

# 46

PARALLEL

W I N E G R O U P

2019-2020

PROUDLY UKRAINIAN

100° 80° 60° 40° 20° 0° 20° 40° 60° 80° 100°



46 Parallel Wine Group opens a new page in the global winemaking with a goal of plotting Ukraine's coordinates on the world's wine map. The brand's mission is to make Ukraine's sartorial statement in the world of winemaking.

With its unique climate and terroir features, Ukraine's 46 parallel is able to create wines of the highest quality. It is not without a reason that the same 46 parallel is the place where legendary wineries of Bordeaux and Burgundy are located.

The core value of 46 Parallel Wine Group is people.

46 Parallel Wine Group led by Anna Gorkun, the company's inspirational figure and founder, brought together the best Ukrainian experts not only from the wine industry, but from other ones as well. Developing its brand, the company seeks to support and provide growth opportunities to each of its partners – from small farmers growing their best grapes for 46 Parallel Wine Group to the developers of IT products intended for the company. More than 15 companies are involved in the production of each bottle of wine produced by 46 Parallel Wine Group. The success of 46 Parallel Wine Group implies the success of all its partners; it is the success of Ukraine and pride of the Ukrainian nation.



TABASCO is a leading Ukrainian creative agency, Effie Grand Prix Winner, author of hundreds creative projects, laureate of international creative and film festivals. TABASCO is the only independent agency in the world, which developed and implemented the communication strategy of entering the new market for Vodafone company. Since 2006, Vodafone has been operating in Ukrainian, Belarusian, Kazakh and UAE markets.

Some of our clients: Ferrero, Alfa-Bank, Ukrtelecom, ALLO, Hyundai, Kernel, Khreschatyk, Kashtan, Henkel, Philip Morris, OKKO, ModnaKasta, Kyiv Food Market, DeltaMedical, Pripravka.

## BEST OF THE BEST OF UKRAINE IN ONE PROJECT

The wine professionals of 46 Parallel Wine Group have a vast experience in the market and created wines with the strong leading positions in Ukraine. Their wines won numerous awards including but not limited to the most recent "Brand of the Year" for 2016–2019 in the category "Wine Business", "Choice of the Year" for 2016–2018 in the nomination for the best quality, "Drinks + Editors Choice" for 2017–2019, "Wine & Spirits Awards", "Professional Choice Awards". We are the leaders in Ukraine. Now it's time to enter the world market and present Ukrainian wines at the global level.

To create the best Ukrainian wines targeted at the highly competitive world market, we attracted the expertise of one of the best creative agencies in Ukraine. Therefore, we build our project not only with the best Ukrainian professional winemakers, but also with the best strategy professionals, art directors and designers. This synergy inspired us to create 46 Parallel Wine Group – a dream that transferred into a target.



Establishing a new and such an ambitious wine brand is a serious creative challenge. We are pleased to work with the team of Anna and Taras Gorkun with whom we are connected by mutual respect and friendship for many years.

Alexander Smirnov,  
Creative Director of TABASCO



The targets we set for the new brand assume much more than just the perfect quality. The product has to be supported by the best creative and design ideas and it has to be grounded on the well-thought through strategy. Our partnership with the world-known creative agency opens up the opportunity for us to present Ukrainian wines to the outside world with great dignity and pride.

Anna Gorkun,  
CEO and Founder

## GRAND ADMIRAL

Grand Admiral is a limited collection of premium author wines produced in Ukraine from the best-selected grapes. The collection consists of 3,000 bottles of Grand Admiral Brut produced under traditional champaign method from 2018 Vintage and less than 2,800 bottles of Grand Admiral still fine wines from the best 2016 harvest.

When selecting grapes for Grand Admiral still wines, the yield of vines was strictly controlled: we left only 1.6–3.0 kg of grapes on the vine, which allowed us reaching the maximum flavour and taste. Oak barrels by famous French Seguin Moreau Cooperage were used for aging the wine for 24 months. After the aging in oak barrels, the winemaker created the author's blend and bottled wines for further post-bottling maturation. Only after that, wines are offered for consumption and collections. Wines are available in 750 ml and 1,500 ml bottles.

# GRAND ADMIRAL

## GRAND ADMIRAL BRUT

Traditional method sparkling wine

<b>Grapes:</b>	Chardonnay, Pinot Blanc, Pinot Meunier
<b>Colour:</b>	Straw
<b>Bouquet:</b>	Opens with a bouquet of ripe fresh fruits (yellow and white peach, apricot and tangerine) and tones of tropical fruits – pineapple and carambola, with further shades of vanilla, brioche, toffee and honey.
<b>Taste:</b>	Balanced, with fruity notes.
<b>Ageing:</b>	Traditional champagne method with lees ageing of at least 15 months.
<b>Alcohol:</b>	11.0–13.0 % vol.
<b>Serving temperature:</b>	7–9 °C

*Vintage 2018*



SPARKLING WINE

46 PARALLEL

# GRAND ADMIRAL

## GRAND ADMIRAL MERLOT

Dry red fine wine

<b>Grapes:</b>	Merlot
<b>Colour:</b>	Dark ruby
<b>Bouquet:</b>	Sophisticated bouquet with tones of blackberries, ripe cherries, complemented by the shades of black pepper and Virginia tobacco leaf.
<b>Taste:</b>	Powerful, developed, with velvety astringency and firm aftertaste.
<b>Ageing:</b>	Maturation for 24 months in French oak barriques of "medium" and "medium +" toasting level with further post-bottling maturation. Ready for consumption but with ageing potential for 5–7 years.
<b>Alcohol:</b>	13.3 % vol.
<b>Serving temperature:</b>	16–18 °C

*Vintage 2016*



## GRAND ADMIRAL MERLOT – CABERNET SAUVIGNON

Dry red fine wine

<b>Grapes:</b>	Merlot, Cabernet Sauvignon
<b>Colour:</b>	Deep ruby
<b>Bouquet:</b>	Complex bouquet with shades of black currant, plum, chocolate, leather, licorice.
<b>Taste:</b>	Perfectly balanced oak vanilla tones. Great balance in taste. Superbly structured, full-bodied, complex wine with a powerful tannin structure and a very long finish.
<b>Ageing:</b>	Maturation for 24 months in French oak barriques of "medium" and "medium +" toasting level with further post-bottling maturation. Ready for consumption but with ageing potential for keeping in collection for 6–8 years.
<b>Alcohol:</b>	13.1 % vol.
<b>Serving temperature:</b>	16–18 °C

*Vintage 2016*



# GRAND ADMIRAL

## GRAND ADMIRAL CABERNET SAUVIGNON – SAPERAVI – MERLOT

Dry red fine wine

- Grapes:** Cabernet Sauvignon, Saperavi, Merlot
- Colour:** Dark garnet
- Bouquet:** Rich bouquet with tones of ripe blackcurrant, prunes and dried figs.
- Taste:** Full-bodied, with pronounced barrique tones, hints of bitter chocolate and long finish.
- Ageing:** Maturation for 24 months in French oak barriques of “medium” and “medium +” toasting level with further post-bottling maturation. Ready for consumption but with ageing potential for keeping in collection for 7–9 years.
- Alcohol:** 13.1 % vol.
- Serving temperature:** 16–18 °C

*Vintage 2016*



STILL WINE

46 PARALLEL

## EL CAPITAN

El Capitan is a limited edition collection. We selected the best Pinot variety grapes in Ukraine to produce the wines for the collection – Pinot Blanc, Pinot Gris, Pinot Meunier and Pinot Noir accompanied with white and rose signature brutes from 46 Parallel Wine Group.

# EL CAPITAN

## EL CAPITAN BRUT

Brut white sparkling wine

<b>Grapes:</b>	Pinot Blanc, Chardonnay
<b>Colour:</b>	Light straw
<b>Bouquet:</b>	Bright tones of white fruits – pears and summer apple and pronounced flowering notes of white acacia and elderflower.
<b>Taste:</b>	Refreshing, light with mild acidity.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	7–9 °C

*Brut White*



## EL CAPITAN BRUT ROSE

Brut rose sparkling wine

<b>Grapes:</b>	Pinot Noir
<b>Colour:</b>	Pale rose
<b>Bouquet:</b>	Red berries – cherries and redcurrants.
<b>Taste:</b>	Light and gentle.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	7–9 °C

*Brut Rose*



# EL CAPITAN

## EL CAPITAN PINOT GRIS

Dry white wine

<b>Grapes:</b>	Pinot Gris
<b>Colour:</b>	Light straw
<b>Bouquet:</b>	Noble lemon-floral notes with hints of spring honey and green apple.
<b>Taste:</b>	Very light, with mild acidity.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	7–10 °C

STILL WINE

*Dry White*



46 PARALLEL

# EL CAPITAN

## EL CAPITAN ROSE

Dry rose wine

<b>Grapes:</b>	Pinot Meunier
<b>Colour:</b>	Pale rose
<b>Bouquet:</b>	Delicate varietal aromas with hints of strawberries, cranberries, red currants and pink grapefruit.
<b>Taste:</b>	Delicate and refreshing, devoid of astringency.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	7–10 °C



## EL CAPITAN PINOT NOIR

Dry red wine

<b>Grapes:</b>	Pinot Noir
<b>Colour:</b>	Ruby
<b>Bouquet:</b>	Rich tones of ripe cherries, black sweet cherries with hints of licorice and strawberries.
<b>Taste:</b>	Harmonious, with a good balance of acidity and tannins.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	16–18 °C



STILL WINE

46 PARALLEL

# AP'OSTROPHE

Degrees. Minutes. Seconds. They define our position in space. They identify the exact spot on the map and show the route to new adventures. Apostrophe marks the most world-famous vineyards planted on 46th parallel. That's where the great wines have been created. That's where our wines are born. Meet the Apostrophe – the wine collection from 46 Parallel winemakers.



# CLASSIC COLLECTION

## CHARDONNAY

Dry white wine

<b>Grapes:</b>	Chardonnay
<b>Colour:</b>	Straw
<b>Flavour:</b>	Gentle varietal with touch of flowers and fresh green apple notes.
<b>Taste:</b>	Soft, harmonic, fresh.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	10–12 °C

## SPECIAL WHITE

Dry white wine blend

<b>Grapes:</b>	Chardonnay, Sauvignon Blanc
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Delicate fruit aroma revealed by tones of gooseberries, black currant leaves with notes of freshly cut grass.
<b>Taste:</b>	Refreshing, with light hints of lemon pulp, apple and peach.
<b>Alcohol:</b>	10.0–12.0 % vol.
<b>Serving temperature:</b>	8–10 °C

STILL WINE

*Dry White*



*Dry White*



APOSTROPHE

# CLASSIC COLLECTION

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## CABERNET

Dry red wine

<b>Grapes:</b>	Cabernet Sauvignon
<b>Colour:</b>	Rich ruby
<b>Flavour:</b>	Complicated, with cherry, black currant and violets tones.
<b>Taste:</b>	Deep, with velvety astringency.
<b>Alcohol:</b>	9.5–14.0 % vol.
<b>Serving temperature:</b>	15–18 °C

*Dry Red*



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## SAPERAVI

Dry red wine

<b>Grapes:</b>	Saperavi
<b>Colour:</b>	Deep ruby
<b>Flavour:</b>	Replete, with creamy and prunes notes.
<b>Taste:</b>	Intense and strongly marked.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	15–18 °C

*Dry Red*



STILL WINE

APOSTROPHE

# CLASSIC COLLECTION

## SPECIAL RED

Dry red wine blend

<b>Grapes:</b>	Saperavi, Merlot, Bastardo
<b>Colour:</b>	Ruby
<b>Flavour:</b>	Original complicated flavours with cherry, blackcurrant and plummy notes.
<b>Taste:</b>	Soft, well balanced.
<b>Alcohol:</b>	9.5–12.0 % vol.
<b>Serving temperature:</b>	15–18 °C

## RIESLING

Semi-dry white wine

<b>Grapes:</b>	Riesling Rhine
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Bright fruity and wide-ranging from yellow pear and nectarine to tropical fruits.
<b>Taste:</b>	Refreshing, with pleasant sweetness.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	5–25 g/l
<b>Serving temperature:</b>	9–11 °C

STILL WINE

*Dry Red*



*Semi-Dry White*



APOSTROPHE

# CLASSIC COLLECTION

## VELVET RED

Semi-dry red wine blend

<b>Grapes:</b>	Saperavi, Merlot, Cabernet Sauvignon
<b>Colour:</b>	Deep ruby
<b>Flavour:</b>	Complicated, with red and black berries gamma.
<b>Taste:</b>	Harmonic, with moderate freshness and astringency.
<b>Alcohol:</b>	9.0–11.0 % vol.
<b>Sugar:</b>	15–25 g/l
<b>Serving temperature:</b>	16–18 °C



## MUSCAT

Semi-sweet white wine

<b>Grapes:</b>	Muscat Varieties
<b>Colour:</b>	Golden straw
<b>Flavour:</b>	Bright aroma of muscat grapes, lemon and yellow peaches.
<b>Taste:</b>	Fresh, pleasant, with expressive citron notes.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	30–80 g/l
<b>Serving temperature:</b>	10–12 °C



STILL WINE

APOSTROPHE

# CLASSIC COLLECTION

## SILKY WHITE

Semi-sweet white wine blend

<b>Grapes:</b>	White European and Muscat varieties
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Bright flowers bouquet, with exquisite citron notes.
<b>Taste:</b>	Fresh, harmonic with pleasant sweetness.
<b>Alcohol:</b>	11.0–13.0 % vol.
<b>Sugar:</b>	30–40 g/l
<b>Serving temperature:</b>	10–12 °C

## ROSE

Semi-sweet rose wine blend

<b>Grapes:</b>	White and red European varieties
<b>Colour:</b>	Rose
<b>Flavour:</b>	Gentle berry and red flowers aroma.
<b>Taste:</b>	Harmonic, saturated, with fruit notes and pleasant sweetness.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	30–80 g/l
<b>Serving temperature:</b>	10–12 °C

STILL WINE

*Semi-Sweet White*



*Semi-Sweet Rose*



APOSTROPHE

# CLASSIC COLLECTION

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## BASTARDO

Semi-sweet red wine

<b>Grapes:</b>	Bastardo of Magarach
<b>Colour:</b>	Rich ruby
<b>Flavour:</b>	Original complicated aroma with cherry tones, black berries and coffee notes.
<b>Taste:</b>	Soft, harmonic, well-balanced.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	30–80 g/l
<b>Serving temperature:</b>	15–18 °C

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## SILKY RED

Semi-sweet red wine blend

<b>Grapes:</b>	Cabernet Sauvignon, Saperavi, Merlot, Bastardo
<b>Colour:</b>	Dark red with ruby tint
<b>Flavour:</b>	Complicated, with red and black berries gamma.
<b>Taste:</b>	Soft, with moderate tannins and pleasant persistent aftertaste.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	35–50 g/l
<b>Serving temperature:</b>	10–14 °C

*Semi-Sweet Red*



*Semi-Sweet Red*



STILL WINE

APOSTROPHE



## CAHOR

Cahor is much more than a wine. It is the only wine that combines for Ukrainian nation religion, culture, tradition and symbolism. The sweet intense taste of the rich flavoured wine makes it absolutely unique. Only the grapes with the high level of sugar are used in the production under the certified method, which was well cherished by the generations of winemakers. Starting from the XVII century Cahor was admitted by the Orthodox Church to be served at the religious events and celebrations. The wine became the special symbol of holy attributes to the majority Orthodox families in Ukraine and across Eastern Europe. It has become a must-have item for family and friends dinners at Easter, Christmas and other significant religious dates and events. For others this dessert red wine offers an unforgettable combination of taste and flavour in each grape and each wine drop, respect to traditions and hope for the future, philosophy and religion.

# CLASSIC COLLECTION

## CAHOR OF UKRAINE

Dessert red wine

<b>Grapes:</b>	Cabernet Sauvignon, Odesa's Black, Saperavi
<b>Colour:</b>	Dark ruby
<b>Flavour:</b>	Dogwood jam, prunes, vanilla and milky cream.
<b>Taste:</b>	Full-bodied, velvet with chocolate tones and dogwood jam notes.
<b>Alcohol:</b>	16.0 % vol.
<b>Sugar:</b>	160 g/l
<b>Serving temperature:</b>	15–18 °C

*Dessert Red*



STILL WINE

APOSTROPHE

A misty, ethereal landscape with a waterfall and large rocks in the foreground. The scene is soft and atmospheric, with a light, hazy background and dark, textured rocks in the lower portion of the frame.

## SPARKLING WINES

Apostrophe sparkling wines production is using the most delicate wine material for sparkling wines. We obtain clean, drinkable sparkling wines with refreshing, mild and bright flavour that beautifully play in glasses. Sparkling Wine Collection is produced by Charmat method implying re-fermentation of wine in special sealed tanks – acratophores, followed by pressure bottling. This allows us to control the entire production process and ensures high taste properties of wine. This technology is popular all over the world and opened the door to such wines as Prosecco. Apostrophe sparkling wines are distinguished by friendly soft taste of brut and pleasant freshness of semi-sweet wines.

# SPARKLING WINES

## BRUT

Brut white sparkling wine

<b>Grapes:</b>	Chardonnay, Riesling, Rkatsiteli
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Floral, with shades of green apple.
<b>Taste:</b>	Refreshing, with mild acidity.
<b>Alcohol:</b>	10.0–13.3 % vol.
<b>Serving temperature:</b>	8–10 °C

*Brut White*



## WHITE SPARKLING

Semi-sweet white sparkling wine

<b>Grapes:</b>	Rkatsiteli, Chardonnay, Riesling
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Honey-floral with tones of pear and white peach.
<b>Taste:</b>	Harmonious with pleasant sweetness.
<b>Alcohol:</b>	10.0–13.3 % vol.
<b>Sugar:</b>	55–80 g/l
<b>Serving temperature:</b>	8–10 °C

*Semi-Sweet White*



# SPARKLING WINES

## MUSCAT

Semi-sweet white Muscat sparkling wine

<b>Grapes:</b>	Muscat grapes
<b>Colour:</b>	Straw
<b>Flavour:</b>	Exotic, with lychee, peach, jasmine and lime tones.
<b>Taste:</b>	Harmonious, with pleasant sweetness.
<b>Alcohol:</b>	10.0–13.3 % vol.
<b>Sugar:</b>	55–80 g/l
<b>Serving temperature:</b>	8–10 °C

## ROSE

Semi-sweet rose sparkling wine

<b>Grapes:</b>	Rkatsiteli, Chardonnay, Merlot
<b>Colour:</b>	Rose
<b>Flavour:</b>	Red berries such as strawberries, red currants and raspberries.
<b>Taste:</b>	Well balanced, with pleasant sweetness.
<b>Alcohol:</b>	10.0–13.3 % vol.
<b>Sugar:</b>	55–80 g/l
<b>Serving temperature:</b>	8–10 °C

SPARKLING WINE

*Semi-Sweet White*



*Semi-Sweet Rose*



APOSTROPHE



# PRIMA MARIA<sup>®</sup>

Prima Maria Collection was inspired by desire to combine two masterpieces – wine and painting. Both legendary paintings as well as legendary wines are created by people whose names should be recorded in history.

Maria Primachenko is a Ukrainian phenomenon, an outstanding artist, whose name is inscribed in art history along with the names of such art naïve artists as Henri Rousseau and Niko Pirosmani. Over the years of her life, she has created more than 900 unique works of art that differ by original and extraordinary style. As a result, Maria Primachenko drew attention of the world during her lifetime: solo exhibitions in Paris, Montreal, Prague, Sofia and others.

Wonderful taste and delicate flavour of these wines were embodied in bright art images that visualised this collection. Prima Maria Collection became a symbol of Ukrainian identity for us, which incorporated images of the great artist in art naïve style.

Ukraine has lots of reasons to be proud of.  
Proudly Ukrainian!

# PRIMA MARIA

## PRIMA MARIA CHARDONNAY

Dry white wine

<b>Grapes:</b>	Chardonnay
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Delicate floral and fruity flavour with the hints of green apple and acacia.
<b>Taste:</b>	Harmonious, light and refreshing.
<b>Alcohol:</b>	10.0–12.0 % vol.
<b>Serving temperature:</b>	10–14 °C



## PRIMA MARIA CABERNET

Dry red wine

<b>Grapes:</b>	Cabernet Sauvignon
<b>Colour:</b>	Dark ruby
<b>Flavour:</b>	Flavour of berries and spices, among which you can distinguish blackcurrants, cherries, black pepper and olives.
<b>Taste:</b>	Deep, with velvety tart finish.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	14–16 °C



STILL WINE

APOSTROPHE

# PRIMA MARIA

## PRIMA MARIA SAPERAVI

Dry red wine

<b>Grapes:</b>	Saperavi
<b>Colour:</b>	Dark ruby
<b>Flavour:</b>	Rich cream notes and prune tones.
<b>Taste:</b>	Deep and clear taste will appeal to real wine connoisseurs.
<b>Alcohol:</b>	10.0–14.0 % vol.
<b>Serving temperature:</b>	14–16 °C

## PRIMA MARIA RIESLING

Semi-dry white wine

<b>Grapes:</b>	Riesling Rhine
<b>Colour:</b>	Light straw
<b>Flavour:</b>	Bright fruit flavour ranges from green apple to tropical fruit.
<b>Taste:</b>	Refreshing, with sweetness.
<b>Alcohol:</b>	9.0–14.0 % vol.
<b>Sugar:</b>	15–25 g/l
<b>Serving temperature:</b>	9–11 °C

STILL WINE

*Dry Red*



*Semi-Dry White*



APOSTROPHE

# PRIMA MARIA

## PRIMA MARIA MUSCAT

Semi-sweet white wine

<b>Grapes:</b>	Muscat Varieties
<b>Colour:</b>	Golden straw
<b>Flavour:</b>	Bright flavour of exotic flowers and fruits, jasmine, citron, peach and lychee.
<b>Taste:</b>	Bright and spicy, with pronounced sweetness.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	30–50 g/l
<b>Serving temperature:</b>	10–12 °C

*Semi-Sweet White*



## PRIMA MARIA BASTARDO

Semi-sweet red wine

<b>Grapes:</b>	Bastardo
<b>Colour:</b>	Deep ruby
<b>Flavour:</b>	Distinctive flavour of black berries, i.e. blackberries, blueberries and sweet cherries.
<b>Taste:</b>	Velvety, with harmonious sweetness.
<b>Alcohol:</b>	9.0–13.0 % vol.
<b>Sugar:</b>	30–50 g/l
<b>Serving temperature:</b>	14–16 °C

*Semi-Sweet Red*



STILL WINE

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WINE GROUP

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100° 80° 60° 40° 20° 0° 20° 40° 60° 80° 100°