

*Villa*  
**TINTA**

SINCE 1998

Активний

# Our philosophy

- We believe that the quality of grapes largely determines the difference between the wine in the bottle. Working in the vineyards daily in the rhythm of the seasons: from pruning to harvesting grapes, we seek to unleash the full potential of the terroir of Lake Yalpug Valley, combining age-old traditions of winemaking Bulgarian colonists and modern technology, constantly improving our wine production.

Vinhol Oksamitnoe LTD is a family estate winery, was founded in 1998 in the village. Oksamitne Bolgradsky district of the Odessa region on the territory, where 120 years ago, the vineyard of Count Davidov was planted. This year our company owns 517 hectares of vineyards. For the best adaptation to the minds of our microclimate, we have collected European and autochthonous (local) grape varieties such as Odessa Black and Sukholimansky.

It allows us to produce full cycled wines from planting the vines till the moment of bottling the wines.

Which gives us opportunity to keep the best quality of wines in bottles and receive the best results on different Concourses

- Our winery is equipped with modern EU production equipment for all stages of production: from Italian crushers and French pneumatic presses Vaslin Bucher for careful and gentle pressing of grapes and ending with the Italian line for bottling still and sparkling wines. The presence of a certified laboratory makes it possible to carry out full control of the entire production process and guarantee consistently high quality wines for our consumers.
- A large number of sunny days, loamy soils, control of the load on the vine, manual harvesting of grapes, minimal delivery time "from bush to press" allow us to talk about quality wine of guaranteed origin in the project "Geographical Indications in Ukraine", namely wines from Protected Designation of Origin (PDO) "Yalpug"

- **Our Collections**

- **"Tintarella" TM** - a collection of sparkling wines produced by the method of "Sharma" from grapes exclusively hand-picked from their own vineyards, located in the valley of the largest freshwater lake in Ukraine - Yalpug. For 6 months there is aging on yeast and slow natural saturation of wine with carbon dioxide in special tanks with low temperature, allowing you to keep all the freshness and brightness of the wine, complementing it with exquisite play.
- **Classic Collection TM "Villa Tinta"** - a collection of wines presented with semi-sweet wines: Tinta Muscato (based on Muscat Ottonel grapes), Tinta Roze (based on Pinot Noir, Cabernet, etc. processed in white), Tinta Barocco (based on Cabernet and Merlot grapes) ). The wines have bright fresh aromas and sweet taste.
- **Premium Wine Collection TM "Villa Tinta"**. The wines are developed and matured exclusively in stainless steel containers for 1.5 years under the control of our oenologists, revealing the full inherent in each variety delicate aroma of fresh berries, fruits, citrus or flowers. A special pride of the collection are wines from Ukrainian grape varieties - Odessa Black and Sukholimansky from our own vineyards.
- **Vip wine selection TM "Villa Tinta"**, a collection of wines that successfully combines the unique microclimate of the terroir of the Yalpug Valley, the work of our growers and the skills of our winemakers. Wines from Cabernet, Merlot, Odessa Black are vinified and matured for 1.5 years in stainless steel containers, followed by aging in oak containers for 6 months. They have well-developed tones of endurance, taste elegant and deep, moderate tannins. Recommended for the next aging in bottles.

# Still Wines TM Villa Tinta Premium collection

“Odesa Black” TM Villla TInta

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Odesa Black grapes, which is a local Ukrainian grape variety.

Color and tasting notes:

The color is from red to dark red with a ruby tint. The wine reveals the aromas of spices, plum jam, red pepper, leather notes. The taste is complex, velvety, full and silky with pleasant tannins in the aftertaste.

The volume fraction of ethyl

alcohol is 12.0-13.0% vol.,

the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>,

the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	320*230*160
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	4
Weight per pallet	720

“Merlot” TM Villa Tinta

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Merlot grapes.

Color and tasting notes:

The color is from red to dark red with a ruby tint. The wine has complex aroma with cherry undertones, and sun-dried fruit. Well-balanced, supple, with medium tannins.

The volume fraction of ethyl alcohol is 12.0-14.0 % vol.,

the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>,

the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	310*265*175
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	5
Weight per pallet	720
boxes per layer	25



“Cabernet” TM Villa Tinta Premium Collection

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Cabernet-sauvignon grapes.

Color and tasting notes:

The color is from red to dark red with a ruby tint. The wine reveals the aromas of leather, plum jam, black currant, creamy notes. The taste is complex, velvety, full and silky with pleasant tannins in the aftertaste.

The volume fraction of ethyl alcohol is 12.0-14.0 % vol.,

the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>,

the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.



Size of case	310*265*160
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	4
Weight per pallet	780
boxes per layer	25

“Sukholimanskiy” TM Villla Tinta

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Sukholimanskiy grapes.

Color and tasting notes:

Sukholimanskiy is a local Ukrainian

grape variety. The color is from pale

yellow to medium yellow. The wine is

a dry, medium- bodied with moderate

acidity and pear, mango, tropical

fruits and fresh cut grass .

Taste is balanced with medium acidity and fresh notes.

The volume fraction of ethyl alcohol is 12.0-13.0% vol.,  
the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>,  
the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.



Size of case	320*230*160
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	4
Weight per pallet	720

“Irsai Oliver” TM Villla Tinta

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Irsai Oliver grapes.

Color and tasting notes:

The color is from pale yellow to medium yellow. The wine is a dry, medium- bodied with moderate acidity and pear, mango, tropical fruits fresh and fruity Muscato aroma

Taste is balanced with medium acidity and fresh notes.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	320*230*160
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	4
Weight per pallet	720



“Riesling” TM Villla Tinta

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Riesling grapes.

Color and tasting notes:

The color is from pale yellow to medium yellow. The wine is a dry, medium- bodied with moderate acidity and alcohol with the aroma of fresh cut grass , mango and pear, light Hudron notes. Taste is balanced with medium acidity and fresh notes.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	320*230*160
Cases per pallet	100
Bottles per pallet	600
Layers per pallet	4
Weight per pallet	720





# Still Wines TM Villa Tinta Vip wine selection

## “Cabernet” TM Villa Tinta Vip wine selection

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Cabernet-sauvignon grapes.

Color and tasting notes:

The color is from red to dark red with a ruby tint. The wine reveals the aromas of leather, plum jam, black currant, creamy notes. The taste is complex, velvety, full and silky with pleasant tannins in the aftertaste.

The volume fraction of ethyl alcohol is 12.0-14.0 % vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	310*265*175
Cases per pallet	105
Bottles per pallet	630
Layers per pallet	5
Weight per pallet	860
boxes per layer	21



## “Merlot” TM Villa Tinta Vip wine selection

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Merlot grapes. And oak ageing for 6 month in French oak

Color and tasting notes:

The color is from red to dark red with a ruby tint. The wine has complex aroma with cherry undertones, notes of vanilla and sun-dried fruit. Well-balanced, supple, with medium tannins and great vanilla length.

The volume fraction of ethyl alcohol is 12.0-14.0 % vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	310*265*175
Cases per pallet	105
Bottles per pallet	630
Layers per pallet	5
Weight per pallet	860
boxes per layer	21



“Odesa Black” TM Villa Tinta Vip wine selection

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Odesa Black grapes. And oak ageing for 6 month in French oak



Color and tasting notes:  
The color is from red to dark red with a ruby tint. The wine reveals the aromas of spices, plum jam, red pepper, leather notes. The taste is complex, velvety, full and silky with pleasant tannins in the aftertaste.

The volume fraction of ethyl alcohol is 12.0-14.0 % vol., the mass concentration of sugars is no more than 3 g/dm³, the mass concentration of titrated acids is 5-7 g/dm³.

Size of case	310*265*175
Cases per pallet	105
Bottles per pallet	630
Layers per pallet	5
Weight per pallet	860
boxes per layer	21

“Chardonnay” TM Villla Tinta VIP wine selection

Soils:  
Loamy

Winemaking technology:  
Wine is made by full fermentation of must from Chardonnay grapes. With oak aging for at least 6 month in French oak.



Color and tasting notes:  
The color is from pale yellow to medium yellow. The wine is a dry, medium- bodied with moderate acidity and alcohol with some chalky minerality apple and tropical fruits with notes of vanilla creaminess and some bensol notes. Taste is balanced with medium acidity and fresh notes.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 3 g/dm³, the mass concentration of titrated acids is 5-7 g/dm³.

Size of case	320*230*175
Cases per pallet	105
Bottles per pallet	630
Layers per pallet	5
Weight per pallet	860
Boxes per layer	21

# Sparkling wines TM Tintarella

## Tintarella Brut Ukrainian sparkling wine

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Chardonnay and Riesling grapes. Which are secondary fermented by Charma method during 45 days.



Color and tasting notes:

The color is from pale yellow to medium yellow.

The wine is a dry, medium- bodied with moderate acidity and alcohol with notes pear and peach.

Taste is balanced with medium acidity and fresh notes filled with pleasant bubbles.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	326*198*292
Cases per pallet	90
Bottles per pallet	540
Layers per pallet	5
Weight per pallet	890
Boxes per layer	18

## Tintarella Brut rose Ukrainian sparkling wine

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Pinot noir and other European white grapes. Which are secondary fermented by Charma method during 45 days.



Color and tasting notes:

The color is from pale rose to bright salmon.

The wine is a dry, medium- bodied with moderate acidity and alcohol with notes of strawberry with cream and some notes of Cherry.

Taste is balanced with medium acidity and fresh notes filled with pleasant bubbles.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 3 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	326*198*292
Cases per pallet	90
Bottles per pallet	540
Layers per pallet	5
Weight per pallet	890
Boxes per layer	18

# Tintarella Muscato semi-sweet Ukrainian sparkling wine

Soils:

Loamy

Winemaking technology:

Wine is made by full fermentation of must from Muscat ottonel grapes.

Which are secondary fermented by Charma method during 45 days.



Color and tasting notes:

The color is from pale yellow to medium yellow. The wine is semi-sweet fresh with notes of muscato and roses.

Taste is balanced with medium acidity and fresh notes filled with pleasant bubbles.

The volume fraction of ethyl alcohol is 12.0-13.0% vol., the mass concentration of sugars is no more than 13 g/dm<sup>3</sup>, the mass concentration of titrated acids is 5-7 g/dm<sup>3</sup>.

Size of case	326*198*292
Cases per pallet	90
Bottles per pallet	540
Layers per pallet	5
Weight per pallet	890
Boxes per layer	18

# Sustainability

- We are sustainably active company who always works on saving the environment for the future generations
- 1. We planted 65KWH of solar panels for green energizing our production.
- 2. We are working on low intervention processes in grape growing
- 3. We are creating equal working places for all genders
- 4. We are using 20% lighter bottles which allows to save the environment by leaving smaller steps on.

# Medals and diploma`s in the recent years





  
**wine**lovers  
wine**awards**

Villa Tinta | Merlot VIP  
wine selection  
2018

received the award

  
**SILVER**  
with 89 points

  
István TÁBOR  
Director

  
László BÁLINT  
President

GATEWAY BETWEEN EAST & WEST

2024

  
**wine**lovers  
wine**awards**

Villa Tinta | Odesa black  
VIP wine  
selection  
2019

received the award

  
**GOLD**  
with 90 points

  
István TÁBOR  
Director

  
László BÁLINT  
President

GATEWAY BETWEEN EAST & WEST

2024

  
**wine**lovers  
wine**awards**

Villa Tinta | Sukholimansky  
premium wine  
collection  
2022

received the award

  
**SILVER**  
with 88 points

  
István TÁBOR  
Director

  
László BÁLINT  
President

GATEWAY BETWEEN EAST & WEST

2024

# Why us

- We are family winery with strong involvement in all the processes
- We are reliable as we are working already for more than 26 years.
- We have a great potential for growing as we have our own product base of 517 hectares of vineyards.
- We receive lots of Awards abroad and inside of Ukraine
- We create great product value for absolutely reasonable price which can be very competitive on the market.
- We are very open minded to innovations and everything new and hope that