

Artania White

2024 / DRY WHITE BLEND

BLEND

51% Chardonnay, 19% Riesling, 17% Sauvignon Blanc, 5% Chenin Blanc, 4% Rkatsiteli, 2% Albarino, 2% Timorasso

ALCOHOL

13.5% ABV

VINEYARD

Ochakiv, Northern Black Sea, Mykolaiv region, Ukraine

SOILS

Dark chestnut loam on the plateau between the Buzky and Berezan estuaries

VINIFICATION

Hand-picked across September. Each variety is fermented separately in stainless steel at 17 C, then aged on fine lees for four months with regular batonnage before the final blend is assembled.

TASTING NOTES

Fragrant apple, white flowers and honeyed melon, with a clean coastal freshness and a softly creamy texture.

PAIRING

Fish, seafood, salads and white meat.



Artania Rose

2025 / DRY ROSE BLEND

BLEND

90% Pinot Gris, 10% Pinot Noir

ALCOHOL

12.5% ABV

VINEYARD

Ochakiv, Northern Black Sea, Mykolaiv region, Ukraine

SOILS

Dark chestnut loam on the plateau between the Buzky and Berezan estuaries

VINIFICATION

Hand-picked in early September. Sixteen hours of cold maceration at 4 C precede pressing and stainless-steel fermentation at 17 C. Five months on fine lees with regular batonnage build texture.

TASTING NOTES

Strawberries and cream, raspberry and cherry, followed by rose petal and a lifted gooseberry finish.

PAIRING

Salads, goat cheese, ham, or served as an aperitif.



Artania Red

2024 / DRY RED BLEND

BLEND

30% Merlot, 30% Tempranillo, 21% Pinot Noir, 13% Cabernet Sauvignon, 6% Rubin

ALCOHOL

13.0% ABV

VINEYARD

Ochakiv, Northern Black Sea, Mykolaiv region, Ukraine

SOILS

Dark chestnut loam on the plateau between the Buzky and Berezan estuaries

VINIFICATION

Hand-picked in mid-October. Varieties are fermented separately in small stainless-steel tanks, complete malolactic fermentation, then age separately in French and American oak for at least six months before blending.

TASTING NOTES

Spiced plum, vanilla and juicy cherry open into strawberry and anise as the wine develops in the glass.

PAIRING

Steak, roasted meat dishes and pate.



Beykush Telti Kuruk

2025 / DRY WHITE - NATIVE VARIETY

GRAPE

100% Telti Kuruk

ALCOHOL

13.5% ABV

VINEYARD

Ochakiv, Northern Black Sea, Mykolaiv region, Ukraine

SOILS

Dark chestnut loam on the plateau between the Buzky and Berezan estuaries

VINIFICATION

Hand-picked at the end of September. Twelve hours of cold maceration at 4 C are followed by stainless-steel fermentation at 17 C and six months on fine lees with regular batonnage.

TASTING NOTES

White mulberry and quince with lemongrass, white peach and an energetic, food-friendly freshness.

PAIRING

Fish, shrimp, grilled vegetables and pate.



Beykush Amphora Rkatsiteli

2025 / DRY SKIN-CONTACT WHITE

GRAPE

100% Rkatsiteli

VESSEL

Handmade 400 L Catalonian clay tinajas

VINEYARD

Ochakiv, Northern Black Sea, Mykolaiv region, Ukraine

SOILS

Dark chestnut loam on the plateau between the Buzky and Berezan estuaries

VINIFICATION

Fermented on skins in Catalonian clay amphorae. After one month with skins and seeds, the wine is pressed, settled and returned to amphora for a further six months on fine lees.

TASTING NOTES

Dried steppe grasses, honey and walnut, with ripe quince, yellow plum, apricot and dried apricot.

SERVING TEMPERATURE

10-14 C

