Mines from Ouro-Mico

FOR THE PEOPLE WITH A MODERN THINKING





"EURO- ALCO" LLC COMPANY
IS AN ACTIVE GROWING
PRODUCTION FACILITY IN
WINE INDUSTRY AND POSSESSES
PRODUCTION PLACES THAT
PROVIDE A FULL PROCESS CYCLE
OF WINE PRODUCTION AND
ITS BOTTLE FILLING. THESE ARE:
PRIMARY WINERY, SECONDARY
WINERY.





WINEMAKING IS CARRIED OUT AT THE FACILITIES OF THE SOUTH AND CENTRAL ZONES OF THE REPUBLIC OF MOLDOVA.

IN THE SOUTH ZONE CABERNET, PINOT FRAN, CHARDONNAY AND SAUVIGNON GRAPE VARIETY ARE MOSTLY PROCESSED.

Wines are characterized by high taste quality, fullness, velvety. Grape picking is carried out strictly by sectors; clusters are selected with detection of grape technical maturity level (sugar, acidity, pH).







WINEMAKING IS CARRIED OUT AT THE FACILITIES OF THE SOUTH AND CENTRAL ZONES OF THE REPUBLIC OF MOLDOVA.

IN THE CENTRAL ZONE ARE PROCESSED SUCH GRAPE VARIETIES AS: ISABELLA, ALIGOTE, FETEASCA, MUSCAT, RIESLING.

MADE WINES COME INTO OUR SECONDARY WINERY FOR FURTHER PROCESSING AND STORAGE.





SINCE 1898

Wines are Transported in Special Vehicles – Vine Carriers, in Stainless Steel Containers, for Storage and Thinner Processing before Bottling to the ME "Euro-Alco" LLC Facility.





SINCE 1898

THE FACILITY INCLUDES SPECIALIZED PREMISES: RECEIVING, PROCESSING AND BLENDING OF WINE STOCK SECTION, FINISHED PRODUCTION SECTION AND WAREHOUSE PREMISES, BOTTLING LINE, ACCREDITED PRODUCTION LABORATORY, WHICH ARE SUPPLIED WITH MODERN EQUIPMENT. THIS PERMITS TO PROVIDE HIGH QUALITY AND MAXIMUM CONTROL ON ALL TYPES OF PRODUCTION.





SINCE 1898

RECEIPT OF UNI EN ISO 22000:2005 CERTIFICATE

IS THE INDICATOR OF COMPLIANCE OF OUR FACILITY TO THE INTERNATIONAL LEVEL.





SINCE 1898

IN AN ASSET OF THE ENTERPRISE
THERE IS A SET OF THE AWARDS
RECEIVED AT THE INTERNATIONAL
WINE EXHIBITIONS AND
DEGUSTATION COMPETITIONS,
THE QUALITIES OF PRODUCTION
RELEASED BY THE COMPANY
TESTIFYING TO A HIGH EXPERT
ASSESSMENT.







CAPACITY PARK OF FACILITY
PERMITS TO BOTTLE A WIDE
RANGE OF WINES, WHICH
AMOUNTS CURRENTLY TO 65 OF
BRANDS.

IT STARTS WITH DRY WINES (CABERNET, MERLOT), DEMI-SWEET, DEMI-DRY WINES AND TERMINATES WITH POTENT WINES OF PORTVEIN AND CAHOR WINES TYPE.





SINCE 1898

«CABERNET» THE DRY OR SEMISWEET WINE IS PRODUCED FORM THE VINE OF THE CABERNET-SAUVIGNON VARIETY CULTIVATED ON THE SUNNY PLANTATIONS OF THE CENTRAL AND SOUTH ZONES OF MOLDOVA, WHICH IS THE BEST VINE VARIETY FOR THE PRODUCTION OF DIFFERENT KINDS OF WINE.

THE CABERNET VARIETY WAS BROUGHT FORM FRANCE AND IS GROWING VERY WELL IN THE CONDITIONS OF MOLDOVA. THE "CABERNET" WINE IS CONCURRING WITH THE FRENCH WINE "BORDEAUX". IT HAS A FULL VELVETY TASTE WITH DEVELOPING TONES OF MOROCCO AND VIOLET IN THE BOUQUET. SERVE THE WINE TO MEAT PREPARED ON GRILL, TO CHEESES AND AT ROOM TEMPER ATURE.





SINCE 1898

«MERLOT» - DRY OR SEMISWEET WINE
PREPARED OF THE VINE OF THE SAME NAME
BY MEANS OF COMPLETE FERMENTATION.

THE MOLDAVIAN WINE "MERLOT" IS LONG AGO KNOWN IN THE WHOLE WORLD DUE TO ITS RUBY COLOR, FULL VELVETY TASTE WITH A PLEASANT ROUGHNESS AND RICH VARIETY BOUQUET.

THEWINE WILL ADORN AY FESTIVE MEAL RICH IN STEWED AND ROAST MEAT; IT ALSO MATCHES PERFECTLY THE SOLID CHEESES. IT WOULD BE BETTER TO SERVE THE WINE AT ROOM TEMPER ATURE.







SINCE 1898

«ISABELLA MOLDAVIAN» - HALF-SWEET WINE OBTAINED BY MEANS OF BLENDING THE WINE MATERIALS OF THE VARIETIES VITIS LABRUSCA L – ISABELLA AND LIDIA, WHICH WERE BROUGHT FROM AMERICA.

THE HEADY STRAWBERRY AROMA
COMPLEMENTS THE DESSERT DISHES WITH
NEW PLEASANT SENSATIONS AND A
CHARMING POST-TASTE.







SINCE 1898

«BEAR BLOOD» - HALF-DRY WINE PRODUCED BY MEANS OF PARTIAL FERMENTATION OF THE MUST FROM RED WINE VARIETIES OF VITIS VINIFERA L.

The pleasant red color, the fresh harmonious taste with a pleasant roughness, these are the indexes which characterize this noble wine, ensuring it singularity and popularity. It is recommended to be served to poultry or game at + 12 °C + 14 °C.





SINCE 1898

«CAHOR» - DESERT WINE OF A DARK-GARNET COLOR PREPARED ACCORDING
TO THE TRADITIONAL TECHNOLOGY FROM
CABERNET AND MERLOT VINE, AS A RESULT
OF WHICH A RICH WELL BALANCED TASTE
AND A BRIGHT BOUQUET WITH PRUNES
TONES IS OBTAINED.

CAHOR IS THE MOST POPULAR WINE IN MOLDOVA. IT IS RECOMMENDED TO BE CONSUMED IN ORDER TO RAISE THE HEMOGLOBIN AND TO REMOVE THE RADICALS OF HEAVY METALS FROM THE ORGANISM. THE WINE MATCHES PERFECTLY THE FRUITS, CHOCOLATE CAKES AND OTHER DESSERTS.

SERVE THE WINE AT ROOM TEMPERATURE.





SINCE 1898

THE WHITE HALF-SWEET OR DRY «MUSCAT»
IS PREPARED FROM SELECTED WINE OF
THE VARIETIES MUSCAT AUTUMNAL
AND MUSCAT WHITE, CULTIVATED IN
THE CENTRAL AND SOUTH REGIONS OF
MOLDOVA.

THE WHINE WITH A STRAW COLOR HAS A NOBLE TASTE AND A DELICATE PLEASANT POST-TASTE. ALL THESE ARE COMPLEMENTED BY A PURE MATURE BOUQUET WITH A WONDERFUL AROMA CHARACTERISTIC FOR THE MUSCAT VARIETIES. SERVE THE WINE COOLED WITH DESSERTS AND FARINACEOUS FOODS AT + 10 °C + 12 °C.





SINCE 1898

THE WHITE HALF-SWEET OR DRY

"CHARDONNAY" IS PREPARED

FROM SELECTED WINE OF THE

VARIETIES CHARDONNAY BY

CLASSICAL TECHNOLOGY.

WINE IS CHARACTERIZED BY DELICATE
HIGH-QUALITY AROMA. TASTE:
FRESH, HARMONIOUS WITH AN EASY
ALMOND SLIGHTLY BITTER TASTE.









Vermouth Luciano Lux has a delicate balance

OF RICH, SPICY, SWEET,

AND BITTER FLAVORS,

AND IS AN ESSENTIAL

INGREDIENT IN DOZENS OF

CLASSIC COCKTAILS.







SINCE 1898

SERIES OF SPARKLING WINES "DIAMOND" IS CREATED OF THE BEST MUSCAT GRAPE VARIETIES. IT HAS HARMONIOUS AND FULL FLAVOUR WITH MUSCAT UNDERTONE.

IT IS SUCCESSFULLY PAIRED WITH LIGHT ASSORTED FRUITS AND BERRIES AND VEGETABLE SALADS AS WELL AS WITH MEAT DISHES (POULTRY, GAME).

AMAZING, ASTONISHING SPARKLING WHITE WINE SHALL CONFER YOU MOMENTS OF TENDERNESS AND GLORY.











SINCE 1898

DIAMOND FRUIT IS A NEW PLAYER IN THE HOT AND GROWING MOSCATO CATEGORY.

DIAMOND FRUIT IS DELICIOUS FRIZANTE
MOSCATO WITH SOME OF THE MOST
POPULAR FRUIT FLAVORS: PEACH,
RASPBERRY, BANANA, STRAWBERRY,
CHERRY, PINEAPPLE.

DRINK IT CHILLED OR MIX UP YOUR FAVORITE COCKTAILS WITH IT. WITH ONLY 6% OF ALCOHOL AND LOW CALORIES COUNT PER . DIAMOND FRUIT LETS YOU ENJOY GREAT TIME WITHOUT WORRYING ABOUT COUNTING CALORIES.















SINCE 1898

GLINTVEIN 1,0 L

THIS TONIC WINE BEVERAGE IS REAL PANACEA FOR STARTING COLD AND EVEN SPLEEN. THAT IS WHY GLINTVEIN IS INDISPENSABLE DURING RHEUMATIC AUTUMN NIGHTS.

IT WOULD BE BETTER TO ADMIRE ITS INIMITABLE AROMA WITHIN WARM COMPANY OF THE BEST FRIENDS. RED VARIETIES OF THIS DIVINE BEVER AGE ARE GOOD ANTI-SEPTICS HAVING ANTIBACTERIAL ACTION. THEY ENRICH OUR ORGANISM WITH MANY AMINO ACIDS, MICROELE-MENTS AND VITAMINS. THE MAJORITY OF SPICES AND ESPECIALLY CLOVES, CARDAMOM AND CINNAMON HAVE WARMING PROPERTIES AND ANTIBACTERIAL EFFECT.









SINCE 1898

OUR BRAND IS FOR THE
PEOPLE WHO DO NOT
SPEND EXORBITANT MONEY
FOR DRINKS BUT HAVE A
MODERN THINKING AND
DO NOT WANT TO BUY
BRANDS WITH TRADITIONAL
OR OUTDATED IMAGE.







THANK YOU!

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