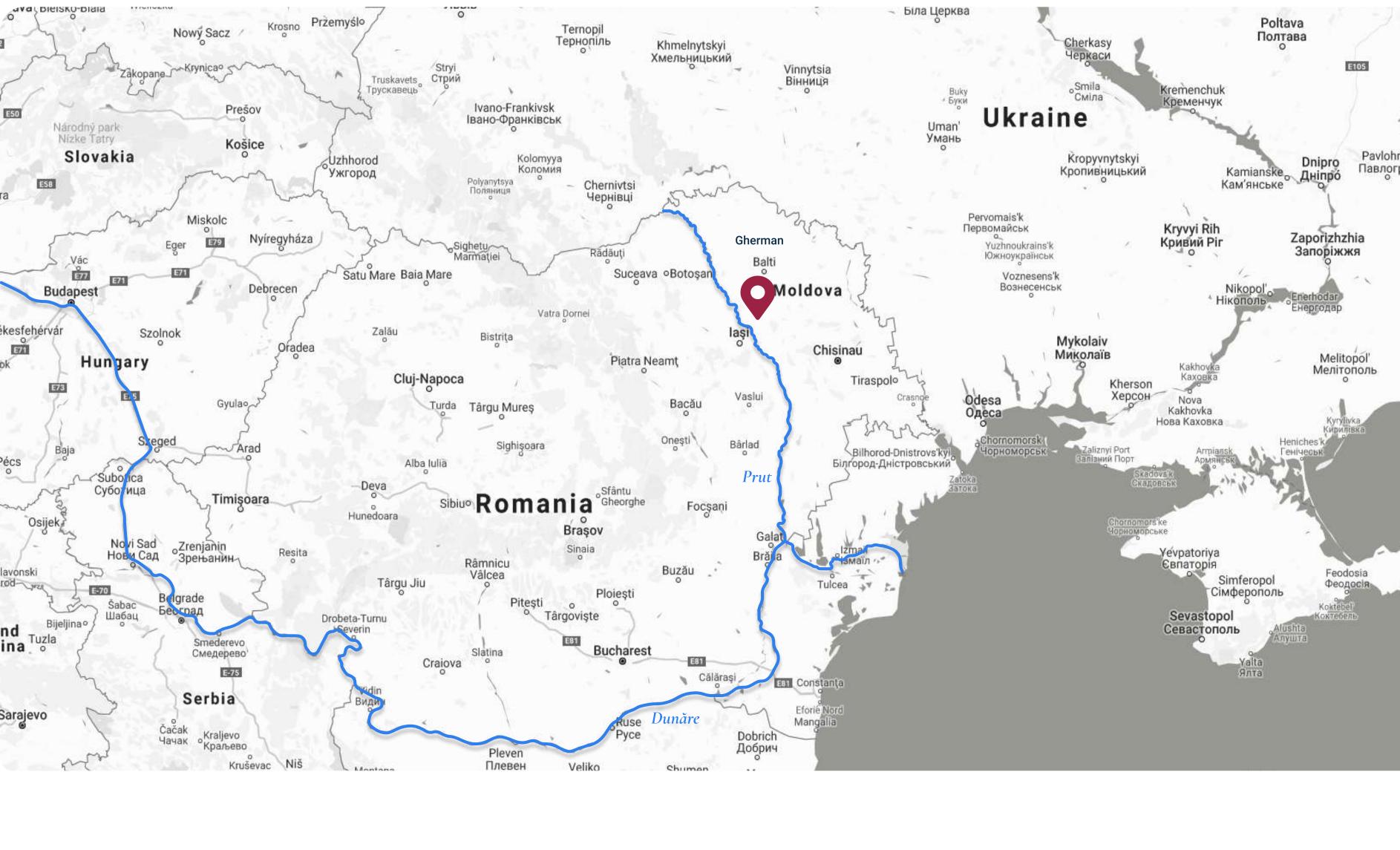
collect forest's natural aromas and blend them with the juiciest grapes to create the most delicate wine. Our selective wines are carefully produced respecting the ancient wine production traditions and technologies. The flavor is obtained from different grape plants varieties of western European origin, Caucasian origin as well as other regional varieties. We blend the grapes aroma and the aroma of the apples. The grape plantations of Chardonnay, Sauvignon, Pinot Grigio, Riesling, Feteasca Regal, Cabernet Sauvignon, Merlot, Feteasca Neagră, Saperavi, are surrounded by beautiful apple orchards.

• 13 ha of vine plantations; • 6 ha of apple orchard; Many unique aromas of grape and apple wines.

On the bank of Prut River, where vines are meant

to grow, Domaine la Prut has:

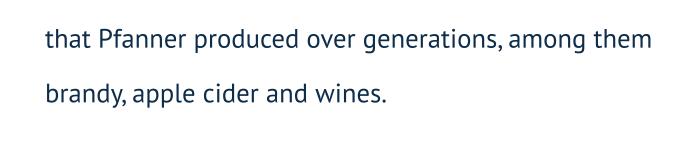
- Ternopil Тернопіль Khmelnytskyi



1924 The first wine cellar of the Pfanner family was founded

Our Tradition

The name that stands for quality The Pfanner family name has become an internationally well renowned symbol of quality products. This quality is reflected in the wines created by Domaine la Prut.



in 1924 in Austria. The success of the family business

was guaranteed by their unique and aromatic products

Tradition of excellence that begins in

Hermann Pfanner Weinhandlung



the individuality of the Austrian Pfanner Family. This delicate wine blends Austrian traditions and ancient wine making history of the Republic of Moldova.

Uniqueness in every bottle by

Domaine la Prut is owned by the oenologist Wilfried

Pfanner. He is a third generation descendant of the

Austrian Pfanner family. Every drop of wine expresses

Domaine la Prut

Description: Our Chardonnay is a white, light-yellowed wine with well-balanced acidity. Its savory taste reveals a mix of barberries, acacia flowers, and citrus fruits. The fresh aromas of versatile

full-bodied white wine that is recommended to be served at a temperature of 10-12 degrees. It is a perfect match for lighter fare, salads, fish, roast chicken or light desserts.

White wine with flirtatious aromas and

light flavors.

of exotic fruits.

Year of production: 2018

Alcohol volume: 13,5 %

Cabernet Sauvignon by Domaine la Prut bottled personality Red wine with intense aromas and fruity flavors.

Chardonnay delight you with a long-lasting flamboyant aftertaste

Recommendations for consumption: Chardonnay is a medium to



Description: Our Cabernet Sauvignon is a red wine made of Cabernet Sauvignon grapes. It has an intense red color and delights your taste with flavors of black cherries, black currant and fine notes of dried plums. It is recognized for its fruity taste, well-balanced acidity and a persistent aftertaste with lightly sweet remnant notes. **Year of production: 2018** Alcohol volume: 14 % **Recommendations for consumption:** Cabernet Sauvignon is recommended to be served at a temperature of 16-18 degrees. As a red dense wine, it harmonizes perfectly with royal dishes: red meat, mussels or refined cheese and Gorgonzola sauce.





Contact Us for:

Republic of Moldova "Domeniu la Prut" SRL

s. Gherman, r. Ungheni, Republica Moldova

+373 79 10000 70

info@domainelaprut.md

"BONVIN" Sp. z o.o. ul. Braci Staniukòw 10 76–200 Słupsk POLEN +48 505734268

klukasiewicz@ebonvin.pl

"Pfanner & Gutmann Getränke" GmbH Alte Landstraße 10, A6923 Lauterach + 43 5574 6720

Export Wines Poland

Partnerships

Austria office@pfanner-weine.com