



catalog
of products
2018



ОЧАКОВО
NATURAL BEVERAGES

MOSCOW BEER
AND NON-ALCOHOLIC
BEVERAGES COMPANY

For cooperation please
contact us by e-mail
export@ochakovo.ru

OCHAKOVO IS THE LEADING RUSSIAN PRODUCER OF NATURAL BEVERAGES, THE ONLY MAJOR ENTERPRISE IN THE INDUSTRY WITHOUT THE PARTICIPATION OF FOREIGN CAPITAL. THIS IS ONE OF THE MOST MODERN ENTERPRISES NOT ONLY IN RUSSIA, BUT ALSO IN EUROPE. THE COMPANY CONFIDENTLY HOLDS THE HIGHEST LEVEL OF QUALITY IN THE PRODUCTION OF NATURAL BEVERAGES AND CONSTANTLY EXPANDS ITS RANGE. "OCHAKOVO" DEFENDS THE SECTORAL INTERESTS OF THE COUNTRY AND REVIVES THE NATIONAL DRINKING TRADITIONS. THE COMPANY IS AN INDISPUTABLE LEADER OF THE KVASS MARKET AND REVIVES ALMOST LOST KVASS SPECIES.

OCHAKOVO PRODUCTS ARE RECOGNIZED BOTH IN RUSSIA AND ABROAD: OCHAKOVO DRINKS ARE SHIPPED TO 60 REGIONS OF RUSSIA AND MORE THAN 30 FOREIGN COUNTRIES, SUCH AS THE USA, JAPAN, GERMANY AND OTHERS.



BEER

WE CONTINUE THE MOVE MOMENT!

THE BEER OF OCHAKOVO COMPANY IS BREWED ACCORDING TO THE CLASSICAL PROCESSING METHOD OF BREWING BASED ON THE USE OF NATURAL INGREDIENTS

We do not use the process of high gravity brewing (diluting beer with water), malt syrup instead of malt, we do not apply any fermentation or stabilizing agents, improvers or foaming agents which would make it possible to decrease the cost of production, but degrade its quality.

Every single brand of beer is brewed from the high-quality malt produced at the owned malting plants. To add a distinct zest to beer, some brands are supplemented with unmalted materials in amount not exceeding 20%.



BEER OCHAKOVO IS REALLY THE MOST FAMOUS BEER'S BRAND WHICH PRODUCER MORE THAN 20 YEARS



THE SECRET OF SUCCESS OF THIS DRINK CONSISTS IN THE CLASSIC PROCESSING METHOD BASED ON THE USE OF NATURAL RAW MATERIAL.

THE OCHAKOVO BRAND OF BEER APPEARED IN EARLY 1993 WHEN IT WAS FILLED INTO 0.5- AND 0.33-LITER GLASS BOTTLES. SO IT WAS NECESSARY TO MAKE THE OCHAKOVO BEER ACCESSIBLE FOR A GREATER NUMBER OF THE RUSSIAN CONSUMERS WITHOUT DEGRADING THE HIGH QUALITY OF THIS PRODUCT.

The solution was found in 1994 when the Ochakovo Company was the first in the Russian Federation to fill beer into convenient plastic containers. Beer "Ochakovo" soon became one of the most popular brands of foam drinks in Moscow and then in many other regions of Russia. After some time, new types: Ochakovo Klassicheskoye (Classic), Ochakovo Originalnoye (Original), Ochakovo Spetsialnoye (Special) and others came to life.



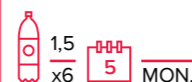
OCHAKOVO SPETSIALNOYE (SPECIAL)

Beer with a delicate hoppy flavor and harmonious bitterness. Added rice brings in a mild taste.

ALCOHOL: 4,5%

ORIGINAL GRAVITY: 11%

INGREDIENTS: water, amber barley malt, rice, caramel malt, hops.



Spacious containers of the brand Ochakovo are inevitable companions of all basket picnics, informal meetings, football matches. It has become a good tradition for the millions of beer drinkers to take beer Ochakovo for outing in the country.



All the types of brand Ochakovo are brewed separately according to original recipes. The beer produced is filled into PET and glass bottles, aluminum cans, and kegs.



THE EXTENDED STORAGE PERIOD OF BEER OCHAKOVO IS PROVIDED BY A THOROUGH COMPLIANCE WITH THE PROCESS PARAMETERS, PROLONGED CONDITIONING AND MULTIPLE STERILE FILTRATION.

OCHAKOVO ORIGINALNOYE (ORIGINAL)

Addition of caramelized malt and maize in combination with a delicate hop aroma made it possible to create a peculiar type of beer the absolute and balanced taste of which is supplemented by a marked pronounced flavor. This was the first beer in Russia filled into plastic containers.

ALCOHOL: 4,6%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, maize, caramelized malt, hops.



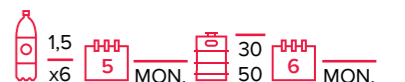
OCHAKOVO KLASSICHESKOYE (CLASSIC)

Uncommonly fresh beer brewed according to the German law on genuine brewing (Das Reinheitsgebot) and composed of hops, malt and water only. Classic processing method, classic ingredients, classic taste.

ALCOHOL: 4,6%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, hops.





THE RECIPE OF BEER «YACHMENIY KOLOS» WAS DEVELOPED IN THE LATE 1970S

THE BEER WAS BREWED ACCORDING TO THE ORIGINAL RUSSIAN RECIPES. IT WAS A FAVORABLE DRINK OF ALL PEOPLE LIVING IN THE USSR. UNFORTUNATELY, THIS BEER DISAPPEARED WITH THE FALL-DOWN OF THE SOVIET UNION.

Only 15 years later by the time of starting the production of beer in Krasnodar, the Ochakovo management decided to revive this brand. Having improved the classical recipe, the Ochakovo brewers created a bright shiny beer with unforgettable fresh taste.

Beer Yachmenyi Kolos has at once acquired many old and new admirers and turned into a visiting card of the Ochakovo brewery in Krasnodar.

Before too long, the popularity of this drink exceeded the boundaries of the Krasnodar Territory and reached the federal level. So in 2003 beer Yachmenyi Kolos appeared in its historical homeland – Moscow. From that time, it has sold over the whole territory of Russia.



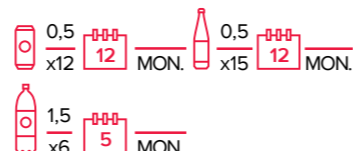
YACHMENIY KOLOS SVETLOYE (PALE)

Yachmenyi Kolos Svetloye is a classic beer with a very fresh and delicate taste that has been well known to many Russians for several decades.

ALCOHOL: 4,0%

ORIGINAL GRAVITY: 11%

INGREDIENTS: water, amber barley malt, barley, hops .



BEER YACHMENIY KOLOS IS MEANT FOR LOVERS OF CLASSIC DRINKS.

The lovers of this brand appreciate above all the quality of drink rather than modish likes. They give preference to time-tested brands with good history.

The adepts of this brand spend their spare time at home in the bosom of their families and friends, choosing the quiet sorts of leisure activities. Presentation and promotion of this brand is supplemented to a great degree by traditionalism and time-tested quality of the product.

The finished beer is filled into PET-packs, glass bottles, and aluminum cans. All the types of the Yachmenyi Kolos beer line are labeled by a wax seal with a stylized depiction of boiling vessels.



YACHMENIY KOLOS KREPKOYE (STOUT)

Rich flavor and delicate hop bitterness of beer Yachmenyi Kolos Krepkoye will make it a good companion for those spending long winter evenings.

ALCOHOL: 6,5%

ORIGINAL GRAVITY: 16%

INGREDIENTS: water, amber barley malt, barley, hops.



STOLICHNOYE (METROPOLITAN)



IN LIMITED BATCHES
FOR EXCLUSIVE PERSONS

UNIQUE COLLECTION OF THE BRANDS OF BEER IN THE SOVIET PERIOD.
BEER FOR THE PRIVILEGED

The brand line comprises three types of beer: Stolichnoye Dvoynoye Zolotoye, Stolichnoye Barkhatnoye. This beer was created for true adepts and enthusiasts of beer traditions. Each type was produced according to the original recipe and features unique taste and outstanding flavor. The legendary time-tested Soviet beer can be tasted now by everyone!



STOLICHNOYE DVOINOYE ZOLOTOYE (DOUBLE GOLD)

Intensive malty taste. Unique varieties of hops. Specific slightly bitter taste.

ALCOHOL: 5,5%

ORIGINAL GRAVITY: 13%

INGREDIENTS: water, amber barley malt, caramelized malt, rice, hops.



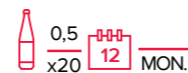
STOLICHNOYE BARKHATNOYE (MELLOW)

Unique combination of malts. Full-bodied caramel taste. Rich aroma of coffee.

ALCOHOL: 4,5%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, caramelized malt, black malt, hops, yeast.



ALCOHOL: 5,5%

ORIGINAL GRAVITY: 13%

INGREDIENTS: water, amber barley malt, caramelized malt, rice, hops.



ALTSTEIN



IMPLEMENTATION OF BREMENT
BREWING TRADITIONS

ALTSTEIN IS TRANSLATED FROM THE GERMAN AS «OLD STONE». ALTSTEIN IS ALSO THE NAME OF A CLASSIC GERMAN BEER WITH FULL-BODIED TASTE AND DELICATE HOP BITTERNESS.

The Bremen lands had become famous for their beers long before Bavaria turned into the center of production of the foam drink. To the present day, multiple small family breweries are working in Bremen. The beers produced at these breweries are very specific due to warm domestic attitude to this foam drink, secret recipes passed on from generation to generation, and inherent traditions of tasting.

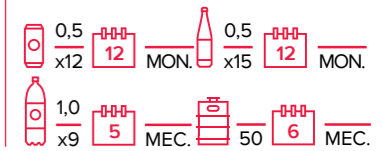


Altstein is a lager pasteurized beer the recipe of which was formulated by the owner of one of the family breweries in Bremen. Altstein is brewed according to the German law on genuine brewing (Das Reinheitsgebot) dated 1516 and contains only traditional ingredients. According to this law, only pure water and high-quality varieties of malt and hops are used.

ALCOHOL: 4,6%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, hops.



YUZHNYI GOROD (SOUTH TOWN)



BEER WITH A SCENE AT SEA

LIGHT GULPUBLE BEER WITH A PLEASANT PROVOCATIVE BITTER TASTE BRINING IN HAPPY FEELING! 100% MALT BEER BREWED ACCORDING TO CLASSIC PROCESSING METHOD.

Yuzhnyi Gorod is the beer with a scene of sea for real romantics who, while enjoying the glass of tasty foam drink, likes to recollect the wonderful time spent during the vocation in the atmosphere of the south town at the illimitable blue sea with snow-white yachts and seagulls hovering about in the sky. A glass of beer Yuzhnyi Gorod will not leave anyone indifferent because the nostalgia for summer vocation helps us to overcome a tedious period of foul weather.



YUZHNYI GOROD SVETLOYE (PALE)

Beer Yuzhnyi Gorod Svetloye is a classic pale lager with a bright malty flavor and a pleasant piquant hoppy slightly bitter taste.

Brewed according to GOST 31711-2012.

ALCOHOL: 4,9%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, hops.



YUZHNYI GOROD CHERNOYE LEGKOYE (PORTER LIGHT)

Beer Yuzhnyi Gorod Chernoye Legkoye is a dark light beer with caramel and chocolate malty tones both in taste and flavor with a mild hoppy bitterness, thus making it amazingly gulpable.

Brewed according to GOST 31711-2012.

ALCOHOL: 3,9%

ORIGINAL GRAVITY: 11%

INGREDIENTS: water, amber barley malt, caramelized malt, black malt, hops.



LEDOKOL (ICEBREAKER)

STOUT BEER FOR STRONG MEN

THE DRINK HAS A FULL-BODIED TASTE WITH PRONOUNCED HOPPER BITTERNESS AND PLEASANT SWEETISH FLAVOR. THE ALCOHOL CONTENT IS ATTAINED DUE TO NATURAL FERMENTATION.



There are men of courage and cast-iron will. They establish daunting tasks and are moving toward them step by step like an icebreaker in the arctic ice, ignoring any obstacles and excuses. They achieve success without fail.

This is the beer that kind of men. It is brewed with a higher specific gravity, thereby allowing it to gain alcohol content gradually day by day and acquire rich and strong flavor.



ALCOHOL: 8%
ORIGINAL GRAVITY: 17%
INGREDIENTS: water, amber barley malt, ember caramelized malt, hops.

0,5 x12 MON. 0,5 x12 MON.
 1,5 x6 MON.

SEKRET PIVOVARA (BREWER'S SECRET)

BEER OF WORLD MASTERS

100% MALT BEER OF THE GERMAN STYLE IS BREWED ACCORDING TO THE CLASSIC GERMAN PROCESSING PROCESS AND IN COMPLIANCE WITH THE GERMAN LAW OF GENUINE BREWING (DAS REINHEITSGEBOT) PUBLISHED IN BAVARIA AS EARLY AS IN 1516.

The creation of this brand was preceded by a long meticulous work carried out by the Ochakovo technologists who studied a great number of recipes of private German brewers engaged in production of their own beer for centuries. Following the multiple experiments at the small brewery, our highly-skilled brewers managed to create a challenging combined flavor that different from those characteristic of other types of beer.



The wort comprises four different malts, each imparting to the beer a unique hint. During production, three kinds of hops are used: two classic and one highly aromatic which is added at the stage of post fermentation, thus allowing the hop aromatic and gustative components to be fully incorporated into the beer. So the beer attains a full harmonic flavor with a pronounced, but pleasant slightly bitter taste, and a very strong hoppy aroma.

ALCOHOL: 4,5%
ORIGINAL GRAVITY: 11%
INGREDIENTS: water, amber barley malt, special malts, amber wheat malt, hops.

0,5 x24 MON. 0,5 x20 MON. 30 50 6 MON.

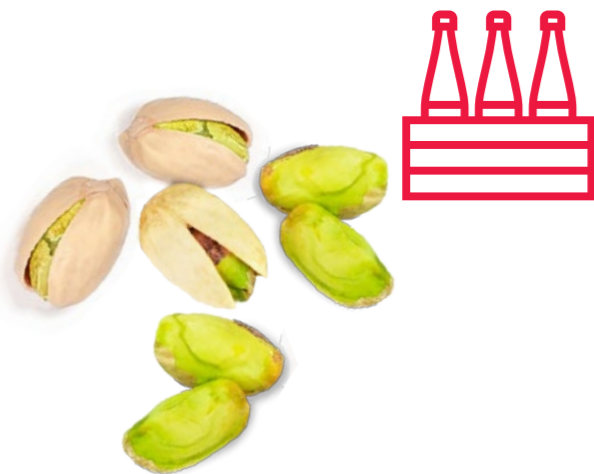
KHALZAN



SPREAD YOUR WINGS!

FRESH ODOROUS BEER WITH A LIGHT BALANCED TASTE AND HIGHLY PRONOUNCED HOPPY PROFILE.

The drink is brewed according to the classic brewing process exclusively by use of natural ingredients and it is not inferior in quality to more expensive types of beer. The absence of non-manufacturing costs (first of all active advertising promotion) and efficient distribution allow the Ochakovo Company to sell it at a reasonable price.



ALCOHOL: 4,5%
ORIGINAL GRAVITY: 10%
INGREDIENTS: water, amber barley malt, barley, hops.

0,5 x24 MON. 0,5 x20 MON.
 1,5 x6 MON.

KALININSKOE

TRADITIONAL BEER AT REASONABLE PRICE

THIS NEW AND TRULY PEOPLE'S BEER IS ONE OF THE CHEAPEST FOAM DRINKS REPRESENTED IN THE BEER LINE OF OCHAKOVO COMPANY.

The reasonable price of the new brand is due to absence of additional advertising usually paid by a common beer drinker.



ALCOHOL: 4,5%
ORIGINAL GRAVITY: 11%
INGREDIENTS: water, malt malting barley malt, special malt, hops.

0,5 x20 MON. 1,5 x6 MON.

ZHIGULYEVSKOYE

CLASSIC BEER OF THE SOVIET PERIOD

THE MILLIONS OF RUSSIANS ARE FAMILIAR WITH BEER ZHIGULYEVSKOYE SINCE THE SOVIET PERIOD.

This brand does not belong to any individual producer. The beer of this name is produced by more than 20 companies. However, among the large brewing companies only Ochakovo produces this beer according to its classic technology with unmalted materials not exceeding 20%.

The brewers of this company retained the original mild taste of the famous beer, having added special varieties of malt and hops to the drink recipe.

Beer Zhigulyevskoye is produced at the Ochakovo company on the up-to-date equipment and is noted for invariably high quality.

Traditionally, beer Zhigulyevskoye was reckoned for a wide range of consumers. The reasonable price makes it the most popular beer of economic segment.



ALCOHOL: 4,0%

ORIGINAL GRAVITY: 11%

INGREDIENTS: water, amber barley malt, barley, hops.



ZHIGULYEVSKOYE OSOBAYA PARTIYA (SPECIAL BATCH)

WELL-KNOWN TASTE IN NEW CAPACITY

BEER ZHIGULYEVSKOYE OSOBAYA PARTIYA IS BREWED ACCORDING TO THE IMPROVED RECIPE BASED ON THE SOVIET PROCESSING METHOD RECOVERED BY THE OCHAKOVO SPECIALISTS ONLY IN 2012.

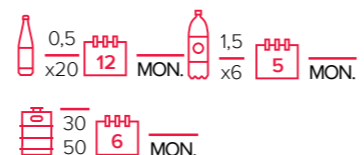
Zhigulyevskoye Osobaya Partiya is the unpasteurized beer brewed in accordance with the state standard requirements by use of high-quality ingredients and nonborrowed raw products. Beer Zhigulyevskoye Osobaya Partiya serves the people who respect traditions.



ALCOHOL: 4,6%

ORIGINAL GRAVITY: 12%

INGREDIENTS: water, amber barley malt, caramelized barley malt, hops.



THE BEST PLACE IS THERE WHERE WE FIND IT!

KVASS OCHAKOVO IS BREWED ONLY ACCORDING TO CLASSIC PROCESSING METHOD OF DOUBLE FERMENTATION (YEAST AND LACTIC)

All of kvass is brewed from malt and grains produced at our own malting plants provided with up-to-date equipment. We take the advantage of ethnographic expeditions to recover old recipes of genuine Russian white kvasses which have no similarity in the market.

Especially for children, a unique recipe of infantine kvass was formulated good for health and immunity.



KVASS OCHAKOVSKI IS A DARK KVASS
OF DOUBLE FERMENTATION
WITH SWEET-AND-SOUR TASTE
AND PLEASING SAVOR OF
RYE BREAD CRUSTS

Kvass is made from natural ingredients, it recreates perfectly, braces up, allays thirst and gives strength. Thanks to the simultaneous effect of sour-milk and yeast fermentation, kvass Ochakovski offers enormous benefits for health. It contains a unique combination of amino acids and useful substances essential for a human being. The compound barm based on pure culture yeast and sour-milk bacteria, which make part of kvass Ochakovski recipe, was recovered and prepared from stories told by long-term residents of Russian villages.

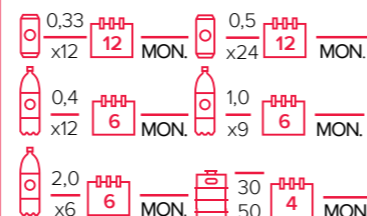
THE GENUINE RUSSIAN KVASS IS A DRINK THAT HAS BEEN PREPARED ACCORDING TO THE PROCESSING METHOD OF DOUBLE FERMENTATION (YEAST AND LACTIC) BY USE OF BARM FROM YEAST AND LACTIC-ACID BACTERIA.

In order for kvass to be tasty and useful, the process of its preparation takes much time, painstaking work and considerable expenses. But only in this way the genuine traditional kvass can be obtained.

CEREALS ENRICH THE
OCHAKOVO KVASSES WITH
SUBSTANCES ACTING AS
ANTIOXIDANT AGENTS, THUS
ALLOWING THEM TO BE BE-
YOND COMPLETION AMONG
OTHER BEVERAGES.



INGREDIENTS: treated water, sugar, kvass wort concentrate (rye malt, rye flour), pure cultures of yeast and bacteria in the form of compound barm.



KVASS FOR CHILDREN – THE
FIRST IN THE RUSSIAN MARKET

Kvasyenok is brewed by use of natural ingredients only: rye flour, rye fermented malt, brand-name Ochakovo barm with addition of natural vegetable extract and juice.

Kvasyenok is the only fermented kvass in the world created with due regard for age peculiarities of the growing human body. During fermentation, useful substances are developed in kvass which regulate the functions of gastro-intestinal tract, reinforce the immune system, and promote metabolism.

Kvasyenok is free from coloring, flavoring and preserving agents. No chemicals.



INGREDIENTS: treated water, sugar, kvass wort concentrate (rye flour, rye malt), natural vegetable extract, apple juice concentrate, pure cultures of yeast and lactic-acid bacteria in the form of compound barm.

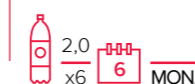


KVASS «RUSSKIY»

The Kvass «Russkiy» is a real Russian kvass. A drink that is a symbol and pride of Russia. Produced by the classical technology of kvass production. In its production, only high-quality rye malt is used, a pure culture of yeast and lactic acid bacteria in the form of a mixed starter. It was such a kvass in Russia, in tsarist Russia, the USSR. Today the company «Ochakovo» continues the best traditions and produces traditional Russian kvass - refreshing tasty and healthy drink, which is loved by millions of Russians around the world.



INGREDIENTS: specially prepared water, sugar, kvass concentrate (Rye Flour, ROGGENmalze), pure cultures of yeast and lactic acid bacteria, carbonic acid.



SEMEINYI SEKRET (FAMILY SECRET)

GOOD TO DRINK.
RECOVERED DUE TO ETHNOGRAPHIC EXPEDITIONS

COMPANY OCHAKOVO IS THE FOUNDER, LAGISLATOR, AUTHORITY BEYOND EXCEPTION AND CATEGORICAL LEADER OF ALL VARIETIES OF KVASS WHO GUARANTEES THE ABSOLUTE NATURALNESS AND UNRIVALED QUALITY OF THE PRODUCTS.

Meet the renewed line of rural kvasses. Kvasses Semeinyi Sekret are unfiltered and unclarified. The line comprises five varieties: Traditsionnyiy (Traditional), Smorodina-Myata (Currant&Mint), Okroshka Kvass w/Khren (for Okroshka with Horse Reddish), Borodinskiy, Zavarnoi Aromatnyiy (Scalded Odorous).

Kvass Semeinyi Sekret is a real rural kvass brewed in Russia for generations. Semeinyi Sekret is the father of Russian kvasses. In the days of old, kvass was the main article of food – drink and meal, a powerful anti-oxidant, and a valuable source of vitamins and microelements. It is a good support for human body in deficiency of proteins.

Kvass quenches thirst, improves metabolism, mitigates fatigue, raises working capacity.

The rural origin of Semeinyi Sekret recipe is confirmed by the nutrient nature of this kvass with a pronounced bracing slightly sour taste and the presence of sediment. The unique character of the drink resides in the production method that was reconstructed in full compliance with the recipes of Russian villages. For kvass brewing, only natural ingredients are used: whole rye grains, wheat malt, amber and caramelized barley malts, rye fermented malt, natural juices and extracts.



ALL TASTES 1,0 x9 60 DAYS



BORODINSKI

Kvass Semeinyi Sekret Borodinski is made from Borodinski bread, where a piquant composition of caraway and coriander is used. In a family way, this kvass is fragrant and tasty. This nearly forgotten taste can carry us over to the atmosphere of old Russia where the house and the soul were warmed up by aroma from the stove as ever-living source of life force for every Russian. Sediment is a sign of natural origin.

INGREDIENTS: sparkling water, sugar, wheat malt, rye (whole grains), caramelized barley malt, amber barley malt, fermented rye malt, pure cultures of yeast and lactic acid bacteria in the form of compound barm, extracts of caraway and coriander.



ZAVARNOY AROMATNYIY

The aroma of kvass Semeinyi Sekret Zavarnoi Aromatnyiy conveys the love with which housewives scalded the dough for bread and then stewed it in the Russian stove. The recipe of kvass was not disclosed and passed from generation to generation. Sediment is a sign of natural origin.

INGREDIENTS: sparkling water, sugar, wheat malt, rye (whole grains), caramelized barley malt, amber barley malt, fermented rye malt, pure cultures of yeast and lactic acid bacteria in the form of compound barm.



TRADITSIONNIY

Semeinyi Sekret Traditsionnyiy is a rural white kvass with phenomenal refreshing tone and unique bracing slightly sour taste characteristic of this home-brewed kvass. It is unique in flavor and production process and due to its chemical composition serves as a beneficial refreshing drink. Sediment is a sign of natural origin.

INGREDIENTS: sparkling water, wheat malt, rye (whole grains), sugar, pure cultures of yeast and lactic acid bacteria in the form of compound barm, edible kitchen salt.



OKROSHKA KVASS W/KHREN

Semeinyi Sekret Okroshka Kvass w/Khren is a genuine white kvass flavored with horse reddish brewed according to the old family recipe. Kvass with a robust horse reddish flavor has original sharp taste, efficient for quenching thirst and ideal for preparing «okroshka» (Russian cold dish with cut vegetables and sausage mixed with kvass). It is known that kvass contains vitamin C, vitamins of groups B and PP, volatile oil of mustard and phytoncids, beneficial micro and macro elements. Sediment is a sign of natural origin.

INGREDIENTS: sparkling water, rye (whole grains), wheat malt, sugar, kitchen salt, food additive – natural extract of horse reddish, pure cultures of yeast and lactic acid bacteria in the form of compound barm.



SMORODINA-MYATA

Semeinyi Sekret Smorodina-Myata is an odorous kvass with a juice of rural berries namely black currant. The juice of black currant imparts a slightly sour taste and wonderful aroma while mint – a light freshness and unmatched flavor. Black currant is rich in vitamin C capable of improving immunity and health. Sediment is a sign of natural origin.

INGREDIENTS: sparkling water, sugar, rye, pure cultures of yeast and lactic acid bacteria in the form of compound barm, wheat malt, concentrated juice of black currant, food additive – natural extract of mint.



JUICES



JUICE TEAM

Fruits for each team are selected with a view of obtaining, in addition to bright and unique flavor, the most complete and balanced combination of vitamins and amino acids.

COMPANY OCHAKOVO HAS INITIATED A NEW TREND – PRODUCTION OF HIGH-QUALITY NATURAL 100% JUICES AND NECTARS.

The new class of goods is destined to provide the Russian consumers with high-grade, natural and better-for-you juices.

The specialists of Company Ochakovo worked hard over a year and a half on formulation of unique recipes of really beneficial blends of juices and vegetables, fruits and berries. The juice made from a single fruit or vegetable contains only a part of substances required for human organism.

So the juices produced by our Company can combine simultaneously juices and purees made from vegetables, fruits and berries! The ingredients are selected so that each one enriches the blend with certain elements. The correctly selected combinations of vitamins and minerals are of great benefit to health, while the pleasant flavors will gain the affection of both adults and children.



GOODINI IS A BLEND OF NATURAL 100% JUICES FROM VEGETABLES, FRUITS AND BERRIES WHICH, IN ADDITIONAL TO WONDERFUL FLAVOR, CONTAINS THE MOST COMPLETE AND BALANCED COMBINATION OF VITAMINS, AMINO ACIDS, MICRO AND MACRO ELEMENTS ESSENTIAL FOR EVERY HUMAN BEING TO SUPPORT HEALTH AND EXCELLENT WELL-BEING.

The sparing method of processing and pasteurization permits the retention of natural taste and useful substances. These are genuine juices free from additives: sugar, flavoring, preserving and coloring agents, and GMO. Only juice and nothing except juice!

At present, the Goodini line comprises 7 types of high-quality blends of 100% juices: Vegetable Mix with Vegetable Herbs, Vegetable Mix with Greens, Fruit-Vegetable Mix with Seabuckthorn, Berry Mix with Vegetables and Spinach, Multifruit, Tangerine & Orange, and Orange.



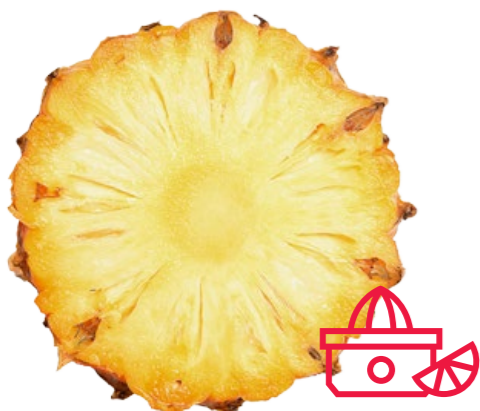
VEGETABLE MIX WITH HERBS

Very rich in vegetable β-carotene from carrot, pumpkin and paprika which is the strongest anti-oxidant and thus an insurance of sound immunity, good skin, sharp sight and natural protection against premature ageing.

INGREDIENTS: tomato juice, carrot juice, pumpkin puree, beetroot juice, marrow puree, paprika puree, coriander extract, laurel extract, salt.



ALL TASTES x8 12 MON. x6 12 MON.



VEGETABLE MIX WITH GREEN HERBS

Genuine vegetable salad in the form of juice! Excellent way to have a snack between substantial meals. The balanced amount of vitamins and minerals from multiple vegetables and herbs is giving health.

INGREDIENTS: tomato juice, carrot juice, pumpkin puree, juice from a mix of vegetables (celery, parsley, lettuce, spinach), beetroot juice, coriander extract, laurel extract, salt.



BERRY MIX WITH VEGETABLES AND SPINACH

It is a real masterpiece of blending art. At extremely pleasing berry-like savor it is enriched with micro and macro elements from valuable vegetables and spinach.

INGREDIENTS: apple juice, beetroot juice, plum juice, cherry juice, carrot juice, grape juice, pumpkin juice, apple puree, spinach juice, lemon juice, black currant juice.



FRUIT-VEGETABLE MIX WITH SEABUCKTHORN

Extremely rich in vitamin C and β-carotene mix of yellow and flame-colored juices. The combination of fine properties of fruits, vegetables and seabuckthorn gives to the human being a vigor, mobility and excellent feeling.

INGREDIENTS: pineapple juice, pumpkin juice, carrot juice, apple juice, seabuckthorn juice.



MULTIFRUIT

This juice mix gives us feeling of sunny summer and a great amount of vitamins, micro and macro elements contained in exotic fruits.

INGREDIENTS: apple juice, orange juice, mango puree, tangerine juice, kiwi juice, pineapple juice, banana puree.



MANDARINE & ORANGE

The combination of two citrus fruits makes a very fine juice containing a great amount of vitamin C. This contributes to reinforcement of the entire organism, vivacity and cheerful mind for the whole day.

INGREDIENTS: tangerine juice, orange juice.



ORANGE

Bright juicy orange serves as a tasty source of vitamin C for the adults and children all the year round. This helps to support the organism in tonus and to raise its protective functions during the period of cold-related and viral diseases.

INGREDIENTS: juice mix from oranges (Brazil, Valencia, Peru).



UNIQUE HIGH-QUALITY BLENDS OF JUICES AND NECTARS ARE PROCUED EXCLUSIVELY FROM NATURAL RAW MATERIALS AND WITHOUT ANY FLAVORING, PRESERVING AND COLORING AGENTS, AND GMO.



ALL TASTES 1,0 x12 12 MON.

Selected ripe fruits, vegetables and berries are processed into juices immediately after harvesting. The components of juice mixes were determined by the experts on healthy nutrition with a due regard for recommendations of experienced taste-testers. The processing method provides a means for maximum extraction and careful retention of usefulness offered by fresh vegetables and fruits.

MULTIFRUIT

NECTAR WITH PULP

The yellow and orange fruits from hot countries give us the feeling of sunny summer and a great amount of vitamins, micro and macro elements. These fruits have the highest content of β-carotene and vitamins of group B. Mango is the only fruit that contains 12 amino acids, banana is a valuable source of kalium and magnesium essential for the heart, green kiwi is a king of vitamins.

INGREDIENTS: apple puree, mango puree, apple juice, orange juice, mandarine juice, kiwi juice, pineapple juice, banana puree, pectin, sugar, water.



APPLE

1100% JUICE, NO SUGAR ADDED

Apples are the most common fruits in this country and the most favorable. In addition to a broad range of vitamins, apples contain iron with a high degree of uptake, natural antibiotics – phytoncids as well as pectin which assists in taking out harmful substances, cholesterol and waste from the human organism.

INGREDIENTS: mixture of juices from red and green apples.



CHERRY MIX

NECTAR

Cherry is called a heart's berry, it contains a good combination of vitamins C, B, B1, B2, B6, magnesium, cobalt, and folic acid which reinforce the walls of blood vessels, thereby raising the organism endurance. Plum is recognized as a major source of antioxidants, helps extend the spring of life and improve the state of mind. Apple is an indispensable source of iron, while black currant is extremely beneficial for health due to the highest content of vitamins.

INGREDIENTS: cherry juice, plum juice, apple juice, black currant juice, sugar, water.



ORANGE MIX

NECTAR

The mixture of orange and mandarine is the best to tone up and quench thirst. The juicy orange and bright tangerine saturate the organism with necessary amount of ascorbic acid, thereby improving the immunity. Cheerful orange color of the juice boosts spirits and will guarantee a positive state of mind for the whole day.

INGREDIENTS: orange juice, tangerine juice, sugar, lemon acid, water.



PINEAPPLE MIX

NECTAR WITH PULP

Pineapple is a king of tropical fruits which helps lose weight efficiently due to the presence of a rare substance – bromelain. Orange is the most popular citrus fruit rich in vitamins A, B, C and assists in case of vitamin deficiency disease. Apple is rich in vitamin A essential for good sight.

INGREDIENTS: pineapple juice, orange juice, apple juice, sugar, lemon acid, water.



PEACH MIX

NECTAR WITH PULP

Peach is a fruit of longevity which is rich in iron, kalium, phosphorus and helps improve the functioning of brain. Pear contains cobalt participating in formation of hemoglobin and in uptake of iron, while kalium assists in proper functioning of the cardiac muscle. Apple is rich in antioxidants which assist in every day regeneration of the human organism.

INGREDIENTS: peach puree, pear puree, apple puree, apple juice, sugar, pectin, lemon acid, water.



FRUIT-BERRY MIX

NECTAR WITH PULP

Black currant is a very useful berry rich in vitamin C and biologically active substances. Plum, in addition to assistance in organism purification, also helps strengthen vessels and decrease blood pressure. Juicy grapefruit brings in a fresh citrus note and charges with vivacity. And all in one they uphold beauty, yeasty yeas and good mood.

INGREDIENTS: apple puree, grapefruit juice, plum juice, black currant juice, sugar, waster.



VEGETABLE MIX WITH FLAVORING HERBS

NECTAR WITH PULP

This mix of vegetable juices is unique due to presence of medical herbs. Carrot and beetroot share to the beneficial minerals obtained from the earth, tomato and paprika furnish vitamins essential for life-long protection.

INGREDIENTS: tomato paste, carrot juice, paprika puree, beetroot juice, sugar, salt, pectin, lemon acid, extracts of black pepper, badian, fennel, ginger, cannella and clove, water.

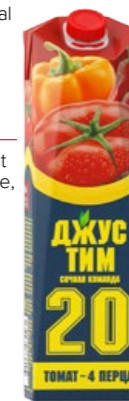


TOMATO – 4 PEPPERS

100% JUICE WITH SALT AND SPICES

Four peppers give to the tomato juice the spicy flavor and aroma. The hot peppers are natural antiseptics which kill harmful bacteria, improve digestion and dilute blood. The red ripe tomato contains vitamins C, E and beneficial substance – lycopene acting as a strong antioxidant essential for long and active life.

INGREDIENTS: tomato paste, extract of bayberry, extract of sweet pepper (paprika), extract of black pepper, extract of chilly pepper, salt, water.





LEMONADES AND WATER

Happiness has a taste!

Ax!



LEMONADES OF COMPANY «OCHAKOVO» ARE PRODUCED ONLY FROM THE BEST INGREDIENTS.



Lemonades of Company Ochakovo feature exceptionally high quality. We never use any preserving agents and sweeteners.

The production of our lemonades is based on the purest water delivered from the owned artesian well located at the foothills of Caucasus Mountains.

This purest water lifted from the depth of 370 meters and balanced by the nature proper is very beneficial for the human organism.

AX (WOW)!



HAPPINESS HAS A TASTE!

BRAND «WOW!» PRESENTS BENEFICIAL, TASTY AND ABOVE ALL ABSOLUTELY NATURAL LEMONADES. THEIR RECIPE WAS FORMULATED AS LATE AS IN THE SOVIET PERIOD.

Having retained the basic approach – the use of exclusively natural ingredients, the Ochakovo specialists updated the processing method of these lemonades in compliance with the European quality standards.

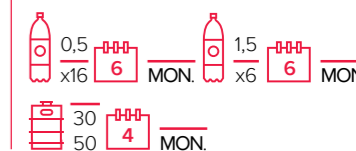
The legendary lemonades «Wow!» do not contain any sweeteners and preserving agents.



EXTRA SITRO (EXTRA LEMON SODA)

Three kinds of citrus fruits together with vanillin present their tastes and aroma to this drink. The lemonade quenches thirst to the best effect and offers rich taste sensation.

INGREDIENTS: sparkling water, sugar, sugar dye, lemon acid, natural flavoring agents «Lemon&Lime» and «Orange», food flavoring agent «Vanilla».



TARKHUN IZUMRUDNYI (TARRAGON EMERALD)

Tonic beverage with addition of natural volatile oil of estragon (tarragon) which gives a pleasant taste and flavor.

INGREDIENTS: sparkling water, sugar, extract of kartamus, natural flavoring agent «Tarragon», lemon acid, natural volatile oil «Tarragon».



CREAM SODA

This is a dream of any kid: a gas-saturated drink with a taste of favorite ice cream.

INGREDIENTS: sparkling water, sugar, lemon acid, sugar dye, food flavoring agent «Cream soda», natural flavoring agent «Cream».



SAYANSKAYA TAINA (SAYAN MISTERY)

A wonderful tonic lemonade free from any chemical additives. Its force is based on the herbal teas brewed for preparing this lemonade.

INGREDIENTS: sparkling water, sugar, natural flavoring agent «Sayany», lemon acid, sugar dye.



GRUSHEVYI SAD (PEAR GARDEN)

Created especially for those who like lemonade with a pear taste. Rich aroma of a pear garden and the taste of a ripe juicy pear with a delicate melting sweet pulp will be attracted by everyone.

INGREDIENTS: sparkling water, sugar, lemon acid, sugar dye, food flavoring agent «Grusha».



MOJITO



LIVE IN STYLE «FRESH»!

CLASSIC MOJITO IS ONE OF THE MOST POPULAR COCKTAILS IN THE WORLD.



The production of new alcohol-free cocktails «Cocktail Mojito Refreching» is our response to the market trends. Mojito has long been the most popular barroom cocktail in the world. Now our consumers can enjoy the wonderful taste of this refreshing drink in any place convenient for them.

Mojito is a symbol of the Cuba island, its visiting card. The taste of this famous cocktail features a cheerful spirit of the Island of Freedom. It braces, quenches the thirst and refreshes.

MOJITO REFRESHING

The natural alcohol-free drink with a delicate refreshing taste. Thanks to a harmonic combination of sweetness and freshness of citrus flavors and mint, Mojito quenches the thirst perfectly.

INGREDIENTS: treated water, sugar, lime juice concentrate, natural flavoring agents «Lemon» and «Mint», cloud emulsion.



MOJITO REFRESHING STRAWBERRY

Strawberry with a gentle aroma resembling flowers capable of improving the mood and raising the strength and vivacity adds to the traditional taste of Mojito.

INGREDIENTS: treated water, sugar, concentrates of lime and strawberry juices, natural flavoring agents.



GORNYI KHRUSTAL (ROCK CRYSTAL)



WATER OF HIGHEST CATEGORY

THIS MINERAL POTABLE WATER ABSORBED THE MOST VALUABLE NATURAL RICHES OF THE FOOTHILLS OF NORTH CAUCASUS.

This purest natural water is extracted from the depth of 370 m at the very heart of the Akchagylsk water-bearing basin.

According to its organoleptical and physico-chemical indices, this water is one of the best in Russia. The bacteriological purity and low hardness indicate that water denoted as «Rock crystal» is of unique character.

The ratio of natural elements in water «Rock crystal» helps dissolve and evacuate from the human body the waste, toxins, radioactive nuclides and mitigates the development of toxic-allergic reactions in children and adults.



WATER STILL

Hydrocarbonate sodium-ionized.

Mineralization: 0,40–0,65 g/dm³. Basic ions: HCO₃ – 200–450 mg/dm³; SO₄ – 45–80 mg/dm³; Mg²⁺ – less than 5 mg/dm³; Cl – 15–40 mg/dm³; Ca²⁺ – less than 10 mg/dm³; Na+K – 120–250 mg/dm³



WATER SPARKLING

Hydrocarbonate sodium-ionized.

Mineralization: 0,40–0,65 g/dm³. Basic ions: HCO₃ – 200–450 mg/dm³; SO₄ – 45–80 mg/dm³; Mg²⁺ – less than 5 mg/dm³; Cl – 15–40 mg/dm³; Ca²⁺ – less than 10 mg/dm³; Na+K – 120–250 mg/dm³



LUCHEZARNAYA (LIGHTBRINGER)

ARTESIAN WATER FROM THE DEPTH OF 370 M

THIS PUREST ARTESIAN WATER BALANCED BY THE NATURE PROPER IS EXTREMELY BENEFICIAL FOR THE HUMAN ORGANISM AND HAS A CONSUMMATE TASTE.

The upland water from the glacier of the North Caucasus foothills is subjected to years long natural filtration and forms the Akchagylsk aquifer system at the depth of 370 meters.

With the help of up-to-date know-how, this water is carefully delivered to the surface over the air-tight stainless pipes, with its unique natural structure being saved.

Water Luchezarnaya has a beneficial effect on the human health, it is ideal for cooking and preparation of INFANT FOOD.

Water Luchezarnaya is filled into bottles at the Krasnodar branch of Company Ochakovo.



WATER STILL

Akchagylsk aquifer system, geologic column, North Caucasus foothills, potable mineral natural table water Luchezarnaya, carbon dioxide-free, hydrocarbonate sodium-ionized.

Mineralization: 0,40–0,65 g/dm³. Basic ions: HCO₃ – 200–450 g/dm³; SO₄ – 45–80 g/dm³; Mg – less than 5 g/dm³; Cl – 15–40 g/dm³; Ca – less than 10 g/dm³; Na + K 120–250 g/dm³



WATER SPARKLING

AAkchagylsk aquifer system, geologic column, North Caucasus foothills, potable mineral natural table water Luchezarnaya, carbon dioxide-free, hydrocarbonate sodium-ionized.

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Add honey to your life!



MEDOVUKHA FROM OCHAKOVO COMPANY IS MADE ACCORDING TO UNIQUE PROCESSING METHOD FORMULATED ON THE BASIS OF OLD RECIPES.

Medovukha from Ochakovo is unrivaled in the market because our Medovukha contains 120 g of live honey per a 0.75-liter bottle. This is a very high rate! In our recipe we take advantage of high-quality floral honey of two varieties. It takes 21 dates for the drink to get mature, thereby allowing the honey aromatic components to realize fully and expose the rich flavor. Honey fermentation is natural and alcohol is not added.

MEDOVUKHA «M»

ADD HONEY TO YOUR LIFE!

MEDOVUKHA «M» IS A NATIONAL DRINK PRODUCED BY HONEY FERMENTATION. EVERY BOTTLE CONTAINS 120 GRAMS OF NATURAL HONEY.



For production of this drink, honey of only Russian producers is used. In production of Medovukha «M», old recipes and preferences of present-day consumers are taken into consideration.

The sweet sparkling Medovukha will be an appropriate addition to the festive table and adequate for hearty communion in the bosom of friends, relatives and the loved ones. In the cold season, hot Medovukha will be an excellent alternative to mulled wine.



M TRADITIONAL



Medovukha «M Traditional» is the drink generously presenting its sweet honey flavor and creating a sympathetic atmosphere for communion.

ALCOHOL CONTENT: 5,5%

INGREDIENTS: water, natural floral honey, sugar.

0,33 x12 MON. 12
0,75 x6 MON. 9 30 6 MON.



M CRANBERRY



Medovukha «M Cranberry» thanks to cranberry gives to the drink a light sour taste, delicate sour-sweet flavor and beautiful rose color.

ALCOHOL CONTENT: 5,5%

INGREDIENTS: water, natural floral honey, sugar, cranberry juice concentration, natural aromatizer «Cranberry».

0,75 x6 MON. 9



M APPLE-CANNELLA-GINGER



Medovukha «M Apple-Cannella-Ginger» is a drink where apple and cannella create a sophisticated combination of sweet and harsh flavor; while ginger emphasizes it by light sharpness.

ALCOHOL CONTENT: 5,5%

INGREDIENTS: water, natural floral honey, sugar, apple juice concentration, extract of cannella, extract of ginger.

0,75 x6 MON. 9



ATMOSPHERE OF YOUR GET-TOGETHER!

**OCHAKOVO COMPANY
PRODUCES POPULAR LOW-
ALCOHOLIC BEVERAGES
FOR ANY, EVEN VERY
CAPRICIOUS, TASTE.**

All cocktails produced under the trademark «Ochakovo» are based on natural raw materials and do not contain either preserving agents or any other artificial ingredients.

All taste hints the cocktails acquire thanks to natural additives: citrus plants, juniper, apples, and others.

Water used in production undergoes a multi-level process of purification and treatment.

REDDOT



WHEN COMPANIOSHIP SUCKS IN!

NEW MODERN UP-TO-DATE LOW-ALCOHOLIC BEVERAGES WITH FLAVORS OF POPULAR CLUB COCKTAILS CREATE AN ADEQUATE ATMOSPHERE AND HELP COME OUT AND TUNE IN FASTER TO DESIRED MOOD.

The line of four beverages was created for active people of 18 to 35 years of age fond of life in all its manifestations, noted for progressive views and hobbies, open for strong and bright emotions.

These beverages contain natural juices and a high percentage of alcohol (9%), liberate and give an opportunity to find new points in communion and to have a good time.



MOJITO

The popular cocktail with a highly expressed mint flavor presenting a blast of freshness and unconcern. This beverage is created for lively persons who appreciate good mood, cheerful party, and new impressions.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, lime juice concentration, glucose-fructose syrup, natural flavoring substances of lime and mint, aromatizer «White rum», stabilizer – arabic gum.

ALCOHOL: 9,0%

0,5 x12 18 MON.



LONG ISLAND

The popular club cocktail the true value of which will be appreciated by lovers of town noisy parties. It was created to give drive and sincere emotions. Its bull-bodied rich taste will contribute to intoxicating freedom of the day. This drink was created just for you!

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, acidity regulator – lemon acid, glucose-fructose syrup, lemon juice concentrate, aromatizers «Cola», «Tequila», «White rum», natural aromatizers «Juniper» (Gin), «Lemon», «Orange», coloring agent – sugar dye, safflower concentration, antioxidant – ascorbic acid, stabilizers – arabic gum, cellulose gum.

ALCOHOL: 9,0%

0,5 x12 18 MON.



DOLCE CREAM

The cocktail with a heavenly creamy taste that will leave no one indifferent concerning the lovers of sweets. It will suit ideally those who like to spend their free time in pleasant relaxing situation. Enjoy a shade more pleasure and tenderness.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», milk product substitute (starch or wheat syrup), vegetable oil, sodium caseinate, stabilizers: potassium phosphate, arabic gum, xanthan gum; emulsifier: mono- and diglycerides of fatty acids; sugar, coloring agent – sugar dye, aromatizers «Nutella» and «Vanilla».

ALCOHOL: 9,0%

0,33 x12 18 MON.



SUNRISE

This drink features a sweet taste and a note of tropical fruits. The bubble of the sea, warm golden sand, hot emotions, and a can of «Sunrise» – what can be better? The refreshing cocktail «Sunrise» will dip you into the atmosphere of beach-related rest even in the town.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, acidity regulator – lemon acid, apple juice concentrate; aromatizers «Orange», «Grenadine», «Tequila»; stabilizers – ethers of glycerol and resin acids, arabic gum; coloring agents – sugar dye, carotene, azorubine; antioxidant – ascorbic acid.

ALCOHOL: 9,0%

0,5 x12 18 MON.

MOJITO

WHEN COMPANIOSHIP SUCKS IN!

«CLASSIC»

An aura of restless people from Liberty Island is felt in the flavor, it has incredible flavor, perfectly removes thirst, cheers and refreshes. There is Rum in its composition, the strength and warm bitterness of that is hidden by sweetness of brown sugar and cool mint and lime.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, lime juice concentration, glucose-fructose syrup, natural flavoring substances of lime and mint, aromatizer «White rum», stabilizer – arabic gum.

ALCOHOL: 7,2%



MULLED WINE «HAPPY GOOSE»

We offer to taste a strawberry flavor of refreshing «Mojito» from «Ochakovo».

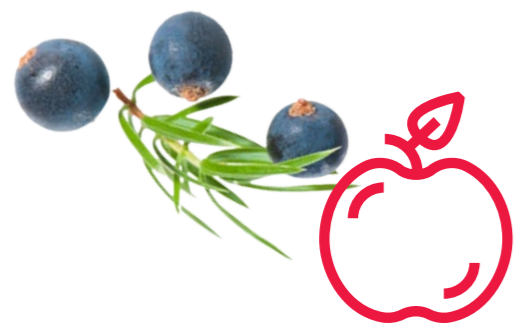
INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», natural juice-contained bases (concentrate of lime and strawberry juice, natural aromatizers of lemon and mint), natural aromatizer «White rum», food coloring agent «Red».

ALCOHOL: 7,2%

OCHAKOVO COCKTAILS

TASTE OF CLASSICS

All cocktails produced under the trademark «Ochakovo» are based on natural raw materials and do not contain either preserving agents or any other artificial ingredients. All taste hints the cocktails acquire thanks to natural additives: citrus plants, juniper, apples and others. Water used in production undergoes a multi-level process of purification and treatment



GIN-TONIC

This cocktail won the prize «Product of the year» several times. It is produced from natural components without preserving agents and has a classic taste of its popular brand.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, acidity regulator – lemon acid, natural flavor additives – «Lemon» (Tonic) and «Juniper» (Gin).

ALCOHOL: 9,0%



OCHAKOVO COCKTAILS

CLASSIC FLAVOR

CIDER

The processing method of this drink is based on the European cider brewing and preparation of apple wines in Russia. The recipe of Cider Cocktail comprises a natural apple juice. The Cider Cocktail is a winner of the prize «Product of the year».

INGREDIENTS: treated water, rectified ethyl alcohol «Extra», sugar, natural apple juice base, acidity regulator – lemon acid, natural flavor additive «Apple».

ALCOHOL: 9,0%



GIN-GRAPEFRUIT

The grapefruit juice contained in this cocktail imparts to the drink a light piquant slightly bitter taste. Thus, Gin&Grapefruit is good for quenching thirst, toning up and refreshing.

INGREDIENTS: : treated water, rectified ethyl alcohol «Extra», sugar, natural grapefruit juice base, acidity regulator – lemon acid, natural flavor additives – «Juniper» and «Lemon».

ALCOHOL: 9,0%



OCHAKOVO COCKTAILS

CLASSIC FLAVOR



VODKA&LIMON (LEMON)



Juice-based vodka cocktail with a citrus taste. The lemon juice imparts to the drink a light sour taste. Vodka-Limon is a good companion for pastime at home, in the bosom of friends, at the party, and in the open air.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, acidity regulator – lemon acid, lemon juice concentration, natural aromatizer «Citrus», stabilizers – arabic gum, xanthan gum, ethers of glycerol and resin acids, orange terpene.

ALCOHOL: 9,0%



VODKA&CHYERNAYA SMORODINA (BLACK CURRANT)



Juice-based vodka cocktail with a berry taste. The black currant juice imparts to the drink a refreshing berry taste with a harmonious sour flavor. Vodka-Chyernaya Smorodina will be a wonderful complement to the meeting with friends.

INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, acidity regulator – lemon acid, black currant juice concentration, natural aromatizer «Black Currant», natural aromatizer «Mint», coloring agents – azorubine, patented blue «V».

ALCOHOL: 9,0%



VODKA&KLYUKVA (CRANBERRY)



Juice-based vodka cocktail with a berry taste. Vodka is an excellent base for cocktails. It combines wonderfully with cranberry juice which imparts to the drink a full-bodied sour taste and a light harsh taste.

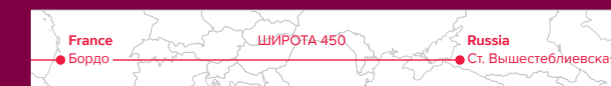
INGREDIENTS: sparkling water, rectified ethyl alcohol «Extra», sugar, apple juice concentration, acidity regulator – lemon acid, cranberry juice concentration, aromatizer «Cranberry», coloring agents – sugar dye, red charming AC, stabilizers – arabic gum, ethers of glycerol and resin acids.

ALCOHOL: 9,0%



YUZH NAYA VINNAYA KOMPANIYA (YUVK), INCORPORATED IN THE OCHAKOVO GROUP OF COMPANIES, IS A WELL-DESERVED COMPETITOR TO MANY FOREIGN WINE PRODUCERS

The YUVK vineyards are spread over the low-level steep shore of the Kiziltashski Lyman. They are found at 12 minutes to the north of 45° latitude as well as the center of French wine producing region – Bordeaux.



YUZHNAJA VINNAYA KOMPANIYA – IN THE SOUTH OF RUSSIA EUROPEAN APPROACH TO WINEMAKING

Germanassa is a wine that tops of the quality pyramid of Yuzhnaya Vinnaya Kompaniya wines. The name of this wine reminds us about the times, when in the North Black Sea region populated by tribes, the Greeks, arrived from the Balkan Peninsula and Asia Minor, established their settlements. One of such settlements was Germanassa, the culture of which was born from integration of the Greek and Sind onsets. Germanassa is made by blend of three brands: Merlo, Cabernet Sauvignon and Saperavi, each one contributing into the formation of this wine. To produce this wine, the best batches of grapes of each variety are selected. The finished wine features a purple-garnet intensive color, leaving on the glass walls slowly running down teas. At first, the wine flavor is somewhat closed and restrained, then, following the tones of wet soil, hot stone and cherry, it reveals the hints of black plum, whole green pepper and creamy note. Germanassa is the wine that can be served with various red meat dishes even now, but the pleasure will be greater in one and a half or two years when its intricate flavor will reveal itself completely.



GERMANASSA

Germanassa is a red dry aged wine with a geographical denomination, softened bright tannins and ripe fruit-spicy flavor, the spiciness being more intensive than aroma.

TASTE AND AROMA: at the first place are earthy tone and minerals, then come the tones of cherry, black plum, whole green pepper, and cream.

INGREDIENTS: Cabernet Sauvignon (15%), Saperavi (5%), Merlo (80%).



Golytsin festival of Russian wines 2016

Diploma of the 2nd degree for wines Germanassa, harvest 2014 and Yubileynoye, harvest 2011.

OUR QUALITY STANDARDS

Work at the vineyards is mechanized nowadays. A part of grapes to be used for production of high-grade wines is picked by hand. The ripe berries are sorted out. The harvested grapes are delivered to the winery, with the time from the moment of cutting off grape clusters to the beginning of processing being not over 4 hours.

The must is obtained on up-to-date smoothly working pneumatic presses which allow the must to be produced without damaging seeds and grape skins. Only free-run must and the best first press must is used for production of high-quality wines. In order to protect must and then young wine against the contact with oxygen,

the method of chilling is applied. Fermentation of most wines takesplace in the stainless steel tanks. The design of these tanks provides a means for monitoring the temperature of fermentation and for maintaining it at the required level.

Depending on the location of vineyard from which the wine was made and the variety of grapes, the young wine is seasoned in the oak barrels. Some wines, first of all aromatic white wines, are not subjected to this kind of seasoning. The wines ready for bottling are filtered carefully and the bottling proper is carried out only on cooling and under sterile conditions.



Wine from Russia 2015

Certificate «Bronze Wine Scope 2015», Yubileinoe, harvest 2011.



Cup of SVVR-2016

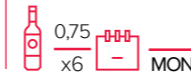
Gold medal, Yubileinoe, harvest 2011.

YUBILEYNOYE (YUBILEE)

Yubileynoye is a red dry wine for a special occasion. It was created in 2011 especially for celebration of the 70-years anniversary of the President of the Company. As of today, this wine has been appreciated by the wine specialists of the market and received many awards.

TASTE AND AROMA: smooth live wine with softened tannins. The taste of black currant and plum is emphasized by savory bitterness. The tones of close, cardamom, cherry, succades from red berries can be also traced.

INGREDIENTS: Cabernet Sauvignon (85%), Saperavi (15%).



MERLO OF TAMAN

Merlo of Taman is a red dry wine of geographic denomination. It features a good balance of light and smooth tannins, pleasant freshness and strength. To be served with red meat dishes, Burger Kings, and hard cheese. About 30,000 bottles are filled a year, each bottle being assigned an individual number.

TASTE AND AROMA: beside plum, hints of cured cherry, black cherry and strawberry are revealed. In the lasting aftertaste is felt a bitter savor combined happily with tones of cacao and bitter chocolate.

INGREDIENTS: 100% of grape variety «Merlo».



CABERNE SAUVIGNON OF TAMAN

Cabernet Sauvignon of Taman is a red dry wine of geographic denomination seasoned in the oak barrel for a minimum 6 months. The grapes for this wine are picked by hand and processed in small tanks at the winery. About 30,000 bottles are filled a year, each bottle being assigned an individual number.

TASTE AND AROMA: black pepper and paprika, as well as light tones of small black berries can be traced. Average richness of taste. Pleasant fruit flavor.

INGREDIENTS: 100% of grape variety «Cabernet Sauvignon».



CHARDONNAY OF TAMAN

Chardonnay of Taman is a white dry wine of geographic denomination seasoned in the oak barrel for at least 6 months. The grapes for this wine are picked by hand and processed in small tanks at the winery. About 30,000 bottles are filled a year, each bottle being assigned an individual number.

TASTE AND AROMA: delicate tracing of oak barrel, honey, sweet apple, canella. The wine is soft, orbicular, perfectly balanced.

INGREDIENTS: 100% of grape variety «Chardonnay».



ODA AND NOVEL

The Yuzhnaya Vinnaya Kompaniya was initiated as a producer and supplier of grapes for production of sparkling wines. Traditionally, the terroir (soil and climate) in the neighborhood of Cossack village Vyshestebliyevskaya, where the company's land plot is located, was considered as the most suitable for white grape varieties and white wines. The wines of the Novel line are a tribute to traditions, all of them are made from the varieties of white grapes, each possessing unique properties determined by the sort and the soil on which it was grown. To emphasize the characteristics of the wines, the vineyards are never

watered and not over 70 centners of grapes are harvested from a hectare. Elaborate work at the vineyard is combined with application of the up-to-date processing method at the winery: stainless-steel containers, constant temperature of fermentation, carefully selected yeast - all these measures help preserve and open out the fruit flavors of wines. A part of young wine is seasoned in butts for 8 months and then it is blended with a wine not seasoned in the oak container.

ALL TASTES  0,75 x6  MON.



Cup SVVR-2016
Silver medal 2016.
Novel «Viorika Myskatnaya»,
harvest 2014



Yalta, Gold Griffon 2015
Gold medal 2014.
Novel «Chardonnay»,
harvest 2014



Yalta, Gold Griffon 2015
Gold medal. Oda «Merlot»
2014



Yalta, Gold Griffon 2015
Silver medal. Oda
«Cabernet» 2014



Yalta, Gold Griffon 2015
Silver medal. Oda
«Saperavi» 2014

ODA CABERNET

Red dry table wine. The grapes were picked from grapevines planted in 2011, late harvesting and sorting of berries are practiced. 80% of wine was fermented in the stainless steel containers with subsequent storage and stabilization in the similar containers, 20% was seasoned in the large oak butts for a period of 8 months.

TASTE AND AROMA: spicy aroma with currant leaf and pepper. Aftertaste with creamy and coffee hints.

INGREDIENTS: 100% grapes of variety Cabernet Sauvignon.



ODA MERLOT

Red dry table wine made from the grapevines planted on warm and sunny plots of land in 2010. The grapes were picked during late harvest. 80% of wine was fermented in the stainless steel containers with subsequent storage and stabilization in the similar containers, 20% was seasoned in the large oak butts for a period of 8 months.

TASTE AND AROMA: pure ripe aroma with tones of dewberry and black plum. The ripe taste of wine is attained thanks to overripe sweet cherry and ripe black fruits. Aftertaste of average duration with a tone of sweet cherry, dewberry, smoke products.

INGREDIENTS: 100% grapes of variety Merlot.



ODA SAPERAVI

Red dry table wine made solely from variety Saperavi. The grapes are picked during late harvest. 80% of wine was fermented in the stainless steel containers with subsequent storage and stabilization in the similar containers, 20% was seasoned in the large oak butts for a period of 8 months.

TASTE AND AROMA: pure, fresh and pleasant flavor with tones of ripe plum, cherry and cornel. Pleasant aftertaste with hints of cherry and black plum.

INGREDIENTS: 100% grapes of variety Saperavi.



NOVEL RIESLING

White dry table wine. This is the first wine obtained from the 5-ha plot of land. The grapes were harvested in the condition of technical ripeness. The fermentation takes place in the stainless steel containers at a constant monitoring of temperature at the level of 16 to 18 °C.

TASTE AND AROMA: peach, green apple, fruit flavors, white flowers. The wine is harmonious in taste with a refreshing flavor and aftertaste.

INGREDIENTS: 100% grapes of variety Riesling.



NOVEL CHARDONNAY

White dry table wine made from the grapes of complete technical ripeness. The fermentation takes place in the stainless steel containers at a monitored temperature of 16 to 18 °C. On completing the alcohol fermentation, the wine is subjected to a malo-lactic fermentation.

TASTE AND AROMA: hints of green apple, white flowers, citrus and flavoring herbs. Fruit aftertaste with a slightly bitter tone.

INGREDIENTS: 100% grapes of variety Chardonnay.



NOVEL VIORIKA MYSKATNAYA (MUSCADINE)

White dry table wine. Obtained by crossing hybrid Zeibel 13-666 with grape variety Aleatico known as Muscatel liatic or red Muscatel which is referred to the family of Muscats. The grapes are harvested in the condition of complete technical ripeness, the wine is fermented dry in the stainless steel containers.

TASTE AND AROMA: muscat tone, rose, litchi and currant leaf, citrus plants. Aftertaste is of average period with slightly bitter and citrus notes.

INGREDIENTS: 100% grapes of variety Viorika.



TAMANIYA

White wines are fermented in the neutral containers made of stainless steel with a capacity of 5000 gals. To initiate the fermentation, own yeast race is used, thus providing a high efficiency. All year round, a the temperature of 14 to 16 °C is maintained in the fermentation plant rooms. The fermentation

temperature is from 13 to 16 or 18 °C. On completing the vinification, the finished vines are stored in the neutral stainless steel containers.

ALL TASTES  0,75 x6  MON.

CABERNET SAUVIGNON

Red dry table wine. The wine is produced from grapes variety Cabernet Sauvignon. The grapes were obtained from the grapevines planted in 2011 during late harvesting with sorting of berries. 100% wine was fermented in the stainless steel containers.

TASTE AND AROMA: black pepper, paprika, light tones of black berries. Aftertaste is pleasant and fruity, with fruit flavor dominating.

INGREDIENTS: 100% grapes of variety Cabernet Sauvignon.



SAPERAVI

Red dry table wine. The wine is produced from the grapes of variety Saperavi. The grapes were picked in late harvesting. 100% wine was fermented in the stainless steel containers and then transferred into the identical containers for storage and stabilization.

TASTE AND AROMA: laurel leaf, plum, cornel, dewberry. In the taste, the tones of laurel leaf, spices and sour plum are perceived.

INGREDIENTS: 100% grapes of variety Saperavi.



CHARDONNAY

White dry wine made from grapes in condition of complete technical ripeness. The wine was fermented in the stainless steel containers. After alcohol fermentation, it was subjected to malo-lactic fermentation.

TASTE AND AROMA: clean flavors of sweet ripe yellow fruits: yellow apple, a little apricot. Aftertaste is shorter than average, without deficiencies.

INGREDIENTS: 100% grapes of variety Shardonay.



VIORIKA MYSKATNAYA (MUSCADINE)

White dry table wine made from grape variety Viorika. The grapes were harvested in condition of complete technical ripeness. The wine was fermented dry in the stainless steel containers.

TASTE AND AROMA: delicate and fresh flavor with light muscadine, honey and citrus hints. Aftertaste is pleasant of average duration.

INGREDIENTS: 100% grapes of variety Viorika.



ROSE CABERNET SAUVIGNON

Rose dry table wine made from selected grapes of variety Cabernet Sauvignon by the method of short-time maceration on pulp. The wine was fermented and stored in the neutral stainless steel containers.

TASTE AND AROMA: tones of cured plum, brandied cherries, cream, caramel notes, fruits. Aftertaste is long, fresh and clean.

INGREDIENTS: 100% grapes of variety Cabernet Sauvignon.



STANICHNOYE (COSSACK VILLAGE'S) WINE

The stanichnoye line is based on wines made on the Taman peninsula in the Cossack villages. The recipes of these wines were passed from generation to generation.

ALL TASTES  0,75 x6  MON.

KAGOR STANICHNYI

Kagor Stanichni is a red sweet wine. The grapes for this wine are picked by hand and processed in small container at the winery. The annual production of wine is about 100,000 bottles. The wine is produced according to the traditional method adopted in the Cossack villages.

TASTE AND AROMA: honey, sweet apple, canella, black currant, bilberry, cherry, dewberry. The wine is soft, orbicular, wonderfully balanced.

INGREDIENTS: varietal blend of Cabernet, Saperavi, Chernyi Amur, Merlot.



ISABELLA STANICHNAYA (COSSACK VILLAGE'S)

Isabella Stanichnaya is a red sweet wine. The grapes for this wine are harvested mechanically and processed in the containers at the winery. The annual production of this brand is about 500,000 bottles.

TASTE AND AROMA: fresh and elegant with tones of strawberry, red berries and flowers.

INGREDIENTS: 100% grapes of variety Isabella.



THE ODYSSEY

Giving tribute to the history of the Taman peninsula, the winemakers of Yuzhaya Vinnaya Kompaniya created a line of semi-sweet wines «The Odyssey». The Odyssey is one of the greatest epic poems composed by the Classical Greek poet Homer. The poem narrates about long-standing wanderings by sea of the brave hero – king Odysseus. The Odyssey line of wines comprises.



THE ODYSSEY RED

Red semi-sweet table wine.

TASTE AND AROMA: fresh full-bodied flavor, traces of black currant, cherry, dewberry, black pepper. The wine is soft, orbicular, wonderfully balanced.

INGREDIENTS: varietal blend of Saperavi, Cabernet, Merlot.



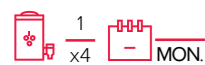
THE ODYSSEY WHITE

White semi-sweet table wine.

TASTE AND AROMA: delicate and full-bodied flavor characteristic of a harmonic combination of fruit sweetness and freshness of citrus.

INGREDIENTS: varietal blend of Chardonnay, Riesling, Muscat, Traminer, Sauvignon.

THE ILIAD



The history of the Taman Peninsula is inseparable from the Greek culture and the evidence about this is given by multiple archeological findings. During the diggings at the burial mound «Bolshaya Bliznitsa» located near the YuVK vineyards, they found sacred objects devoted to Demeter, Persephone and to the

god of winemaking Dionysus, bracelets and rings with carved figures of Aphrodite and Eros. The inhabitants of Sindic worshiped not only the Greek gods, but also the heroes of the Iliad and the Odyssey described by Homer. The Iliad line of wines comprises.

CABERNET

Red semi-sweet table wine. When poured into the glass, it has a ruby-gamet color. The wine reveals the flavors of green pepper, olive, muscat and currant leaf.

TASTE AND AROMA: perceived in the taste are sweeter and riper tones of currant and cherry. Pleasant soft tannins and chocolate slight bitterness impart to the taste a tangible fullness and provide agreeable aftertaste.

INGREDIENTS: 100% grapes of variety Cabernet Sauvignon.



SAPERAVI

Red semi-sweet table wine. Dark-colored nearly impervious wine with a light tile tint at the glass rim, the flavor being noted for the bright tones of cherry, plum, laurel leaf and spiciness of khmeli-suneli.

TASTE AND AROMA: from the beginning to the end in the taste there is a distinct perception of ripe sweetness of black fruits.

INGREDIENTS: 100% grapes of variety Saperavi.



ISABELLA

Rose semi-sweet table wine. Unexpectedly intensely colored with a tint of faded dark-red rose, transparent with a shine while in the glass, characteristic of a graded aroma of strawberry and garden strawberry with a delicate tone of earthiness and spicy notes.

TASTE AND AROMA: sweetness of taste is balanced by a light tannin content, fresh sour note and spicy sharpness.

INGREDIENTS: 100% grapes of variety Isabella.

MUSCAT

White semi-sweet table wine. The wine of warm, gold-yellow tint and at the same time intensely colored, bright and transparent with a shine while filled into the glass, where it opens out the flavors of grapes, rose, caramel, and cream.

TASTE AND AROMA: light and simple, it gives a pleasant feeling of sweetness and warmth by a balanced fresh slightly sour taste.

INGREDIENTS: 100% grapes of variety Muscat (from moschatous varieties).



CHARDONNAY

White semi-sweet table wine with a light greenish tint, transparent with a shine. Clean and pleasant flavor of apple and nuts. The wine becomes brighter and fresher if it is allowed to stay for a while in the glass.

TASTE AND AROMA: soft orbicular flavor of average fullness. Sweetness of baked apple, pear and the tone of cream balanced out by warm sharpness of alcohol and nutty slightly sour taste.

INGREDIENTS: 100% grapes of variety Chardonnay.



VIORIKA MYSKATNAYA (MUSCADINE)

White semi-sweet table wine with expressive individuality, bright and transparent. It features intensive gold-straw color with greenish tint while in the glass.

TASTE AND AROMA: harmonic combination of fruit sweetness, freshness of citrus cultures and black currant.

INGREDIENTS: 100% grapes of variety Viorika.



VODKA

VODKA WITH MOSCOW HISTORY!

VODKA OF OCHAKOVO COMPANY IS A GLOWING EXAMPLE OF RETAINING THE RUSSIAN TRADITIONS OF BREWING THE CENTURIES-LONG DRINK

All over the world, Vodka is considered to be a Russian native drink. Vodka produced by the Ochakovo Company is a master sample of the traditional strong drink. This is the one classical 40-degrees high quality alcohol which remains popular all over the world.

The assortment comprises several varieties of vodka, including those with flavors. The additives are exclusively natural ingredients which impart original tastes to the drink. Just these are the factors through which the Ochakovo vodka finds credence among its customers.

VODKA

THE NOTION OF RUSSIAN VODKA BECAME KNOWN AND GENERALLY ACCEPTED AS SCOTCH WHISKY, CZECH BEER AND FRENCH WINES.

There are also motivations – historic and processing to this effect. Only Russian vodka is a classic original drink of this variety. Vodka Ochakovo is a striking example of retention of the old Russian traditions of preparing this centuries-long drink!



KARETNAYA TRADITIONNAYA (TRADITIONAL)



Vodka Karetnaya Traditsionnaya is a master sample of vodka varieties. It is distinguished by a mild taste, delicate aroma and a total absence of smells and hints. It is a special vodka made according to the best traditional old recipes.

ALCOHOL CONTENT: 40%

INGREDIENTS: treated water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, complex food additive «Viktoriya» (lactose, fructose, glycine, apple acid).



KARETNAYA WITH RASTOROPSHA (HOLY THISTLE)



Special vodka made according to the classic processing method on high-quality alcohol with addition of holy thistle extract. The holy thistle fruits have a wonderful tonic effect and favorably influence on metabolism and functioning of liver. Vodka possesses a well-coordinated harmonious aroma and scarcely perceptible spicy flavor.

ALCOHOL CONTENT: 40%

INGREDIENTS: treated water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, complex food additive «Viktoriya» (lactose, fructose, glycine, apple acid), flavoring plant extracted product «Relict» holy thistle extract.



KARETNAYA WITH GINSENG



Vodka «Karetnaya Ginseng» is made from pure spirit of best quality produced from high-quality grain. The recipe contains the extract of ginseng which is known for unique healing properties. In the East it is known as «Asiatic ginseng». The combination of ginseng extract and natural honey imparts to vodka a full-bodied aromatic mild taste and original flavor.

ALCOHOL CONTENT: 40%

INGREDIENTS: treated water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, natural honey, ginseng extract, sodium bicarbonate.



OCHAKOVSKAYA

Vodka Ochakovskaya is a striking example of retaining the old Russian traditions in preparing a centuries-long drink. It is made from the natural raw materials and undergoes a multi-level process of purification and filtration. Vodka is crystal-clear with a mild taste and a balanced vodka flavor. To be served chilled, it matches ideally with the dishes of Slavic and European cookery.

ALCOHOL CONTENT: 40%

INGREDIENTS: water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, sodium bicarbonate.



OCHAKOVSKAYA ZOLOTOI ZHENSHEN (GOLDEN GINSENG)

Vodka Ochakovo Zolotoi Zhenshen combines the properties of unique healthful products: natural honey and ginseng, imparting to vodka the unmatched distinguished taste and flavor. Vodka on honey coupled with ginseng is highly drinkable, its strength is hardly palpable to the taste. The ginseng root extends yeasty years and longevity.

ALCOHOL CONTENT: 40%

INGREDIENTS: water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, natural honey, extract of ginseng, sodium bicarbonate.



OCHAKOVSKAYA LUX PLATINA (PLATINUM)



Ochakovskaya Lux Platina is a special vodka of a very high quality. It is made according to the classic processing methods of Russian vodkas with application of high-quality alcohol «Lux» and the specially treated natural water. The individuality of this vodka – filtration with the help of noble metals which imparts to vodka a mild taste without extraneous hints.

ALCOHOL CONTENT: 40%

INGREDIENTS: treated water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, natural honey, carbohydrate module «Alcosoft» (lactulose), sodium bicarbonate.

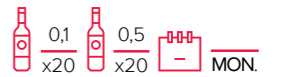


OCHAKOVSKAYA ZOLOTOI KOREN (RHODIOLA ROSEA)

Vodka Ochakovskaya Zolotoi Koren comprises a unique ingredient – extract of rhodiola rosea (golden root). Rhodiola rosea is a long-lived herbage plant which is valued as a medicinal herb, adaptogen and is not inferior to ginseng. The rootstock of rhodiola rosea is used as a general tonic and efficient stimulant in curing fatigue.

ALCOHOL CONTENT: 40%

INGREDIENTS: water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, glucose, glycerin, extract of rhodiola rosea.

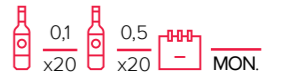


ZAPAL (PRIMER)

Zapal is the best specimen of Russian vodka made by the Russian producers according to up-to-date recipes. We take advantage of the latest processing methods in combination with old traditions. Vodka is made from natural raw materials with application of multi-level process of purification and filtration. It is clear as crystal with mild taste and balanced vodka flavor.

ALCOHOL CONTENT: 40%

INGREDIENTS: water, rectified ethyl alcohol «Lux» made from food raw materials, sugar.



OCHAKOVSKAYA LUX SEREBRO (SILVER)



Ochakovo Lux Serebro is the original high-quality vodka made from the best grain alcohol «Lux» and a specially treated water which was subjected to deep purification. Application of silver filtration during vodka production permits a complete removal of trace impurities. As a result, our vodka acquires a crystal glitter, purity and original taste.

ALCOHOL CONTENT: 40%

INGREDIENTS: treated water, rectified ethyl alcohol «Lux» made from food raw materials, sugar, glucose, carbohydrate module «Alcosoft» (lactulose), sodium bicarbonate.

