

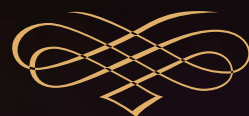
Louis^{du}Conté

Sincerely Yours, Louis du Conte...
for the people with a modern thinking

www.eurobrandy.com

NOTWITHSTANDING THE FACT

that our company is modern and high-quality production, Euro-Alco counts off the beginning of its activity since the end of the 19th century.



THE UNIQUE CONSTRUCTION

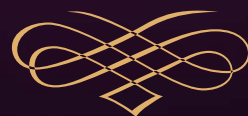
has been kept on the territory of our plant.

*It has an important historical value – this is the
oldest distillery in the Moldova, being the symbol
of tradition durability in production of
brandy spirits for our company.*



QUALITY OF BRANDY DEPENDS

in many aspects on the wine materials used for the production of alcohol. For the production of wine materials we use grape of certain varieties growing in the Codri zone of Moldova: Aligote, Feteasca, Rcațiteli.



MUST FERMENTATION

takes 3 to 4 weeks from harvesting and young dry wine is obtained. Here comes the most important stage of brandy production – primary distillation.

As in the primary distillation, only the “heart” is preserved. Only this spirit, with strength varying from 62 to 72 degrees will be aged subsequently.



THE NEXT IMPORTANT STAGE

The next important stage is ageing. It is considered to be the decisive factor of quality.

Brandy is aged in oak barrels. Barrel material is of special importance. Brandys contain over 500 components and all of them migrate into spirit from the oak.



FURTHER-ON, WHEN THE TASTING EXPERT DECIDES

Further-on, when the tasting expert decides that the spirit has matured, the most sophisticated process begins - blending, i.e. mixing of brandy spirits of different ages, different harvests, since no specific harvest alone is capable of giving the required multitude of tastes and smells to the



FINALLY, THE ALCOHOL CONTENT IN THE BRANDY

Finally, the alcohol content in the brandy is lowered to 40% vol. by adding distilled water and a precise dose of caramel to confer a more saturated colour to the drink.

harvest alone is capable of giving the required multitude of tastes and smells to the drink.



THE MAIN THING IS THAT

*if you compare the quality of products of EuroAlco
with other kinds of brandys of the same price
category you will see that we guarantee a pleasant
and a healthy feast, not imposing extra expenses
on you.*



BRANDY IS USUALLY SERVED

*served after the second dishes, before coffee or tea,
after the lunch or dinner is over.*

*One will not feel the taste and bouquet of brandy if
served with food.*



BRANDY IS NOT COOLED LIKE VODKA

It is served at room temperature of 16 oC or warmed with the palm in a brandy jigger of small barrel shape.



THE JIGGER IS MADE

The jigger is made of thin white transparent glass for the gold yellow colour of brandy to be well-seen. The jigger has a low toe and is narrowed at the top in order to keep the flavour for a longer time.



THE BOUQUET OF BRANDY LOUIS DU CONTE

The bouquet of brandy Louis du Conte contains the fine flavours of wine distillates with soft tones of maturing. The full, extractive and simultaneously soft taste reflects the balanced character and the unrepeatable individuality of this drink. The brandy has a fine aroma with soft fruity tones and the beautiful amber colour that is so special for the aged brandys The jigger has a low toe and is narrowed at the top in order to keep the flavour for a longer time.



Louis^{du}Conté

BRANDY "LOUIS DU CONTE" CLASSIC 3 YEARS

Brandy "Louis du Conte" 3 years is made from selected distillates aged for at least 3 years. Complex flavor with a pronounced vanilla and floral tones. Full and harmonious taste makes this drink for his unforgettable.

Enjoys good demand from consumers.

Bottle type: Classic

Volume 0.5 L / 0.2 L

Alc. 40% vol.



Louis^{du}Conté

BRANDY LOUIS DU CONTE CLASSIC 7 YEARS

Brandy "Louis du Conte" 7 years produced from wine distillates aged for at least 7 years old. Has the amber color, pleasant, complex, delicate flavor with a floral tone, taste, soft, harmonious, giving this drink chosen, elegant taste.

Bottle type: Classic

Volume 0.5 L / 0.2 L

Alc. 40% vol.



JOONIS 5 YEARS

It is produced from wine distillates aged for not less than 5 years. It is of amber colour, has a pleasant, compound, gentle bouquet with a flower lone, a smooth and harmonious taste giving this drink a special, elegant taste.

Bottle type: Joonis

Volume 0.5 L/0,25 L

Alc. 40% vol.



JOONIS 7 YEARS

It is produced from wine distillates aged for not less than 7 years. It is of amber colour, has a pleasant, compound, gentle bouquet with a flower lone, a smooth and harmonious taste giving this drink a special, elegant taste.

Bottle type: Joonis

Volume 0.5 L/0,25 L

Alc. 40% vol.



Louis^{du}Conté

CONUS 5 YEARS

Brandy "Louis du Conte" 5 years is made from selected distillates aged for at least 5 years. Complex flavor with a pronounced vanilla and floral tones. Full and harmonious taste makes this drink for his unforgettable. Enjoys good demand from consumers.

Bottle type: CONUS

Volume 0.5 L/0,25 L

Alc. 40% vol.



Louis^{du}Conté

CONUS 7 YEARS

It is produced from wine distillates aged for not less than 7 years. It is of amber colour, has a pleasant, compound, gentle bouquet with a flower lone, a smooth and harmonious taste giving this drink a special, elegant taste.

Bottle type: CONUS

Volume 0.5 L/0,25 L

Alc. 40% vol.



QUADRO 5 YEARS

Quadro 5 years (ϕomo Quadro 0,5 u 0,25) Brandy "Louis du Conte" 7 years produced from wine distillates aged for at least 7 years old. Has the amber color, pleasant, complex, delicate flavor with a floral tone, taste, soft, harmonious, giving this drink chosen, elegant taste.

Bottle type: QUADRO

Volume 0.5 L/0,25 L

Alc. 40% vol.



QUADRO 7 YEARS

Quadro 7 years (ϕomo Quadro 0,5 u 0,25) Brandy "Louis du Conte" 7 years produced from wine distillates aged for at least 7 years old. Has the amber color, pleasant, complex, delicate flavor with a floral tone, taste, soft, harmonious, giving this drink chosen, elegant taste.

Bottle type: QUADRO

Volume 0.5 L/0,25 L

Alc. 40% vol.



"LOUIS DU CONTE" COCKTAILS

Mix Louis Pineapple

INGREDIENTS

1 1/2 oz Brandy „Louis du Conte” 7 years aged

1tsp Pineapple Juice

1/2 tsp Triple Sec

1 tsp Jamaica Rum

1 dash Bitters

INSTRUCTIONS

Shake with ice and strain into cocktail glass. Add a twist of lemon peel and a cherry. Garnish with orange.



OVATION 10 YEARS

Brandy "Louis du Conte" 10 years is made from wine distillates, aged less than 10 years. It is of golden amber colour, and has a unique, harmonious, impressing taste with a slight flower and chocolate tone, a fine, delicate and rich bouquet with well expressed tones of aging. It is the elite man's drink.

Bottle type: Ovation

Volume 0.5 L/0,25 L

Alc. 40% vol.



OVATION 15 YEARS

It is produced from wine distillates aged for not less than 15 years. This beverage can be called splendid without exaggeration. Has the amber color, pleasant and complex. Taste is full and extractive. Rich and fine, the flavor has nuances of maturation. It is characterized by a delicate bouquet, chocolate and pitch tones.

Bottle type: Ovation

Volume 0.5 L/0,25 L

Alc. 40% vol.



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AGING 20 YEARS

Colour is beautiful, deep and dark amber. Shine is pleasant and transparency is distinguished. Texture is harmonious, silk, complex and exquisite. Divine character is serious enough that is why it may be called true men beverage. Vanilla tones combining with enanthic and resinous tones, developing forest notes interlacing with flavour of dried fruit - everything in accumulation creates wonderful aromatic range. Flavour is full, extractive and fatty.

Bottle type: Ovation

Volume 0.5 L/0,25 L

Alc. 40% vol.



Alc.40%Vol. PRODUS ȘI ÎMBUTELIAT LA ÎN „EURO-ALCO” SRL 0,7 L

"LOUIS DU CONTE" COCKTAILS

Mix Louis Pineapple

INGREDIENTS

1 1/2 oz Brandy „Louis du Conte” 7 years aged

1tsp Pineapple Juice

1/2 tsp Triple Sec

1 tsp Jamaica Rum

1 dash Bitters

INSTRUCTIONS

Shake with ice and strain into cocktail glass. Add a twist of lemon peel and a cherry. Garnish with orange.



"LOUIS DU CONTE" COCKTAILS

Mix Louis Citrus

INGREDIENTS

Juice of 1/2 Lemon

1 dash Creme de Cassis

1/2 tsp Powdered Sugar

1 tsp Raspberry Syrup or Grenadine

2 oz Brandy „Louis du Conte” 3 years aged

INSTRUCTIONS

Shake with ice and strain into stein or 8-oz metal cup. Add cubes of ice and decorate with lime and orange.



"LOUIS DU CONTE" COCKTAILS

Mix Louis Cherry

INGREDIENTS

1 1/2 oz Brandy „Louis du Conte” 5 years aged

1/2 oz Cherry-flavored Vodka “Diamond”

1 1/2 tsp Triple Sec

1 1/2 tsp Grenadine

2 tsp Lemon Juice

INSTRUCTIONS

Shake well all components and strain into cocktail glass that has had its rim moistened with cherry vodka iamond and dipped into powdered sugar. Add a maraschino cherry and decorate with flowers.



"LOUIS DU CONTE" COCKTAILS

MIX LOUIS MINT

INGREDIENTS

4 slices of ginger

1 lime slice

4 cl Brandy Louis du Conte 5 years

6 cl lemonade

a fine peel of cucumber

INSTRUCTIONS

Place the lime and ginger into a glass, and add 2 cl of Brandy Louis du Conte 5 years. Then add ice and stir. Add the rest of the Brandy Louis du Conte the lemonade – then, finally add the cucumber peel.



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