



Sefa Wine



Kulla

VRANÇ 2016

NGA REGJIONI VRESHTAR I RAHOVECIT

PRODUCT OF KOSOVO

SEFA  
WINE

*Company portfolio*

2021



OUR PHILOSOPHY

PURITY

MINERAL EXPRESSIVENESS

DRINKABILITY

BALANCE DELICIOUSNESS



Sefa Wine



# SEFA WINERY

dating back from 1917 in a small place called Rahovec in Kosovo is one of the very first privately owned wineries in Kosovo and has gained a reputation as a quality wine producer over the years.

A combination of passion and experienced, skilled workers, traditional technology, handpicked grapes and using both wood barrels and stainless steel tanks for aging wines contributes in making different types of wine such as Premium Reserve, Special Selection and other delighting wine lovers all over.



*We make good wine!*



# THE TERRITORY AND WINEYARDS

Only great grape makes great wine. Our vineyards are 10 to 40 years old, maintained with love.

They are located in a continental Mediterranean climate, at an altitude of 350 to 380 metres, where humidity and mineralogy are a plenty. Vines are soaked in sun from sunrise to sunset in an environment of 765 mm rainfall and average air temperature of 11.8 ° C. The grapes are only picked on full maturity in order to make the best wines.



# SEFA WINERY IN NUMBERS

Annual capacity 200,000 bottles with plans to increase to meet the growing demand.

Present in 85% of retail market and 15% HoReCa in the domestic market.

Sefa Winery wines present in Albania, Poland, Switzerland and Denmark, sold and distributed through representatives and distributors and actively in search of new partners in other EU markets



*We make good wine!*



# OUR NICHE



We specialize in the production of premium, reserve and special selection wines, using only the best quality grape, naturally, unhurried maturing or aging in oak barrels.

Our wines were awarded in international competitions such as Deanter 2017, Bronze Concours International de Lyon 2018, Silver Decanter 2019, silver London and many more

**WE ALSO MAKE OTHER,  
REGULAR WINES, AGED IN  
STAINLESS STEEL BARRELS**



# KULLA VRANÇ 2016

## *Special selection*

**Harvest:** The 2016 year is best for Vranç, the weather conditions for ripening the grapes were favorable. The grapes were sound 100%, the grapes had an extraordinary polyphenolic content regarding both the quantity of the total polyphenols and their composition and maturity.

## TECHNICAL INFORMATION

**Viticulture areas:** this vineyards is old, he planted from our grandfather "Sefa".

**Location:** Valley of Pataqan i poshtem, land Bucina.

**Planting density:** 2.5 x 1.0 meter.

**Exposition:** North – South

**Soil:** Is a good condition for water, humus, minerals, and is black soil with little percent of skeletal soil.

## VINEYARD

**Variétal composition:** Vranç 100%

**Yield:** 7-9 t/ha

**Harvest time:** end of September or start October

**Manner of Harvest:** manual –handpicked

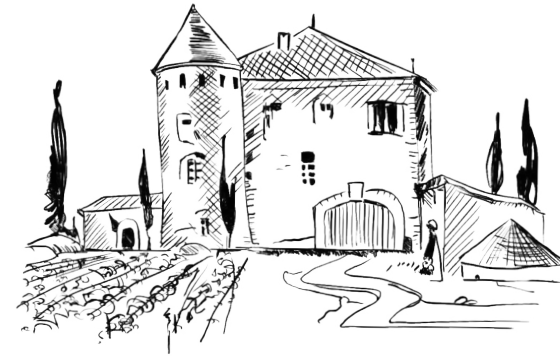
**Vinification:** fermentation in the inox stainless

**Duration of fermentation:** 15 days

**Malolactic fermentation:** Spontaneous

**Aging:** in the barrels of the best French Oak 14-18 months, one year in the bootless

**Chemical analysis:** alcohol 13.5vol%, total acids 5.3 gr/l, pH 3.49



## TASTING NOTES

**Awards in (Concurs de Lyon International 2018)** This Vranç shows deep, dark juicy fruits layer the palate with lush notes of black cherry, red plum, tobacco, cocoa, giving way to more complex notes of sage, clove, and minerality. Emphasizing its Rahovec terroir, this wine finishes with darker notes of cassis and ripe black berries, balanced beautifully by suedy, round tannins and carefully crafted acidity.



# 2019







# KULLA SEFA EXCELLENT VINTAGE 2015

*Cabernet Sauvignon*

**Grapevariety:** 100% Cabernet Sauvignon

**Region :** Rahovec - Kosovë

## VINIFICATION

Selectet yeast with controlled temperature, not higher than 30 C prolouget maceration with skin for 20 - 25days. Natural malolactic fermentation. Preserved in 100 % new French oak barrels for 16- 18 months toasted M+.

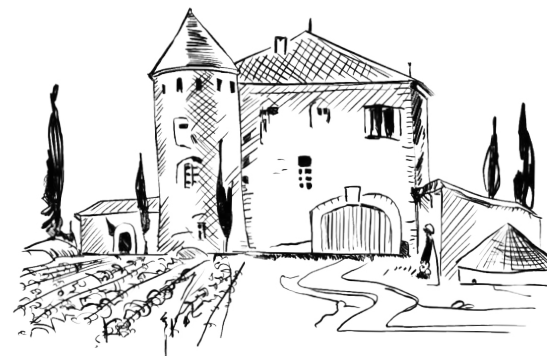
**Pairings:** Beef, lamb, mature, hard cheese and poultry.

## TECHNICAL DATA:

**Alcohol:** 13.5 %vol

**Residual sugar:** 2.4 (G/L)

**Total acidity:** 5.2 (G/L)



## TASTING NOTES

More than 90 points ,Concours International de Lyon Silver & Decanter awards Silver 2019, this luxuriant Cabernet shows deep, dark juicy fruits layer the palate with lush notes of black cherry and red plum, giving way to more complex notes of sage, clove, black pepper emerge and minerality. Emphasizing its Rahovec terroir,this wine finishes with darker notes of cassis and ripe black berries, balanced beautifully by suedy, round tannins and carefully crafted acidity..



*Philippe Lefebvre*  
Président du Concours



# KULLA SEFA EXCELLENT VINTAGE 2017

## *Chardonnay Reserve*

**Grape variety:** 100% Chardonnay Reserve  
**Region :** Rahovec - Kosovë

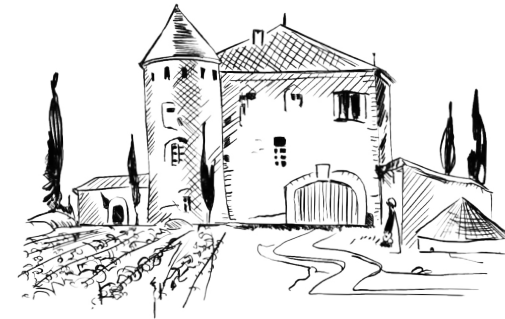
### VINIFICATION

The wine was fermented in stainless steel tank with selected yeast and controlled temperature, not higher than 16C Preserved in 70% new and old 30% French Oak barrels for 6 – 10 months toasted M. After bottling aged 6 month in bottle.

**Pairings:** Prime fish, chicken, pasta

### TECHNICAL DATA

**Residual sugar:** 1.6 (G/L)  
**Total acidity:** 6.0 (G/L)  
**PH:** 3.55  
**Alcohol:** 13.8 %vol



### TASTING NOTES

86 points Decanter Awardsthe bouquet is intensely aromatic and features notes of ripe peaches, lemon, ananas. Flavors of toffee and almonds emerge on the palate, bolstered by lively acidity, a creamy mouthy feel, and a long finish.



# 2017



# SEFA WINE

## EXCELLENT VINTAGE 2016

*Pinot noir*

**Grape variety:** 100% Pinot Noir  
**Region :** Rahovec - Kosovë

### VINIFICATION

Selected yeast with controlled temperature, not higher than 28 C prolonged maceration with skin for 20 days. Natural malolactic fermentation. Preserved in French Oak barrels for 6 months.

**Pairings:** Prime rib and dried cranberries meat

### TECHNICAL DATA

**Residual sugar:** 0.4 (G/L)  
**Total acidity:** 4.44 (G/L)  
**PH:** 3.65  
**Alcohol:** 13.2 %vol



### TASTING NOTES

As elegant as bouquet of violets and bursting with cherry, raspberry and strawberry flavors, our Pinot Noir is medium-bodied with soft tannins, to create a smooth rich texture





# SEFA WINE VINTAGE 2016

*Vranac*

**Grape variety:** 100% Vranac

**Region :** Rahovec - Kosovë

## VINIFICATION

Selected yeast with controlled temperature, not higher than 28 C prolonged maceration with skin for 15 - 20 days.

Natural malolactic fermentation.

Preserved in stainless steel tank, after bottling aged 6 month in bottle.

**Pairings:** Beef, lamb, mature, hard cheese and poultry

## TECHNICAL DATA

**Residual sugar:** 3.24 (G/L)

**Total acidity:** 5.2 (G/L)

**PH:** 3.55

**Alcohol:** 13.0 %vol

  
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## TASTING NOTES

As elegant as bouquet of violets flowers. Bursting with Bright blackberry jam, cherry aromas with clove, cedar and vanilla flavors, layered with loam molasses. Rich and soft fruit greet the palate with a bright roundness on the mid palate. On the long and smooth finish.



# SEFA WINE VINTAGE 2017

*Chardonnay*

**Grape variety:** 100% Chardonnay

**Region :** Rahovec - Kosovë

## VINIFICATION

The wine was fermented in stainless steel tank with selected yeast and controlled temperature, not higher than 16C Preserved in stainless steel tank, after bottling aged 6 month in bottle.

**Pairings:** Prime fish, chicken, pasta

## TECHNICAL DATA

**Residual sugar:** 1.2 (G/L)

**Total acidity:** 6.2 (G/L)

**PH:** 3.52

**Alcohol:** 13.0 %vol

  
Sefa Wine



## TASTING NOTES

Wine delivers a satisfying bright acidity balanced beautifully by ripe. The bouquet is fresh, intensely aromatic and features notes of ripe peach, lemon, ananas.

Flavors of toffee and almonds emerge on the palate, bolstered by a creamy mouth feel, and a long finish





*Special selection*  
*Chardonnay Reserve*  
*Cabernet Sauvignon*  
*Chardonnay*  
*Uranac*  
*Pinot noir*



*We take pride in producing award-winning wines,  
we have the wine for you.*