OCHAKOVO IS THE LEADING RUSSIAN PRODUCER OF
NATURAL BEVERAGES, THE ONLY MAJOR ENTERPRISE IN
THE INDUSTRY WITHOUT THE PARTICIPATION OF FOR-
EIGN CAPITAL. THIS IS ONE OF THE MOST MODERN EN-
TERPRISES 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 LEAD-
ER OF THE KVASS MARKET AND REVIVES ALMOST LOST
KVASS SPECIES.

OCHAKOVO PRODUCTS ARE RECOGNIZED BOTH IN RUS-
SIA 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.

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 fermenta-
tion or stabilizing agents, improvers or foam-
ing 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%.

WE CONTINUE THE MOVE MOMENT!
BEER OCHAKOVO IS REALLY
THE MOST FAMOUS BEER’S BRAND WHICH
PRODUCER MORE THAN 20 YEARS

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 conveni-
ent 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.

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

OCCHAKOVO 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.

THE FIRST BEER EVER
FILLED INTO PET

OCCHAKOVO 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.

OCCHAKOVO KLASSICHESKOYE
(CLASSIC)
Uncommonly fresh beer brewed ac-
cording 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 EXTENDED STORAGE PERIOD OF BEER OCHAKOVO
IS PROVIDED BY A THOROUGH COMPLIANCE WITH THE
PROCESS PARAMETERS, PROLONGED CONDITIONING
AND MULTIPLE STERE FILTRATION.

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.

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.
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 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.

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 (BARLEY SPIKE)

YACHMENIY KOLOS SVETLOYE (PALE)

Yachmenyi Kolos Svetlye 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

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

BEER YACHMENIY KOLOS IS MEANT FOR LOVERS OF CLASSIC DRINKS.
BEER FOR THE PREVILEGED

The brand line comprises three types of beer: Stolichnoye/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 quality.

The legendary time-tested Soviet beer can be tasted now by everyone!

**STOLICHNOYE DVOINOYE** (DOUBLE GOLD)

- **INGREDIENTS:** water, amber barley malt, caramelized malt, rice, hops.
- **ORIGINAL GRAVITY:** 13%
- **ALCOHOL:** 4.5%

**ZOLOTOYE (DOUBLE GOLD)**

- **INGREDIENTS:** water, amber barley malt, caramelized malt, black malt, hops, yeast.
- **ORIGINAL GRAVITY:** 13% 
- **ALCOHOL:** 4.5%

**BARKHATNOYE (MELLOW)**

- **INGREDIENTS:** water, amber barley malt, caramelized malt, rice, hops.
- **ORIGINAL GRAVITY:** 11%
- **ALCOHOL:** 5.5%

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.

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:** 4.5%
- **ORIGINAL GRAVITY:** 12% 
- **INGREDIENTS:** water, amber barley malt, hops.

**YUZHNYI GOROD (SOUTH TOWN)**

**YUZHNYI GOROD SVETLOYE (PALE)**

- **INGREDIENTS:** water, amber barley malt, caramelized malt, rice, hops.
- **ORIGINAL GRAVITY:** 11%
- **ALCOHOL:** 4.9%

**YUZHNYI GOROD CHERNOYE LEGKOYE (PORTER LIGHT)**

- **INGREDIENTS:** water, amber barley malt, caramelized malt, black malt, hops.
- **ORIGINAL GRAVITY:** 11%
- **ALCOHOL:** 3.9%

**BEER WITH A SCENE AT SEA**

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 vacation 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:** 11%

**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.

- **ALCOHOL:** 3.9%
- **ORIGINAL GRAVITY:** 11%

**METHOD.**

**ACCORDING TO CLASSIC PROCESSING METHOD.**
LEDOKOL (ICEBREAKER)

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.

KHALZAN

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.

SEKRET PIVOVARA (BREWER’S SECRET)

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.

ALCOHOL: 4.5%
ORIGINAL GRAVITY: 11%
INGREDIENTS: water, amber barley malt, special malt, amber wheat malt, hops.

KALININSKOE

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.
OCHAKOVO COMPANY. CATALOG OF PRODUCTS

ALCOHOL: 4,0%
ORIGINAL GRAVITY: 11%
INGREDIENTS: water, amber barley malt, barley, hops.

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.

ZHIGULYEVSKOYE OSOBAYA PARTIYA (SPECIAL BATCH)

Beer 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.

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 infantile kvass was formulated good for health and immunity.
OCHAKOVSKIY

KVASS OCHAKOVSKIY 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 BEYOND COMPLETION AMONG OTHER BEVERAGES.

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: 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»

KVASS FOR CHILDREN – THE FIRST IN THE RUSSIAN MARKET

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OCHAKOVO COMPANY. CATALOG OF PRODUCTS
Kvass Semeyniy Secret is a real rural kvass brewed in Russia for generations. Semeyniy Secret is the father of Russian kvasses. In the days of old, kvass was the main article of food—drink and meat, a powerful antioxidant, 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 Semeyniy Secret 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.

INGREDIENTS: sparkling water, sugar, rye malt, natural extracts of mint, coriander, natural juice.

Sediment is a sign of natural origin.

Kvassses Ochakovo are unfiltered and unclarified. The line comprises five varieties: Traditsionnyiy (Traditional), Smorodina-Myata (Currant&Mint), Okrosheka Kvass W/Khren (for Okrosheka with Horse Reddish), Borodinskiy, Zavarnoy Aromatnyiy (Scalded Odorous).

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.

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INGREDIENTS: sparkling water, sugar, natural juice, white kvass with horse reddish flavor has original sharp horse reddish flavor has original sharp

The aroma of kvass Semeyniy Secret, Zavarnoy Aromatnyiy conveys the taste of horse reddish as ever-living 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, rye malt, natural extract of mint.

The juice made from a single fruit or vegetable contains only a part of substances required for human organism. 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.

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Juices for each team are selected with a view of补充ing. In addition to bright and unique flavor, the most complete and balanced combination of vitamins and amino acids.
GOODINI IS A BLEND OF NATURAL 100% JUICES FROM VEGETABLES, FRUITS AND BERRIES WHICH, IN ADDITION 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 sapling method of processing and pasteurization permits the retention of natural flavor 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 Vegetables, Vegetable Mix with Greens, Fruit-Vegetable Mix with Seabuckthorn, Berry Mix with Vegetables and Spinach, Multifruit, Tangerine & Orange, and Orange.

THE JUICE TEAM

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

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

GOODINI

JUST SO BENEFICIAL

BECOMES TASTY

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

GOODINI

JUST SO BENEFICIAL

BECOMES TASTY

The sapling method of processing and pasteurization permits the retention of natural flavor 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 Vegetables, Vegetable Mix with Greens, Fruit-Vegetable Mix with Seabuckthorn, Berry Mix with Vegetables and Spinach, Multifruit, Tangerine & Orange, and Orange.

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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)
These kinds of citrus fruits together with vanilla present their tastes and aroma to this drink. The lemonade quenches thirst to the best effect and offers rich taste sensations.

Ingredients: sparkling water, sugar, sugar dye, food flavoring agents «Lemon» and «Orange», food flavoring agent «Vanilla».

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».

Grushevý 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 attractive to everyone.

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

Sayan’s Secret (Sayan Mystery)
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 «Sayan», lemon acid, sugar dye.

Tarkhun Emerald (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 turmeric, natural flavoring agent «Tarragon», lemon acid, natural volatile oil «Tarragon».

Sayansky Tabor (Sayan Mertainty)
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.
GORYE KHRUSTAL
(ROCK CRYSTAL)

THIS MINERAL POTABLE WATER
ABSORBED THE MOST VALUABLE NATURAL
RICHE$ 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.

WATER STILL
Hydrocarbonate sodium-ionized.
Mineralization: 0,40–0,65 g/dm³. Basic ions:
HCO₃ – 200–450 mg/dm³; SO₄ – 45–80 mg/dm³;
Ca – less than 5 mg/dm³; Mg – 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;
Mg – less than 5 mg/dm³; Ca – 15–40 g/dm³;
Na⁺K⁺ – 120–250 mg/dm³.

ARTESIAN WATER FROM
THE DEPTH OF 370 M

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.

LUCHEZARNAYA (LIGHTBRINGER)

This purest artesian water
balanced by the nature proper is
extremely beneficial for the human
organism and has a consummate
taste.

WATER STILL
Aschagylsk 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; Ca – 15–40 g/dm³;
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Water Luchezarnaya is filled into bottles at the Krasnodar branch
of Company Ochakovo.

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

MOJITO REFRESHING
This 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, concentrates of lime and strawberry
juices, natural flavoring agents, cloud emulsion.

MOXITO 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.

The production of new alcohol-free cocktails «Cocktail Mojito
Refreshing» 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 braced, quenches the thirst and refreshes.

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

ARTESIAN WATER FROM
12
IN THE WORLD.

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CLASSIC MOJITO IS ONE OF THE MOST POPULAR COCKTAILS
IN THE WORLD.
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 «М» 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 «М», 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.

**MEDOVUKHA «М»**

**M TRADITIONAL**

Medovukha «М 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.

**M CRANBERRY**

Medovukha «М 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».

**M APPLE-CANELLA-GINGER**

Medovukha «М Apple-Canella-Ginger» is a drink where apple and canella 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 canella, extract of ginger.

**M ADD HONEY TO YOUR LIFE!**

**NEW TOP SELLER IS A SIGN OF NATURALNESS**
LOW-ALCOHOLIC BEVERAGES

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.

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.

REDDOT

WHEN COMPANIONSHIP 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.

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, acidity regulator – lemon acid, glucose-fructose syrup, lime juice concentrate, 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%

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!


ALCOHOL: 9.0%

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 phosphates sodium, gum, sunflower gum, emulsifier: mono- and diglycerides of fatty acids, sugar, coloring agent – sugar dye, aromatizers «Nutella» and «Vanilla».

ALCOHOL: 9.0%

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.


ALCOHOL: 9.0%
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.

**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 additives – lemon acid, natural flavor additive «Apple».

**ALCOHOL**: 9,0%.

**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, lime juice concentration, glucose-fructose syrup, natural flavoring substances of lime and mint, natural flavor additives – «Lemon» (Tonic) and «Juniper» (Gin).

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

**ALCOHOL**: 9,0%.

**MOJITO**

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%.

**MULLED WINE «HAPPY GOOSE»**

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

**INGREDIENTS**: sparkling water; rectified ethyl alcohol «Extra», sugar, lime juice concentration, glucose-fructose syrup, natural flavoring substances of lime and mint, natural flavor additives – «Juniper» and «Lemon».

**ALCOHOL**: 7,2%.

**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, natural flavor additives – «White rum», stabilizer – arabic gum.

**ALCOHOL**: 7,2%.

**THE PRECIPITATE**

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 additives – «Apple».

**ALCOHOL**: 9,0%.

**NEW TOP SELLER IS A SIGN OF NATURALNESS**
OCHAKOVO COCKTAILS

VODKA&LIMON (LEMON)
Juice-based vodka cocktail with a citrus taste. The lemon juice imparts to the drink a light sour taste. Vodka-Lemon is a good companion for relaxation at home, in the bosom of friends, at the party, and in the open air.


ALCOHOL: 9.0%

VODKA&CHYRNAYA 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.


ALCOHOL: 9.0%

VODKA&KL YUKVA (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.


ALCOHOL: 9.0%

YUZHNYA 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.
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, leaping on the glass walls slowly running down tears. 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.

INGREDIENTS:
Cabernet Sauvignon (85%), Saperavi (5%), Merlo (10%).

TASTE AND AROMA: smooth five wine with softened tannins. The taste of black currant and plum is emphasized by savory bitterness. The taste of black berry and spicy flavor.

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 to the winery, with the time from the moment of cutting off grape and then young wine against the contact with oxygen, the method of chilling is applied. Fermentation of most wines takes place 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.
The Yunnaya Winery Compania was initiated as a producer and supplier of grapes for production of sparkling wines. Traditionally, the terroir and the method of winemaking are fundamental 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 0.7% ALL TASTES**

**ODA AND NOVEL**

**ODA CABERNET**
Red dry table wine. The grapes were picked mid-August and planted in 2011. late harvesting and sorting of berries are practiced. 50% of wine was fermented in the stainless steel containers with subsequent storage and stabilization in the same containers; 20% was fermented in the large oak butts for a period of 8 months.

**INGREDIENTS:** 100% grapes of variety Cabernet Sauvignon.

**ODA MERLOT**
Red dry table wine made from grapes planted in autumn and sun-dried in 2011. The grapes were fermented in the stainless steel containers with subsequent storage and stabilization in the similar containers; 20% was fermented in the large oak butts for a period of 8 months.

**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 fermented in the large oak butts for a period of 8 months.

**INGREDIENTS:** 100% grapes of variety Saperavi.

**NOVEL RIESLING**
White dry table wine. This is the first wine obtained from the 5.4 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 fermentation at the level of 16 to 18 °C.

**TASTE AND AROMA:** spicy with current leaf and pepper flavor dominating.

**INGREDIENTS:** 100% grapes of variety Riesling.

**NOVEL CHARDONNAY**
White dry table wine made from 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 alcoholic 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 taste.

**INGREDIENTS:** 100% grapes of variety Chardonnay.

**NOVEL VIORIKA MYSKATNAYA (MUSCADINE)**
White dry table wine. Obtained by crossing hybrid Zelvet 15-666 with grape variety Auxtico known as Muscadel latric or Red Muscadel which is referred to the family of Muscatel. 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, rose, silky and current leaf, citrus plants. Aftertaste with a slightly bitter 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 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 wines are stored in the neutral stainless steel containers.

**CABERNET SAUVIGNON**
Red dry table wine. Therein is produced from grapes variety Cabernet Sauvignon. The grapes were obtained from the grapevines planted in 2011. on 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.

**VIORIKA MYSKATNAYA (MUSCADINE)**
White dry table wine made from grapes 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 muscatine, honey and citrus hints. Aftertaste is pleasant of average duration.

**INGREDIENTS:** 100% grapes of variety Viorika.

**KAGOR STANICHNYI**
Kagor Stanichnyi is a red sweet wine. The grapes for this wine are picked by hand and processed in small containers 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 Crossack villages.

**TASTE AND AROMA:** honey, sweet apple, vanilla, black currant, bilberry, cherry, honeydew. The wine is soft, articulate, wonderfully balanced.

**INGREDIENTS:** -based blend of Cabernet, Saperavi, Chernyi Amur, Merlot.

**ISABELLA STANICHNYA (COSSACK VILLAGE’S) WINE**
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 a touch of red currant, red berries and flowers.

**INGREDIENTS:** 100% grapes of variety Isabella.

**VORIKA MYSKATNAYA (MUSCADINE)**
White dry table wine made from grapes 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 muscatine, honey and citrus hints. Aftertaste is pleasant of average duration.

**INGREDIENTS:** 100% grapes of variety Viorika.

**NOVEL VIORIKA**
White dry table wine made from grapes of complete technical ripeness. The wine was fermented dry in the stainless steel containers. 20% was seasoned in the large oak butts for a period of 8 months.

**INGREDIENTS:** 100% grapes of variety Viorika.

**VOGIRI SAPERAVI**
Red dry table wine. The grapes were picked in late harvesting. 100% wine was fermented in the stainless steel containers and then banded into the identical containers for storage and stabilization.

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

**INGREDIENTS:** 100% grapes of variety Saperavi.

**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 classic rose varieties, 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 Crossack villages. The recipes of these wines were passed from generation to generation.
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, strawberry black pepper. The wine is soft, articulate, 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 characterized 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 «Bohtiya Bliznitsa» located near the VUK 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 dark ruby color. The wine reveals the flavors of green pepper, olives, muscat and currant leaf.

TASTE AND AROMA: Pervaded in the taste are sweeter and ripper 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 transparent wine with a light tinge tint at the glass rim, the flavor being noted for the bright tones of cherry, plum, laurel leaf and spiciness of ximeli-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.

MUSCAT
White semi-sweet table wine. The wine of warm, gold-yellow tint and at the same time refreshingly cool, 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 moschatozous 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 articulate flavor of average fullness. Sweetness of baked apple, pear and other tone of cream balanced out by warm sharpness of alcohol and nutty slightly sour taste.

INGREDIENTS: 100% grapes of variety Chardonnay.

VIOIRKA 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 slight spiciness.

INGREDIENTS: 100% grapes of variety Viorika.

THE ODYSSEY RED

THE ODYSSEY WHITE

THE ODYSSEY

THE ODYSSEY WHITE

VODKA

VODKA WITH MOSCOW HISTORY!

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.

OCHAKOVO COMPANY. CATALOG OF PRODUCTS

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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!

**VODKA**

Ochakovo Ochakovo 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 cuisine.

**ALCOHOL CONTENT:** 40%

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

**NEW**

**OCHAKOVSKAYA ZHENGSHEN (GOLDEN GINSENG)**

Vodka Ochakovo Zhenshen combines the properties of unique beautiful prodictic natural honey and ginseng, imparting to vodka the unmatched distinguished taste and flavor. Vodka on honey coupled with ginseng is highly drinkable, its depth and fullness of taste. The ginseng root extends greatly 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.

**NEW**

**OCHAKOVSKAYA LUX PLATINA (PLATINUM)**

Ochakovo Lux Platina is a special vodka of a very high quality. It is made according to the classic processing methods of Russian vodka 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. 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, natural honey, gastrointestinal module «Alcosoft» (lactulose), sodium bicarbonate.

**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 Russian traditions. Vodka is made from natural raw materials with application of multi-level processes 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.