

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT APRICOT

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

eCommerce # 204932 | 35.0% alc./vol.

700mL | \$99.95 *subject to change

Apricot is the gold of Armenia and ARARAT Apricot is a unique drink in the ARARAT range. ARARAT Apricot is a new sunny refraction of traditions and craftsmanship. It is made on the base of a 6-year-old ARARAT brandy, organoleptic richness of which is complemented by the delicate apricot taste.

Like ARARAT, as the most iconic of Armenian brands, this unique fruit growing in Armenia since ancient times is known all over the world as “Prunus Armeniaca (Lat.)” or “Armenian plum”, which was mentioned more than once in writings of both eminent historians and Roman generals.

Establishing a new benchmark of taste, ARARAT Apricot with a strength of 35% has an unexpectedly mild taste, where the traditional organoleptic characteristics of brandy are elegantly draped with shades of apricot notes.

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.”

Process:

For the very first time in more than 135-year history, ARARAT brandy makers applied their unsurpassed mastery in a completely unexpected and most elegant combination of two symbols of Armenia: ARARAT brandy and apricot. The harmony of such combination is determined by the history itself, as the legendary Armenian brandy, zealously following all the testaments of traditions and having retained its unconditional authenticity, could not but be united with one of the most generous gifts of the Ararat valley - apricot.

Ingredients: Brandy distillates, Water, Sugar 80g/l, Caramel, Natural flavourings of apricot, Vanilla, Liqueurice.

Serving suggestion: equally bright chilled, with ice or in cocktails.

Sunny Iced Tea cocktail recipe

A refreshing simple iced tea with a delicious dose of lemon juice and strength of brandy — mix, sip, enjoy:

- 50 ml Ararat Apricot
- 150 ml Cold tea with peach flavour
- 15 ml Rooibos syrup
- 25 ml Lemon juice

