

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT AKHTAMAR BRANDY 10 YEARS OLD

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

eCommerce # 26668 | 40.0% alc./vol. | 700mL | \$107.95

"Deep amber colour. Aromas of roasted nuts, caramel, dried fruits and raisins follow through on a buoyant, slightly tannic entry to a dry-yet-fruity medium body with notes of cocoa and earth. Finishes with a mashed raisin, dried tobacco, and dusty wood spice fade". (Beverage Testing Institute)

Beautiful amber colour with a touch of copper. Lively and elegant aroma. Beeswax, hazelnut and oak bark with traces of vanilla and dried plum dominate the bouquet. Rounded, hidden, sweetish taste unfolds gradually offering you a temptingly long aftertaste. Light dryness in the end is counter-balanced by shades of cinnamon.

During his reign in the 10th century, King Gagik I of the Bagratuni dynasty chose to build a luxurious royal residence on Akhtamar Island, situated on Lake Van in the heart of the medieval Duchy of Greater Armenia. The spacious palace was surrounded by gardens and orchards. The name of the island was inspired by the legend of Princess Tamar and her love for a handsome young man who drowned in the harsh waters of Lake Van with the words 'Ah, Tamar'.



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: 10 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: It is recommended to be enjoyed in small sips, served at room temperature as an aperitif or with dried delicacies platters.

