

Servicing Star Markets Locally



ARARAT ANI 7 YEARS OLD

Yerevan Brandy Company CJSC, Yerevan, Armenia (since 1887)

eCommerce # 135326 | 40.0% alc./vol.

500mL | **\$60.0** *subject to change

This seven-year-old vintage brandy has an elegant bouquet with warm sunny hues and a gradually unfolding rounded powerful taste that shades into a soft and long aftertaste. Its composition and strength will reveal new facets of brandy and emphasize the fullness of the moment. A great option of gift alcohol for a connoisseur.

In the character of ARARAT "Ani" one can feel the refinement of a female name and the power of the great city of Ani, the history of which goes back to the depths of centuries of the homeland of Armenian brandy.





Production Process:

Wine goes through two distillation phases: primary and secondary, fractional distillation. The first distillation produces 32° alcohol, which is then distilled again. Secondary distillation separates alcohol into three fractions: head, heart and tail. Only the heart, the purest, thinnest and delicate fraction, is used as the basis for ARARAT brandies.

Ageing: 7 years in Caucasian oak. Only trees over 70 years old are used as the basis for the casks, another few years is spent on preparing staves and assembly - each cask is hand-made by masters of Yerevan Brandy Company in its own workshop.

Variety: Mskhali, Garan Dmak, Rkatziteli, Voskehat, Kangun

Serving suggestion: great digestive, complements nicely nuts and dried fruits, can also be served over ice or in cocktails but is best on its own.



