

MASTER  TARDAN™



WINE IS CULTURE

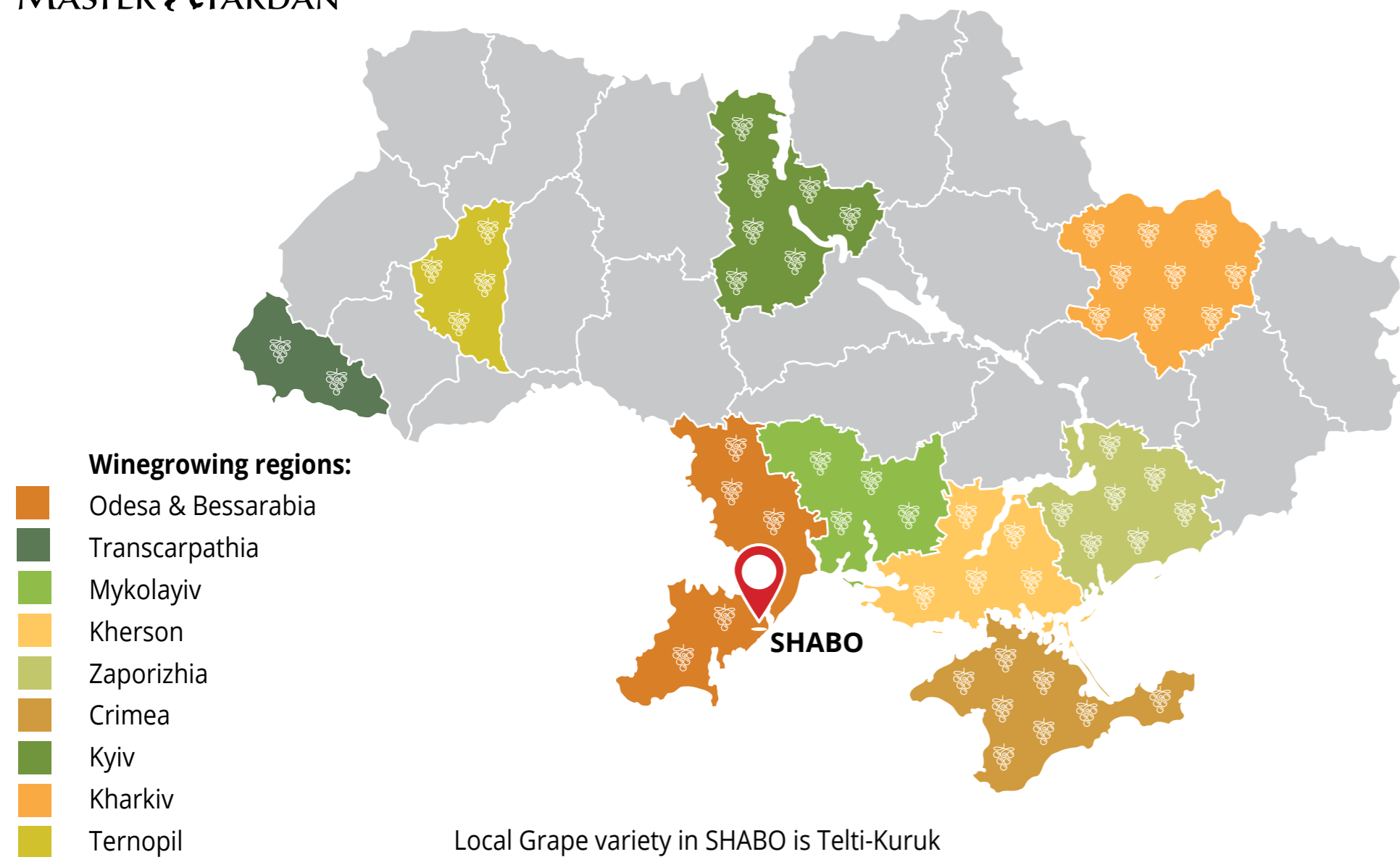


SHABO WINERY



- SHABO Winery is a family business of the lukuridze family, based on more than 2,000-year-old winemaking traditions.
- The company was founded in 2003, evolving from the oldest Ukrainian winery, located in the village of Shabo to one of the best Ukrainian wineries producing still and sparkling wines, brandy and grape vodka. SHABO Winery now includes SHABO Wine House, SHABO Sparkling Wines House, and SHABO Brandy House.
- We do believe that Ukrainians have the right to be proud of their country's wine. The company's goal is to ensure this right.





SHABO TERROIR



SHABO TERROIR

- The winery is located in the village of Shabo, Odesa region, Ukraine. The winemaking traditions of this region date back to more than 2 000 years.
- Shabo vineyards are growing on the peninsula situated between the Black Sea and the Dniester estuary.
- The terroir of Shabo has 7 soil subtypes, including high-value loamy soils with limestone and sand.
- SHABO vineyards: 1 200 ha, 4 million vines.
- Grapes: more than 20 European and Georgian varieties, including the own-rooted vineyard of the unique indigenous variety, Telti Kuruk.
- Each of the 10 000 000 000 grapes grown every year is treated with care.



PRODUCTION

- Production capacity (average / per year): 16 000 000 bottles / 7 000 000 liters.
- Storage capacity: more than 10 000 000 liters.
- SHABO has strong viticultural, winemaking and social responsibility traditions.



AWARDS AND ACHIEVEMENTS

- More than 500 awards at international prestigious competitions, including the Decanter Wine Awards, Mundus Vini, IWC, WSWA, San Francisco International Wine Competition etc.
- In 2021, SHABO, first time in Ukraine, received Decanter Wine Awards Gold for Chardonnay Grande Reserve 2015 and Cabernet Grande Reserve 2017.
- In 2023, SHABO, first time in Ukraine, received Decanter Wine Awards Platinum for Muscat Ottonel Limited Edition Vintage Dessert 2016.
- SHABO wines represent Ukraine in the famous Wine Museum in Bordeaux, where only one sample of wine from each country is exhibited.
- SHABO wines have been included in the wine lists of Michelin-starred restaurants in London and Paris.
- SHABO wines are sold in Hedonism Wines Boutique (London).



EXPORT

- We export our wines to more than 25 countries such as: USA, Canada, Denmark, Germany, Baltic States, Czech Republic, Poland, Israel, China, Japan, Finland, South African Republic etc.
- We collaborate with the major international retailers such as Ahold Delhaize, Metro, Auchan, COOP.



VITICULTURE AND WINEMAKING

Christian Seely, wine Expert (UK):

«I think SHABO wines meet the highest international standards. I would like to thank the company's winemakers for the great job they are doing».

Stephane Laguerche, Director of SARCO test center for still and sparkling wines (France):

«SHABO wines are of high quality. They can be compared with the best European wines».

Simon Blanchard, oenologist (France):

«Shabo is a distinctive terroir, where the vines are grown on unique soils, such as sand with clay or limestone. It allows the creation of fresh yet mature wines, rich in aroma and taste».

Patrick Masbatin, Master Sommelier (France):

«There is honesty in SHABO wines... The whole maturity structure that forms a good potential and demonstrates the high culture of winemaking».



STILL WINES



COLLECTION OF STILL WINES «MASTER TARDAN»

Chardonnay dry white
Sauvignon Blanc dry white
Pinot Grigio dry white

Cabernet dry red
Merlot dry red

This collection is an expression of the greatest love for wine and each sign depicted on the label ☀️ 🍇 🙌 🍷 🌀 reflects the stages of winemaking, respect for the land, vines, grapes, and the hard labour of winegrowers. With these signs we show that winemaking, like art, carries attention to detail and embodies the soul of the winemaker.

- Wines are made mainly from French grape varieties and planted on the soils of the Shabo terroir.
- Selected grapes for 30 minutes after harvesting by a combine of a new generation are delivered to the modern reception and processing department, the technical equipment of which is one of the best in Europe. Here the wine goes through the process of vinification. To ensure that the wine matches the «freshness of wine» style, it is stored in modern stainless steel tanks equipped with temperature control.
- French company SARL Derenoncourt ensures professional support at all stages of the production.





STILL WINES MASTER TARDAN ORIGINAL COLLECTION

Chardonnay dry white
Telti-Kuruk dry white
Sauvignon Blanc dry white
Pinot Grigio dry white

Rose dry
Cabernet dry red
Merlot dry red
Saperavi dry red

«White Story» semi-sweet white
«Red Story» semi-sweet red

For us, wine is a culture. One can see these symbols at the very heart of SHABO Wine Culture Centre: ☀️ 🌿 🏰 🍷 🚶 ➡️ They tell the story of the Swiss colonists who founded a winemaking settlement in this area back in 1822. For 200 years this place has been our inspiration and passion, that can be found in every bottle of SHABO Original Collection.

- The collection of high-quality dry and semi-sweet wines, including Telti-Kuruk, the unique indigenous grape variety.
- The vines, bred in the best nurseries of Italy, France and Georgia, were carefully selected considering the specific features of Shabo terroir.
- Hand-picked grapes from the selected plots of Shabo terroir. Harvest control ensuring excellent quality of grapes. Processing of grapes controlled by technologists. Grape must selected based on tasting. Only the best quality must is used to produce these wines.
- We use traditional technology to create our semi-sweet wines.
- French company SARL Derenoncourt ensures professional support at all stages of the production.

 Derenoncourt
Consultants





STILL WINES MASTER TARDAN RESERVE

Chardonnay dry white
Telti-Kuruk dry white
Sauvignon Blanc dry white
Pinot Grigio dry white

Rose dry
Cabernet dry red
Merlot dry red
Saperavi dry red

Muscat Ottonel dessert white
Cabernet dessert red
Traminer dessert rose

- A collection of elegant wines that represent the unique identity of Shabo terroir.
- Premium elegant high quality varietal dry and dessert wines, made from selected grapes grown on special micro-plots of the unique Shabo terroir. In these vineyards we control yield (1.2-1.4 kg per vine) and also determine the level of polyphenolic maturity based on the results of analysis and tasting. Fermentation of dry red wines takes place in Taransaud oak barrels under temperature control. The wines are aged in new French oak barrels no less than 6 month.
- Dessert Shabo Reserve wines are made according to the old traditions combined with modern winemaking technologies. This combination produces truly unique dessert wines – perfectly balanced and elegant, with natural sweetness harmoniously complementing varietal aromas.
- All stages of production are controlled by international experts of SARL Derenoncourt (France).



STILL WINES. LIMITED EDITION COLLECTION: NATURALLY SEMI-SWEET WINES

Sauvignon blanc
natural semi-sweet white
Muscat Ottonel
natural semi-sweet white

Riesling
natural semi-dry white
Pinot Noir
natural semi-sweet rose

Merlot
natural semi-sweet red
Saperavi
natural semi-sweet red

- To create our natural-semi-sweet wines we use cold stop fermentation technology, which allows us to preserve the natural sweetness and aromas of grapes in the wine.
- This truly unique technology comes from Georgia. For our winemakers creating this collection was an experiment and a real breakthrough in the wine market of Ukraine. After all, no wine company in Ukraine has previously created wines using this unique and expensive technology.
- The Limited Edition Naturally semi-sweet wines do not contain a single gram of added sugar. It all comes from the grape.





STILL WINES. LIMITED EDITION COLLECTION: KAKHETIAN TECHNOLOGY

Chardonnay kakhnetian dry white	Telti-Kuruk kakhnetian dry white	Cabernet - Merlot kakhnetian dry red
Rkatsiteli kakhnetian dry white	Cabernet kakhnetian dry red	Saperavi - Merlot kakhnetian dry red
Chardonnay - Rkatsiteli kakhnetian dry white	Merlot kakhnetian dry red	

Wines by Kakhnetian technology

- SHABO Wine House has more than 27 authentic qvevri purchased in Georgia. In each one of these clay, hand-made amproas, which are buried below ground, the process of maceration with pulp and ageing takes place from several months to one year. The wine is made from selected grapes grown in the company's own vineyards in Shabo terroir.
- This collection includes amber and red wines produced in a qvevri. Amber wine acquires its colour due to the fermentation with pulp. This type of long maceration is the reason why the wines produced by Kakhnetian technology obtain their healing properties. During fermentation on pulp, the wine gets a maximum of antioxidants and vitamins contained in the solid particles of grapes.
- All wines of this collection get additional bottle ageing as required.
- At all stages of production quality control is performed by the best winemaking experts from Georgia, the homeland of Kakhnetian technology.



STILL WINES. LIMITED EDITION COLLECTION: SHERRY & DESSERT

Sherry dry white	Sherry dessert white	Traminer vintage dessert rose
Sherry vintage dry white	Muscat Ottonel vintage dessert white	Cabernet vintage dessert red

Wines created by sherry technology

- The wine is made from selected grapes of the indigenous Telti-Kuruk and Aligote, both grown in the Shabo terroir, with careful yield and grape maturity control. The sherrization of wines takes place in a 200-year-old historic cellar, founded by Swiss colonists who settled in Shabo in the 19th century. Sherrization in barrels arranged by the Solera system takes at least one year. It's a long and complex process, at each stage quality control is provided by international experts of SARL Derenoncourt (France).
- SHABO is the only producer of Sherry in Ukraine. In 2020, SHABO Reserve Dry Sherry won a silver medal at the International Wine Challenge in London.

Vintage dessert wines

- Aged dessert wines made from selected grapes of mainly European varieties, the vines of which were purchased in Europe and planted in the best plots of the Shabo terroir, with careful yield and grape maturity control. The special feature of this wine is long aging in oak barrels - at least 2 years for red wines and at least 1.5 years for whites and rosé.



STILL WINES SHABO GRANDE RESERVE AOC

Chardonnay 2016
Telti-Kuruk 2020
Chardonnay – Sauvignon
Blanc 2019

Chardonnay – Riesling 2019
Pinot Noir 2022
Cabernet 2013
Merlot 2018

Saperavi 2016
Cabernet – Merlot 2018
Cabernet Franc – Merlot –
Saperavi 2019



- A limited collection of high-quality still wines. Up to 4 000 bottles are produced per season. Each bottle is marked by a unique number. The wines in this collection are made from the grapes of selected French varieties, as well as the unique indigenous variety, Telti-Kuruk, grown in the best micro-plots of the Shabo terroir. The yield is limited to 1-1.2 kg per vine. During harvesting, all grapes are hand-picked at the break of the day, when the air temperature is relatively low, carefully placed into special boxes (max. weight limit of 12 kg per box), and loaded into refrigerated trucks, with the temperature inside them between +8 °C and +10 °C.
- Within 15 minutes after harvesting, the grapes are delivered to the Fine Wine department, where they pass a two-stage sorting for white wines and a three-stage sorting for red wines, with the must transferred into tanks by gravity. Fermentation takes place in high-tech French oak barrels with controlled fermentation temperature. Ageing in French oak casks: white wines — at least 9 months, red wines — at least 12 months. All wines are later on aged in the bottle.
- Ageing potential for red wines is at least 5 years, for white wines – at least 3 years.
- All stages of production are controlled by international experts of SARL Derenoncourt (France).



SPARKLING WINES

SHABO House of Sparkling Wines is the only full-cycle sparkling wines production facility in Ukraine. SHABO sparkling wines are produced in collaboration with the oenologic experts of Institut Oenologique de Champagne (France).



SPARKLING WINES SPECIAL EDITION COLLECTION

Brut White
Semi-dry White

Semi-dry Rose
Semi-sweet White

Semi-sweet Muscat White

- Each bottle is made of 1.6 kg of the highest quality grapes from the Shabo terroir.
- Method: Charmat Lungo.
- Varieties: Riesling, Pinot Blanc, Pinot Noir and Chardonnay grown in the best areas of Shabo terroir. The varieties may change every year.
- Additional ageing gives this sparkling wine roundness, softness and balance.



NATURAL SEMI-DRY SPARKLING WINES

Rosé natural semi-dry

Muscat natural semi-dry

SHABO is the only company in Ukraine to produce natural semi-sweet wines, and the first one to create a collection of natural semi-dry sparkling wines.

- To create these sparkling wines we use a unique technology of cold crashing (fermentation stopped by means of dropping the temperature down to -3 °C) with further ageing on fine lees with temperatures no higher than -2 °C. Under these conditions sugar in the grape does not ferment. Without the addition of artificial sugar the wine is sweet due to the natural sugars and sweetness of the grapes.
- These sparkling wines are made by Charmat method, with the secondary fermentation without adding liqueur de tirage and liqueur de dosage. Additional ageing on fine lees in acratophores.
- Grape varieties: Sparkling Rosé natural semi-dry - Pinot Noir, Sparkling Muscat natural semi-dry - Muscat Ottonel.





AGED SPARKLING WINES SHABO CLASSIC COLLECTION

Brut White
Brut Rose

Semi-dry White
Semi-sweet White

- Each bottle is made of 1.6 kg of the best selected grapes from Shabo terroir.
- Méthode Champenoise, ageing in the bottle from 9 months to 1.5 years.
- Varieties: Pinot Noir and Chardonnay (vines purchased in Europe and planted in the special selected micro-plots of Shabo terroir).
- Exceptional quality provided by the most up-to-date equipment of SHABO House of Sparkling Wines (one of the best in Europe).
- All stages of production are controlled by international experts of SARL Derenoncourt and Institut Oenologique de Champagne (France).



AGED SPARKLING WINES GRAND RESERVE LIMITED COLLECTION

Extra Brut White

Brut White

Brut Rose

- Each bottle is made of 1.6 kg of the finest selected grapes from Shabo terroir.
- For many years the winemakers of SHABO have been selecting the finest blends of wines fermented and aged for 3-6 months in French oak barrels equipped with an automated temperature control system, to produce Grand Reserve sparkling wines.
- Méthode Champenoise, ageing in the bottle for at least 3 years.
- Exceptional quality of Grand Reserve is guaranteed by classic champagne grape varieties — Pinot Noir and Chardonnay. The vines have been purchased in France and Italy, and planted in the unique micro-plots of Shabo terroir, the soil and structure of which are perfect for growing grapes that will produce sparkling wines.
- Exceptional quality provided by the unmatched, state of the art equipment of SHABO House of Sparkling Wines.
- All stages of production are controlled by international experts of SARL Derenoncourt and Institut Oenologique de Champagne (France).





VERMOUTH SHABO CLASSIC COLLECTION



VERMOUTH MASTER TARDAN CLASSIC COLLECTION



Bianco

Rose

- SHABO vermouth is produced from white and red grapes of the classic European varieties. Natural aromatic extracts are added (cinnamon, vanilla, nutmeg, orange, coriander).
- Consumption: neat, or as a base for cocktails.



BRANDY



BRANDY OF UKRAINE MASTER TARDAN COLLECTION

V.S (aged 3 years)

1788 (aged 4 years)

V.S.O.P (aged 5 years) – box

- The collection of high-quality brandies of Ukraine, made from European brandy spirits aged for no less than 3, 4, and 5 years.
- High quality spirits and craftsmanship blending result in excellent organoleptic characteristics: expressive aroma with fruit and berry notes and pronounced tones of plum and biscuit, as well as elegant ageing notes.





BRANDY OF UKRAINE MODERN COLLECTION

V.S (aged 3 years)

V.S.O.P (aged 5 years)

- Collection of high-quality brandies of Ukraine, created from brandy spirits, aged for no less than 3 or 5 years Made by classic French distillation technology.
- Aged American and French oak barriques of various roasting degrees.
- Unique blending with premium spirits and lengthy post-blending rest.



BRANDY OF UKRAINE MASTER TARDAN RESERVE COLLECTION

V.S (aged 3 years)

1788 (aged 4 years)

RESERVE (aged 5 years)

- The collection of high-quality aged brandies created from brandy spirits aged for no less 3, 4 or 5 years.
- A bright and elegant assemblage with harmonious bouquet that will definitely please brandy connoisseurs.





BRANDY OF UKRAINE SHABO ELITE COLLECTION

V.V.S.O.P (aged 5 years)

GRANDE RESERVE (aged 5 years) – in a gift box

- The collection of elite aged brandies made from premium European spirits, with ageing of no less than 3, 4, 5 years.
- Bright golden amber colour, harmonious and complex bouquet with delicate floral notes and tones of ageing.



BRANDY OF UKRAINE SHABO COLLECTION OF AGED BRANDIES

X.O (aged 7 years)
X.O (aged 8 years)

X.O (aged 9 years)
X.O (aged 10 years) in a gift box

X.O (aged 12 years) in a gift box

- Elite collection of aged brandies, an assemblage of high-quality brandy spirits produced from selected white grapes, and aged from 7 to 12 years.
- Golden amber colour.
- A refined bouquet with floral and fruity notes and rich tones of ageing.
- An unforgettable experience for true connoisseurs of brandy.





BRANDY GEORGIAN LEGEND

3 stars (aged 3 years)

5 stars (aged 5 years)

X.O (aged 6 years)



- The blends of this collection were created by our leading brandy production technologist Zviad Kvelashvili, who hails from Georgia.
- Selected blends, created from the best grapes.
- Centuries-old production technology, providing the unique, well-balanced and mild taste.



BRANDY OF GEORGIA ERISIONI COLLECTION

V.S (aged 3 years)

V.S.O.P (aged 5 years)

X.O (aged 7 years)



- The blends of this collection have been created by our master blender from 100 % Georgian grape spirits.
- We purchase spirits from one of the largest vine growers and brandy producers of Georgia. Distillation and ageing are made according to the classic Georgian technology.
- The blends in this collection are made in a unique style which defines the intensity of aroma and taste.





BRANDY OF UKRAINE AXIOM COLLECTION OF AGED BRANDIES

V.S (aged 3 years)

V.S.O.P (aged 5 years)

X.O (aged 6 years)

- Brandy spirits for this collection are made from our own grapes grown in the SHABO terroir in Charentais type alambic.
- For subsequent ageing exclusively in French oak barrels, we only use the best, so-called middle part («body», «heart») of the spirit. AXIOM is one of our best brandies with a unique taste and aroma.



BRANDY OF UKRAINE. IUKURIDZE FAMILY RESERVE EXCLUSIVE COLLECTION OF AGED BRANDIES



V.S (aged 3 years) in a gift box V.S.O.P (aged 5 years) in a gift box X.O (aged 20 years) in a gift box

- Exclusive aged brandy created by the assemblage of high-quality premium brandy spirits, which demonstrate elegance and originality. The craftsmanship of our assemblage experts turns this brandy into a piece of art. This noble spirit would be a worthy addition to an exclusive private collection.
- Spirits for blending were personally selected by members of the Iukuridze Family, the owners of SHABO.
- This exclusive brandy is distinguished by its refinement, originality and nobility. It demonstrates amazing softness, perfect balance and an elegant finish.



DIGESTIFS



ICE WINE

Ice Wine White

Ice Wine Rose

Ice Wine Red

- Exclusive collection of famous natural sweet wines – Ice Wine.
- Up to 3 000 bottles per season.
- White Ice Wine is made from SHABO's own Rhine Riesling.
- Red Ice Wine is made from our own grapes of Cabernet Sauvignon, Pinot Noir, Cabernet Franc.
- Pink Ice Wine is made from our own grapes of Cabernet Sauvignon, Pinot Gris, Merlot.
- The vines were purchased in Europe and planted in the Shabo terroir on a specially selected 4 hectares' plot with specific sandy soils and a clay base. Yield per vine – up to 2 kg.
- Artificial freezing technology used for the production of this wine is internationally renowned.
- The natural sweetness of wine is the result of the delicate freezing of grapes. More than 15 kg of grapes are used to produce just one 0.375 l bottle of SHABO Ice Wine.



GRAPE VODKA (EAU DE VIE)

Grape Vodka
Gold Grape Vodka

Chardonnay Grape Vodka
Muscat Grape Vodka



- Each bottle is made of at least 2.5 kg of the highest quality grapes from the Shabo terroir.
- This premium vodka is made from elite white grapes, carefully hand-picked in the best microzones of the Shabo terroir.
- Production method: multiple distillation of young grape spirits.
- Grape vodka is a perfect aperitif or digestif and a great compliment to any meal. Served as an independent beverage with ice or fruit juice. It may also be used in various cocktails.



PRODUCTION

Department of grape processing.





PRODUCTION

Our winemaking process was enhanced by the most up-to-date production facilities which help us preserve and promote the best characteristics of the terroir contained in our grapes.



PRODUCTION

Department of Fine Wines.
State of the art equipment provides an exclusive and careful approach to each grape.



PRODUCTION

SHABO wine cellar is, by far, the largest in Ukraine. It has three levels: zero, 5 m and 9 m underground.



PRODUCTION

SHABO House of sparkling wines is a powerful modern enterprise, which ensures the highest quality at all production stages.





PRODUCTION

Since 2008 SHABO has been producing classic sparkling wines by Méthode Champenoise.



PRODUCTION

Since 2012 SHABO has been producing the highest quality sparkling wines created by Charmat and Charmat Lungo technology.



The production complex of brandy and grape vodka (eau de vie).

PRODUCTION



PRODUCTION

Distillation Department.



Department of ageing and storage of brandy spirits.

PRODUCTION



PRODUCTION

Bottling Department.



WINE CULTURE CENTER



WINE CULTURE CENTER

SHABO Wine Culture Center was founded in 2009 as one of the most important social projects to promote the culture of wine and winemaking in Ukraine. The project's mission is to increase consumer awareness about wine production and to enhance the culture of wine consumption in Ukraine.

OVER 50 THOUSAND TOURISTS VISIT SHABO WINE CULTURE CENTER EVERY YEAR



WINE CULTURE CENTER

SHABO Wine Culture Center takes up 4 hectares of the territory of SHABO winery. It is a popular tourist attraction. Thousands of wine lovers come here every year to learn more about the winemaking culture. SHABO Wine Culture Center has been recognized as part of the cultural heritage of Europe, included in the European map of wine museums and is a member of the international Association for Cultural and Tourist Exchange. It is a voting winner in the Must Visit category of the international Wine Travel Awards 2021-2022 competition.



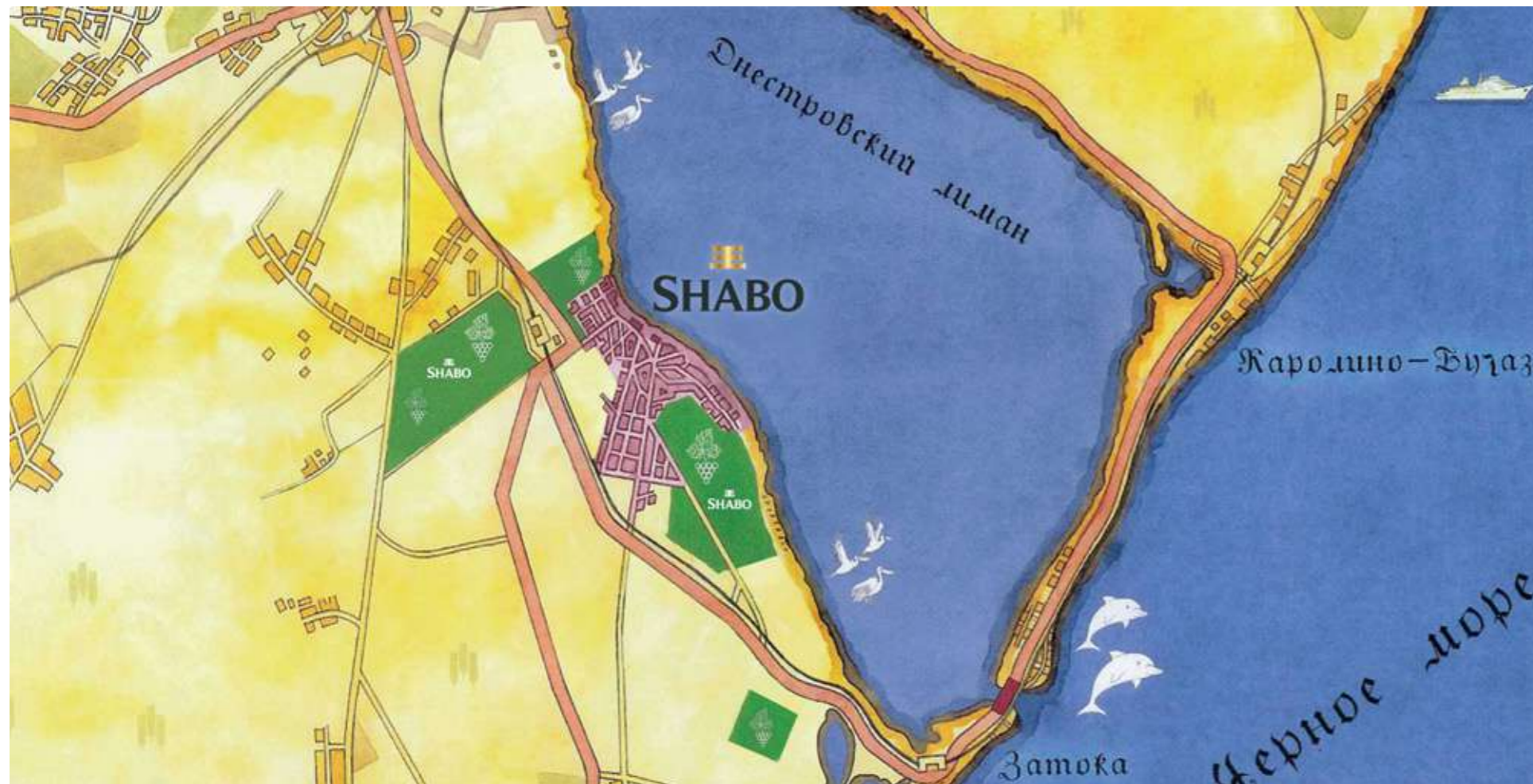
WINE CULTURE CENTER

The village of Shabo is one of the largest settlements in Odesa region. It is located on the coast of the Dniester estuary, 70 km away from Odesa and 7 km away from the ancient city of Bilhorod-Dnistrovsky (Akkerman). The population of the Shabo is 10 thousand people, most of them engaged in vine growing and winemaking. The first vineyards were planted in this area by the Greeks in the 6th century. Later on, grapes were cultivated here by the Ottomans. The beginning of the 19th century opened the era of European winemaking in Shabo, due to the arrival of the Swiss settlers who founded a winemaking colony in this area.



WINE CULTURE CENTER

The village of Shabo is situated in the Bilhorod-Dnistrovskiy district, Odesa region of Ukraine. Odesa Region is well-known for highly-developed viticultural activity. More than 70% of the vineyards of Ukraine are located in this region.



WINE CULTURE CENTER

Museum labyrinth tells a fascinating story of Shabo since ancient times till nowadays.



WINE CULTURE CENTER

Modern multivision and cinemas.



WINE CULTURE CENTER

Royal cellar. In total, there are 4 historical bicentennial cellars in SHABO Wine Culture Center.



WINE CULTURE CENTER

Georgian wine hall.



WINE CULTURE CENTER

Sculptural ensemble «The trilogy of vine».





WINE CULTURE CENTER

Since 2012, SHABO has participated in dozens of prestigious international tasting competitions, and has won more than 500 awards.



WINE CULTURE CENTER

Alpine garden.



WINE CULTURE CENTER

The Dionysus Fountain.



WINE CULTURE CENTER

Sherry cellar.





WINE CULTURE CENTER

The first and only monument of Vine in Ukraine.



WINE CULTURE CENTER

There are 6 tasting rooms in our Wine Culture Center: White tasting room located in the wine storage, Crystal tasting room, and 4 VIP tasting rooms located in a wine cellar with galleries of oak barriques.



WINE CULTURE CENTER

Family Reserve cellar.



WINE CULTURE CENTER

SHABO wine boutique.





Shabsky Drvoryk restaurant.



WINE CULTURE CENTER

WELCOME TO SHABO!



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