

*The Mystery of Vintage, The Magic of Elite.*



Premium Wines

*Wine is man's creation with refined tastes for all different occasions and fine living. It's time to revel, to hang-on, to share, the Elite moments of Vintage joy, all set to take you into the world of exotic passion and true romance.*

*Elite Touch, Vintage Punch.*

**Elite Vintage Winery India Pvt. Ltd.**

Sy. No. - 13/3A, Malapur, Jamakhandi Road, Mudhol - 587 313,  
Bagalkot Dist, Karnataka - India.  
Telefax: +91 8350 202244  
E-mail: info@elitevintagewinery.com

For business enquiries call: +91 9686500201/2/3  
For more information visit: www.elitevintagewinery.com



Premium Wines



*Wineries are never  
a competition.*

*But, an opportunity  
to enjoy different tastes...*



**The Elite Vintage Shack**

**GAGAN** - *Passion embracing the skies*

Cabernet Shiraz

Masterfully blended with Cabernet Sauvignon and Shiraz to evolve full-bodied taste lingering red wine with blackberry and dark fruit, mint-rich in fruity aroma only to leave a long-lasting taste on the palate.

Chilled to serve at 16°-18° C. Pairs well with any Indian curry and meat.

**DARBAR** - *Royal drink. Royal moments.*

Shiraz

Thinned clusters of grapes are soaked in mild sunshade to retain its fruity juice trapped under the chapped skin and crushed to the last drop. Its intense color and rich flavor of black currant tingles around the glands leaving the palate high and dry. Chilled to serve at 16°-18° C. Pairs perfectly with any Asian cuisine.

**ULHAS** - *Where joy knows no bounds*

Cabernet Sauvignon

The bunches grown in cool shade, ably supported by verticals and set to ripen in optimum time retain the acidic content and the crispness that leaves a sharp note on the palate, giving a feeling of exotic aroma. Joyful to sip at 16°-18° C. Goes well with chicken, vegetables and meat in spicy sauces.

**SILVERDEW** - *Dew in the mist of passion*

Sauvignon Blanc

Grown in pebbled soils of the Krishna valley and harvested on a bit of acidic note, it is fermented and filtered to its finest form so as to retain its crispness and grassy aroma. Leaves the palate with a light sweetish tinge. Chilled to serve at 14° to 16° C. Pairs with spicy food & coastal cuisine.