



ARAN

BIO ENERGY

# “ About us”



***Aran Bio Energy has been on the market for more than 10 years. This is a young and rapidly growing company with sustainable business principles.***

*The Company’s history originates from 2013, when it was called G5 Agro and was exclusively engaged in the cultivation of pomegranate and saffron for export. The idea of creation belonged to a group of businessmen who used for this purpose many years of experience in the development of agriculture in Azerbaijan. In 2021, in connection with the launch of alcohol production, the Company rebranded and received the name Aran Bio Energy.*

***In 2021, Aran Bio Energy, together with one of the most modern factories in Azerbaijan, “ İsmayilli Sharab 2 ”, began producing pomegranate and grape wines under the “Yaqut” brand.***

*Autochthonous varieties of Bala Mursal pomegranate and traditional varieties of Madrasa, Bayan Shira grape give the products a unique taste.*

*For 10 years already, Aran Bio Energy has owned 120 hectares of pomegranate, 1.5 ha of saffron plantations and 264 ha of grape allowing the cultivation of products for export.*

*The Bala Mursal pomegranate, an autochthonous variety of Azerbaijan, known since the beginning of the 20th century, is grown in the village of Muganly, Kurdamir Region, where the local soil allows obtaining more juicy fruits which are later exported to Kazakhstan, Ukraine and a number of Asian countries.*

*Buyers associate both pomegranate and saffron with their native lands, thus the Company reflects the cultural characteristics of the population of Azerbaijan too. Both products have been grown commercially for many years. Subsequently, it was decided to combine many years of experience in growing agricultural products and knowledge in the field of winemaking - this is how pomegranate wine under the brand name of Yaqut appeared, since the Bala Mursal variety allows obtaining wine material of exceptional quality and taste.*





# YAQUT



**Capacity:** 0,75 l

**Alcohol %:** 10,0 % vol.

**Energy value:** 76,50 kcal per 100 cm<sup>3</sup>

**Composition:** Bala Mursal

**VINIFICATION:**

Pomegranate wine is an exquisite wine characterized by a rich harmony of flavors, characteristic of Azerbaijani wine! It delights with a juicy explosion of pomegranate notes, creating a refined and refreshing wine profile.

Pomegranate wine is a real treat for lovers of fruity and aromatic wines. Pleasure with every sip.

**WINE:**

This is a fiery wine drink of deep purple color with a unique bouquet of rich aromas of pomegranate and berries, as well as sweet tannins.

Complex, rich, with an impressively refreshing aftertaste framed by a pleasant tannin structure.

**Recommendations for serving and combining with products:** Serve at 10°C.

An excellent aperitif. Ideal with Roquefort cheese and also a great addition to desserts.

Pairs perfectly with spicy Asian and fusion cuisine

**MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

**RECOMMENDATION FOR USE:**

Consume at a temperature of 14 -18°C.

Recommended with red meat of veal, mutton, lamb, cheeses, and fruit desserts

**STORAGE CONDITIONS:**

The juice is fermented at a temperature of 18-20°C in stainless steel containers for 10-15 days.

Fermentation is done to retain the natural sweetness and then mixed with red wine to achieve the perfect balance of acidity and sweetness.

**Aging:** in a stainless steel tank.

**ALLERGENS:**

Contains sulfates.

**SEMI SWEET  
(POMEGRANATE WINE)**

# YAQUT



**RED DRY WINE**

**Capacity:** 0,75 l

**Alcohol %:** 13,0 % vol.

**Energy value:** 74.2 kcal per 100 cm<sup>3</sup>

**Composition:** Madrasa variety of grape

**VINIFICATION:**

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. The red dry wine, with a ruby color of medium intensity, features berry aromas and medium oak tannins with balanced acidity. It has a low duration finish

**WINE:**

This outstanding red dry wine exhibits a lovely ruby color of medium intensity. Its berry aromas with subtle woody undertones and balanced medium tannins are enchanting. The balanced acidity lends the wine a special depth. While the finish is of low duration, the wine leaves a unique flavor trail that invites enjoyment with every sip.

**MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

**Vineyard:**

Vineyards of red wine varieties are located on clay forest soils rich in iron.

**RECOMMENDATION FOR USE:**

Consume at a temperature of 16 -18°C. Recommended with red meat of veal, mutton, lamb, and cheeses.

**STORAGE CONDITIONS:**

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

**ALLERGENS:**

Contains sulfates.



# YAQUT



**RED SEMI DRY**

**Capacity:** 0,75 l

**Alcohol %:** 12,5 % vol.

**Energy value:** 76.5 kcal per 100 cm<sup>3</sup>

**Composition:** Saperavi and Cabernet Sauvignon

## **VINIFICATION:**

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. The red semi-sweet wine, with a ruby color of medium intensity, is defect-free and non-carbonated. It boasts berry aromas of local varieties with hints of oak, full-bodied with medium levels of tannins and acidity, and has a moderate duration finish

## **WINE:**

The red semi-sweet wine, with a beautiful ruby color of medium intensity, is free from defects and carbonation. Its aromas of local berry varieties, complemented by oak notes, transport you to a world of refined flavors. The wine boasts a full body, medium levels of tannins and acidity, creating a harmonious blend. A moderate finish completes this noble wine, leaving a pleasant impression.

## **MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

## **Vineyard:**

Vineyards of red wine varieties are located on clay forest soils rich in iron.

## **RECOMMENDATION FOR USE:**

Consume at a temperature of 16 -18°C. Recommended with red meat of veal, mutton, lamb, Cheddar cheese, and fruit desserts.

## **STORAGE CONDITIONS:**

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

## **ALLERGENS:**

Contains sulfates.



# YAQUT



**RED SEMI SWEET**

**Capacity:** 0,75 l

**Alcohol %:** 12,0 % vol.

**Energy value:** 80.0 kcal per 100 cm<sup>3</sup>

**Composition:** Saperavi and Cabernet Sauvignon

**VINIFICATION:**

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. "Semisweet wine, clean and defect-free. Medium intensity ruby color, medium acidity, full-bodied, expressive tannins including a dry character. Primary aromas featuring blackberries, currants, pomegranate, and black pepper. Long-lasting finish."

**WINE:**

"The red semi-sweet wine boasts a clean character. Its exquisite ruby hue of medium saturation captivates, while the medium acidity adds vivacity and freshness. The wine possesses a full body and expressive balance of tannins, including pleasant nuances of a dry taste. The aromatic bouquet is infused with primary notes dominated by shades of blackberries, juicy currants, rich pomegranate, and subtle black pepper, crafting a balanced and harmonious aromatic profile."

**MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

**Vineyard:**

Vineyards of red wine varieties are located on clay forest soils rich in iron.

**RECOMMENDATION FOR USE:**

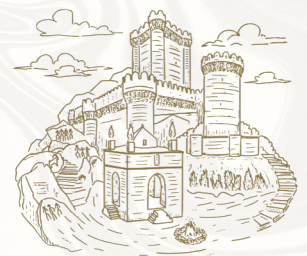
Consume at a temperature of 16 -18°C. Recommended with red meat of veal, mutton, lamb, Cheddar cheese, fruit desserts and chocolate.

**STORAGE CONDITIONS:**

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

**ALLERGENS:**

Contains sulfates.



# YAQUT



**WHITE SEMI SWEET**

**Capacity:** 0,75 l

**Alcohol %:** 12,0 % vol.

**Energy value:** 80.0 kcal per 100 cm<sup>3</sup>

**Composition:** Bayan Shira variety of grape

**VINIFICATION:**

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. The semi-sweet white wine is transparent with a golden hue, offering aromas of dried fruits and apricot with hints of creamy undertones. Its flavor profile is characterized by bright acidity, balanced, full-bodied, and a long finish.

**WINE:**

This semi-sweet white wine captivates with its transparent golden hue and rich aromas of dried fruits and apricot, complemented by nuances of creamy undertones. The flavor profile is characterized by a bright acidity and a balanced, full-bodied texture. A prolonged finish completes this wine, leaving a pleasant and lasting impression

**MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

**Vineyard:**

Vineyards of red wine varieties are located on clay forest soils rich in iron.

**RECOMMENDATION FOR USE:**

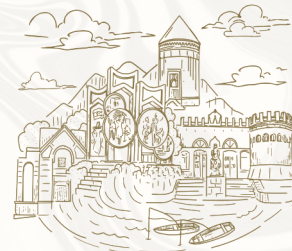
Serve at a temperature of +12 - 14°C; recommended to consume with white meat, fish, seafood, duck liver and desserts.

**STORAGE CONDITIONS:**

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

**ALLERGENS:**

Contains sulfates.



# YAQUT



## WHITE DRY WINE

**Capacity:** 0,75 l

**Alcohol %:** 13,0 % vol.

**Energy value:** 72.0 kcal per 100 cm<sup>3</sup>

**Composition:** Chardonnay

### VINIFICATION:

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. The white dry wine, with low intensity and a straw-like hue, exhibits secondary aromas of cream, caramel, and hints of tropical fruits. It features balanced acidity and a prolonged finish

### WINE:

The white dry wine, with low intensity and a slightly straw-like hue, is a true symbol of refinement. Its secondary aromas, featuring nuances of butter, caramel, and tropical fruits, create a captivating bouquet. Balanced acidity lends the wine a special charm. The prolonged finish leaves a lasting impression

### MLF (Malolactic Fermentation):

Conducted after complete alcoholic fermentation.

### Vineyard:

Vineyards of red wine varieties are located on clay forest soils rich in iron.

### RECOMMENDATION FOR USE:

Serve at a temperature of +10 -12°C; recommended to consume with white meat, fish, and seafood.

### STORAGE CONDITIONS:

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

### ALLERGENS:

Contains sulfates.



# YAQUT



**WHITE SEMI DRY**

**Capacity:** 0,75 l

**Alcohol %:** 12,0 % vol.

**Energy value:** 74.1 kcal per 100 cm<sup>3</sup>

**Composition:** An assemblage of Bayanshira and Rkatsiteli varieties

## **VINIFICATION:**

Each variety of grape is hand-picked and vinified separately in temperature-controlled steel containers. At the end of fermentation, post-fermentation maceration and aging in French oak barrels are carried out for 12 months. The white wine is clean, straw-colored, with low intensity and lemon hues. It has primary aromas of citrus fruits with pronounced acidity and mineral notes. The finish is medium.

## **WINE:**

This white semi-sweet wine is an embodiment of elegance. Its clean, straw-like hue and low intensity underscore its nobility, while subtle hints of lemon impart freshness. The wine boasts primary aromas of citrus fruits with pronounced acidity and mineral notes, giving it a refined character.

## **MLF (Malolactic Fermentation):**

Conducted after complete alcoholic fermentation.

## **Vineyard:**

Vineyards of red wine varieties are located on clay forest soils rich in iron.

## **RECOMMENDATION FOR USE:**

Serve at a temperature of +12 - 14°C; recommended to consume with white meat, fish, seafood, duck liver and desserts.

## **STORAGE CONDITIONS:**

Store in ventilated, odorless rooms excluding exposure to direct sunlight, at temperatures from +5°C to + 20°C with a relative humidity of 85% max.

## **ALLERGENS:**

Contains sulfates.



# Chabiant



## WHITE DRY WINE

**Capacity:** 0,75 l

**Alcohol %:** 12,5 % obj.

**Harvesting:**

Hand-picked in September

**Grapes:**

A blend of white varieties, mainly Rkatsiteli and Bayan Shira grown in our own vineyards

**FERMENTATION:**

White grapes are harvested manually. Within a few minutes of harvesting, they reach the winery, where the grapes are gently destemmed and sent to the press machine while maintaining a low temperature during transportation. Only the best juice extracted by soft pressing is transferred into stainless steel tanks, where it ferments for about 1 month under temperature control (14-16°C). After fermentation, the wine is aged in stainless steel tanks for a variable period. During this time, the wine undergoes batonnage to facilitate maturation. A little part of the wine is aged in lightly toasted oak barrels no longer than 6 months.

**Ageing:**

4 months in stainless steel tanks

**COLOR:**

light yellow with hints of green

**FLAVORS:**

white floral and citrus aromas

**TASTE:**

note of white fruits balanced with nice acidity

**FOOD PAIRING:**

is a perfect companion to all kind of starters, seafood salads, fish, white meats like grilled chicken

**SERVICE TEMPERATURE:**

12-14°C



## WHITE SEMI DRY

**Capacity:** 0,75 l

**Alcohol %:** 12,0 % obj.

**Harvesting:**

manually, from beginning of September till the end of the month

**Grapes:**

60% Rkatsiteli – 40% Bayan Shira

**FERMENTATION:**

White grapes are harvested manually. Within a few minutes of harvesting, they reach the winery, where the grapes are gently destemmed and sent to the press machine while maintaining a low temperature during transportation. Only the best juice extracted by soft pressing is transferred into stainless steel tanks, where it ferments for about 1 month under temperature control (14-16°C). After fermentation, the wine is aged in stainless steel tanks for a variable period. During this time, the wine undergoes batonnage to facilitate maturation. A little part of the wine is aged in lightly toasted oak barrels no longer than 6 months.

**Ageing:**

4 months in stainless steel tanks

**COLOR:**

straw yellow

**FLAVORS:**

white fruits and apricot

**TASTE:**

sweetness balance with acidity, white fruit taste, full-body with a mild sweet and delicate finish

**FOOD PAIRING:**

soft cheese, spicy food and fruity desserts

**SERVICE TEMPERATURE:**

12-14°C

# Chabiant



## WHITE SEMI SWEET

**Capacity:** 0,75 l

**Alcohol %:** 11,5 % obj.

**Harvesting:**

manually, from September till beginning of October

**Grapes:**

60% Rkatsiteli – 30% Mtsvane – 10% Bayan Shira

**FERMENTATION:**

White grapes are harvested manually. Within a few minutes of harvesting, they reach the winery, where the grapes are gently destemmed and sent to the press machine while maintaining a low temperature during transportation. Only the best juice extracted by soft pressing is transferred into stainless steel tanks, where it ferments for about 1 month under temperature control (14-16°C). After fermentation, the wine is aged in stainless steel tanks for a variable period. During this time, the wine undergoes batonnage to facilitate maturation. A little part of the wine is aged in lightly toasted oak barrels no longer than 6 months.

**Ageing:**

4 months in stainless steel tanks

**COLOR:**

golden yellow

**FLAVORS:**

passion fruit and peach

**TASTE:**

sweetness balance with acidity, tropical taste, full-body with a persistence finish

**FOOD PAIRING:**

aged cheese, many kinds of desserts

**SERVICE TEMPERATURE:**

12-14°C



## RED DRY WINE

**Capacity:** 0,75 l

**Alcohol %:** 13,5 % obj.

**Harvesting:**

manually, among September and October

**Grapes:**

blend of red varieties, mainly Saperavi, Madrasa and Cabernet Sauvignon grown in our own vineyards

**FERMENTATION:**

Red Grapes are harvested manually, in few minutes achieve winery, where grapes gently destemmed and crushed gently and moved into stainless steel tanks. Skins and juice are cooled for preservation of aroma in the first phase of fermentation improving the process of releasing the color. During the fermentation wine and skin are daily treated by pumping over and delestage. Overall fermentation last from 8 to 20 days (it depends on kind of grapes and enological target to reach). Afterwards, wine separated from the skins, which are then pressed softly. Wine begins aging both in wood and stain steel in accordance to wine line.

**Ageing:**

8 months in stainless steel tanks. During aging

**COLOR:**

intense ruby color

**FLAVORS:**

persistent aromas of ripe cherries and herbs, with mild vanilla note

**TASTE:**

fruity, toasting flavors with long silky tannins finale

**FOOD PAIRING:**

ideal with grilled meat, pasta with sauces and poultry

**SERVICE TEMPERATURE:**

16-18 °C

# Chabiant



## RED SEMI DRY

**Capacity:** 0,75 l

**Alcohol %:** 12,5 % obj.

**Harvesting:**

manually, September – October

**Grapes:**

70% Saperavi – 30% Madrasa

**FERMENTATION:**

Red Grapes are harvested manually, in few minutes achieve winery, where grapes gently destemmed and crushed gently and moved into stainless steel tanks. Skins and juice are cooled for preservation of aroma in the first phase of fermentation improving the process of releasing the color. During the fermentation wine and skin are daily treated by pumping over and delestage. Overall fermentation last from 8 to 20 days (it depends on kind of grapes and enological target to reach). Afterwards, wine separated from the skins, which are then pressed softly. Wine begins aging both in wood and stain steel in accordance to wine line.

**Ageing:**

8 months in stainless steel tanks

**COLOR:**

intense red color

**FLAVORS:**

redberry, cherry fruit with hint of black pepper

**TASTE:**

freshness balances with mild sweetness, spicy with persistence red fruity after-tasting

**FOOD PAIRING:**

aged and semi-aged cheese, roasted red meat, desserts

**SERVICE TEMPERATURE:**

16-18 °C

**Capacity:** 0,75 l

**Alcohol %:** 12,5 % obj.

**Harvesting:**

manually, during October

**Grapes:**

80% Saperavi – 20% Madrasa

**FERMENTATION:**

Red Grapes are harvested manually, in few minutes achieve winery, where grapes gently destemmed and crushed gently and moved into stainless steel tanks. Skins and juice are cooled for preservation of aroma in the first phase of fermentation improving the process of releasing the color. During the fermentation wine and skin are daily treated by pumping over and delestage. Overall fermentation last from 8 to 20 days (it depends on kind of grapes and enological target to reach). Afterwards, wine separated from the skins, which are then pressed softly. Wine begins aging both in wood and stain steel in accordance to wine line.

**Ageing:**

8 months in stainless steel tanks

**COLOR:**

intense red color

**FLAVORS:**

aromas well-balanced and with ripe fruits and cherry jam

**TASTE:**

freshness balances with velvet sweetness, spicy with long and sweet after-tasting

**FOOD PAIRING:**

aged cheeses and chocolate desserts

**SERVICE TEMPERATURE:**

16-18 °C



**RED SEMI SWEET**



# YAQUT

PRODUKT AZERBEJDŽANU





# ARAN

## BIO ENERGY

### Azerbaijan

"Aran Bio Eenergy" M.M.C  
Baku, Tbilisi Ave 22,  
Europe Plaza AZ1107  
+994505370063

### Poland

"Aran Bio Energy" Sp.z  
o.o. ul. Chałubińskiego  
9/2, 02-004 Warszawa  
+48507091971



[info@aranbioenergy.com](mailto:info@aranbioenergy.com)



[sales@aranbioenergy.com](mailto:sales@aranbioenergy.com)



[www.aranbioenergy.com](http://www.aranbioenergy.com)