



## ARARAT COFFEE

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

eCommerce # 204981 | 30.0% alc./vol.

700mL | \$99.95 \*subject to change



ARARAT Coffee is a new interpretation of the legendary taste. New product created by the masters of Yerevan Brandy Company nobly combines the brightest of coffee and brandy and will captivate not only true connoisseurs of the elegant beverages but also those, whose journey to the world of fine combinations is still ahead.

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.”

### Process:

ARARAT Coffee is made of aged ARARAT brandy, the organoleptic brightness of which is enriched with the taste of coffee.

New product is characterized by dark amber color with the shades of coffee gloss. Rich and rounded taste of it is transforming into multi-faceted tones of coffee and ends up with the soft taste of fresh cream.

ARARAT Coffee is the second in the ARARAT Flavors family. It is in the harmonious dialogue with the recently launched ARARAT Apricot and holds its bright place among premium brandies of ARARAT range.

**Ingredients:** Brandy distillates, Water, Sugar 60 g/L, Caramel, Natural flavourings of coffee, Natural flavourings of coffee mocha.

**Serving suggestion:** can be consumed not only in pure form, but also chilled and in various cocktails that reveal completely new facets of its taste.

### ARARAT Raff cocktail recipe

This dense, creamy, sweet, warming drink is an embodiment of cosiness and that is why it can serve as an excellent addition to a soulful friendly conversation

- 50 mL Ararat Coffee
- 50 mL Milk
- 20 g Heavy Cream
- 50 mL Espresso
- 15 mL Sugar syrup
- 5 g Halva

