



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

eCommerce # 138296 | 40.0% alc./vol. | 500mL | \$150.00

15 year old brandy was favourite of Sir Winston Churchill.

Bouquet is a harmonious combination of spice, coffee and wood aroma and a soft, delicate taste with a pronounced sweetness of Armenian dried fruit.

ARARAT Vaspurakan brandy represents the deep respect and recognition of craftsmanship. This brandy can express heartfelt gratitude to colleagues, friends and loved ones.

Tribute of students to the outstanding mentor and creator, Markar Sedrakyan. The name is in honour of the master blender's homeland – the historic principality of Greater Armenia, believed in ancient times to be heaven on earth.





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: 15 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, and is also suitable as a complement to coffee or cigar.





