

Representing Star Producers Globally,



Servicing Star Markets Locally

ARARAT DVIN

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

eCommerce # 138320 | 50.0% alc./vol.

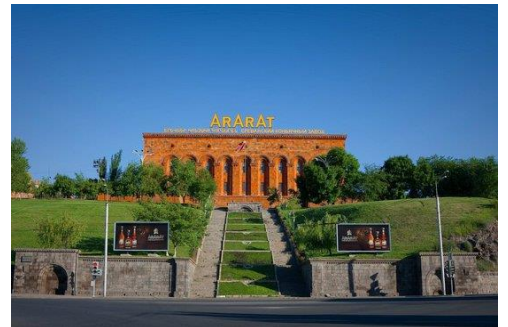
700mL | \$250.0 *subject to change



We call it "diplomatic brandy", since it was ARARAT "Dvin" that accompanied many historical meetings of world significance. It has been produced according to the original recipe since the 1940s and has an increased strength of 50%. Intense dark amber colour with rich warm mahogany tints. The deep notes of hazelnut and spices are the most intense tastes. Bright spices complement tobacco leaf, shades of cloves and dried fruit tones.

According to one of the most realistic stories in the Bible, Noah came down from the top of Ararat mountain and planted the first grape vine. Doing this he set the precedence for the viticulture.

In the XIIIth century the great explorer Marco Polo described Mount Ararat as an inaccessible mountain with ever-increasing snow-capped peaks. The first documented ascent to the Great Ararat is dated 27 September 1829, when Johann Jacob von Parrot, a 37-year-old German professor, reached the peak on his third attempt. A little later, in 1876, one of his followers, the English scientist and statesman James Bryce, looking at the Ararat Valley from the top of the mountain would say: "If in fact this is where man first set foot on land, you couldn't imagine a more impressive center of the universe."



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: in oak casks for 10 years.

Serving suggestion: to be enjoyed in small sips, served at room temperature.

